



St Julians Club Wine List

Champagne & Sparkling Wines

125ml

bottle

Sparkling Wines

- | | | | | |
|----|---|---------------------------|--------------|---------------|
| 42 | Prosecco La Vita Sociale, DOC 11%
<i>Fresh, crisp & refreshing - light & balanced on the palate</i> | Italy | £4.65 | £23.75 |
| 41 | Philippe Hérard, Blanc De Blancs, Brut NV 12%
<i>Chardonnay & Chenin Blanc blend, full and rich on the nose to drink anytime, anywhere!</i> | Burgundy, France | £5.40 | £26.75 |
| 46 | Biddenden Gribble Bridge 11%
<i>Dry, intense & supple local sparkling wine with fest bready, baked notes</i> | Kent, England | | £37.00 |
| 47 | Squerryes Brut 2013, 12%
<i>An elegant balance of yeasty, nutty notes on the nose & a long, complex fruit finish</i> | Westerham, England | | £55.00 |

Champagne

- | | | | | |
|----|---|--------------------------|---------------|---------------|
| 39 | Ayala Brut Majeur 12%
<i>Pale gold in colour with a fine mousse. Well balanced with great finesse & complexity</i> | Champagne, France | £10.25 | £55.00 |
| 38 | Moët et Chandon Imperial 12%
<i>The Brut Imperial from Moët embodies their house style: crisp & clean, this classic Champagne shows citrus aromas & hints of biscuity flavours. An excellent apéritif</i> | Champagne, France | | £69.50 |
| 37 | Bollinger Special Cuvée NV 12%
<i>60% Pinot Noir, 25% Chardonnay, 15% Meunier.
Golden colour with very fine bubbles. Subtle combination with pear, spicy aromas & notes of fresh walnut</i> | Champagne, France | | £80.90 |

Sparkling Rosé

- | | | | | |
|----|---|--------------------------|--------------|---------------|
| 40 | Boschendal, Le Grande Pavillion, Brut Rosé NV 12.5%
<i>Beautiful pale-pink fizz with raspberry & red apple fruit. It's a gorgeous summer treat</i> | South Africa | £6.95 | £30.50 |
| 49 | Laurent-Perrier, Cuvée Rosé, Brut 12%
<i>In its elegant bottle of late 16th century inspiration, this rosé champagne is memorable for its freshness & unique aromas of fresh-picked red berries</i> | Champagne, France | | £99.50 |



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	White wines	175ml	250ml	bottle
1	Central Monte Sauvignon Blanc 2017, 12.5% <i>Valle Central, Chile</i> <i>Fresh & zesty with ripe tropical fruits & light-bodied flavours of grapefruit & lemon. Enjoy with fresh or cooked seafood & spicy, Asian food</i>	£4.95	£6.95	£18.50
6	Principato, Pinot Grigio 2018, 12% <i>Lombardy, Italy</i> <i>A fresh, dry white with gentle floral & citrus aromas; crisp & delicate. Ideal as an aperitif; enjoy with seafood, grilled fish, salads & cold white meats</i>	£5.00	£7.20	£19.00
4	Franschoek Cellar Chenin Blanc 2018, 13% <i>South Africa</i> <i>Full bodied & refreshing melon & honeysuckle flavours, mixing with notes of tropical fruit. Enjoy with cold chicken, seafood, Asian dishes & sushi</i>	£5.35	£7.65	£20.00
5	Classico Dei Castelli Di Jesi Verdicchio 2016, 12.5% <i>Marche, Italy</i> <i>Elegant white wine with a delicate, fresh fragrance of green fruit & flower. Enjoy with pasta, risotto & chicken</i>			£20.00
2	The Accomplice, Second Heist Chardonnay 2018, 13% <i>Australia</i> <i>This wine is full of peach & nectarine fruit with a gentle hint of toffee oak. Enjoy with white wine & cream sauces, mushroom risotto & grilled chicken</i>	£5.55	£7.95	£20.85
3	Villa des Croix, Viognier 2016, 12% <i>Pays d'Oc, France</i> <i>A perfect aromatic & crisp summer drink with floral & peach notes. Enjoy with pasta, poultry & vegetarian food</i>			£21.50
9	Domaine du Landreau, 'Les Onnis' Anjou 2010, 12% <i>Loire, France</i> <i>Soft notes of apple mingle delicately with rich pear flavours; 100% Chenin Blanc with a dry creamy finish. Enjoy with fish & seafood</i>			£22.50
13	Duc de Mornay, Picpoul de Pinet 2018, 12.5% <i>Pinet, France</i> <i>A crisp dry white wine, floral and enticing on the nose with pear drop fruit flavours & a slightly salty edge. Splendid with seafood and shellfish</i>			£23.50
10	Michel Wust Riesling, Cleebourg 2014, 12% <i>Alsace, France</i> <i>Attractive & rich, with lovely floral nose and subtle hints of apples & pears. Food pairing: crab, mussels, lighter-fleshed fish</i>			£24.85
8	Biddenden Ortega, 2016, 11% <i>Kent, England</i> <i>Semi-aromatic & refreshing, the palate is medium bodied, crisp, characterful & deliciously fruity. Delicious as an aperitif & with lightly spicy dishes & seafood</i>	£6.95	£9.95	£26.20
20	Grüner Veltliner, Sepp Moser Estate 2017, 12% <i>Austria</i> <i>A dry organic wine with delicate aromas of pear, kiwi, apricot & white spice with a gently textured, mineral & citrus finish. Enjoy with white fish & chicken salad</i>			£28.00
16	Michel Leon Gewürztraminer 2014, 12.5% <i>Alsace, France</i> <i>Highly aromatic wine, with notes of ginger & floral aromas with a slightly spicy flavour. Enjoy with light spiced food & duck confit</i>			£28.30
14	Boschendal, Sommelier Selection, 2015, 13.5% <i>South Africa</i> <i>Clean, crisp & fresh Sauvignon Blanc. This is a style made to be consumed with food. Enjoy with cold meats, anti-pastas, rich casseroles & saucy pastas</i>			£28.65
7	Macon Villages, Chardonnay 2016, 12.5% <i>Burgundy, France</i> <i>Apple & citrus on the palate along with a hint of pear; crisp & refreshing. Enjoy with white meats: chicken & turkey</i>			£29.65



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White wines		175ml	250ml	bottle
12	Gavi Di Gavi 'La Battistina', Araldica 2017, 12.5% <i>Piemonte, Italy</i> <i>Dry, crisp acidity with fresh & light zesty citrus notes & apple, peach & honeydew flavours.</i> <i>Enjoy with seafood & fish dishes, salads & green vegetables</i>			£29.50
15	The Crossings Pinot Gris, 2016, 13.5% <i>Marlborough, NZ</i> <i>Aromatic wine with flavours of lemon & white peach. Elegantly balanced with a dry</i> <i>mouth-watering finish. Enjoy with pasta, chicken or Asian inspired dishes</i>			£30.65
17	Seifried Aotea Sauvignon Blanc, 2017, 13% <i>New Zealand</i> <i>Medium bodied with well-proportioned natural mineral acidity & lovely fruit characters.</i> <i>Enjoy with light starters & salads, cheese & pate, fish & seafood, chicken, pork & lamb</i>	£9.85	£14.10	£35.45
27	Martin Codax Albarino, 2016, 13% <i>Galicia, Spain</i> <i>A fruit salad combination of lemon, apple and grapefruit mixes with a perky acidity.</i> <i>Good by itself or great with seafood, poultry or pasta, or light Asian dishes</i>			£36.90
21	Pouilly Fumé, Fines Caillottes, 2017, 12.5% <i>Loire, France</i> <i>Well-balanced, focused & elegant Sauvignon Blanc with grapefruit, apple, pear and floral undertones.</i> <i>Enjoy as an aperitif or with hors d'oeuvres & appetizers, seafood, fish & goat's cheese</i>			£38.50
11	Domaine Bernard Defaix, Chablis 2015/16, 12.5% <i>Burgundy, France</i> <i>Ripe fruity flavours on the nose with pear and apple. Balanced, well-made Chablis</i> <i>with lift and energy. Enjoy with shell fish, seafood & fish</i>			£41.50
19	Saint-Veran, Louis Latour, Beaune 2015, 13% <i>Burgundy, France</i> <i>A neighbour of Pouilly Fuisse, this wine is lively & fruity with great character.</i> <i>Enjoy with seafood, fresh vegetable risottos & hard French cheese</i>			£40.00
25	Vergelegen, Reserve Chardonnay 2014, 14% <i>Stellenbosch, South Africa</i> <i>The taste is long & elegant with lovely complexity nuanced with citrus & orange blossom,</i> <i>white peach, apricot & hints of hot buttered toast. Enjoy with chicken, pork, lamb, duck & goose</i>			£44.50
18	Sancerre La Merisiere 2015/2016, 12.5% <i>Loire, France</i> <i>Very fresh & structured with a pleasant nose of grapefruit & citrus zest with a floral touch.</i> <i>Enjoy with moules mariniere, oyster & premium fish</i>			£45.80
22	Chablis 1er Cru Beauroy, Domaine Verret 2016, 13% <i>Burgundy, France</i> <i>Superb depth & flavour with flavours of orchard fruits & a fine minerality.</i> <i>Enjoy with wild mushrooms, rich fois gras, veal, duck, cream & salmon</i>			£51.50
24	Viognier, Collines Rhodaniennes 2006, 14% <i>Rhone, France</i> <i>Aromatic dry white, relatively crisp for Viognier, with a medium-full body: round & peachy</i> <i>with a touch of oak. Enjoy with chicken, turkey & guinea fowl</i>			£53.00
23	Pouilly Fuissé, Pierre Janny, Margolliets 2013, 13% <i>Burgundy, France</i> <i>Award winning wine with a floral nose, delightful citrus & mineral flavours.</i> <i>Enjoy with seafood, stuffed chicken, goats cheese & blue cheese</i>			£54.00
26	Puligny Montrachet, Miroy Pierre Janny, 2012, 13% <i>Burgundy, France</i> <i>A full bodied wine with a superbly complex palate with tastes of pear & tropical fruits.</i> <i>Enjoy with shellfish, crab & lobster.</i>			£95.00



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Rose Wines

175ml

250ml

bottle

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- | | | | | | |
|-----------|---|-------------------------|--------------|---------------|---------------|
| 1 | Bella Modella, La Farfalla, Pinot Grigio Blush 2018, 12% | Italy | £5.45 | £7.80 | £20.50 |
| | <i>Wonderfully fresh & light with a delicate style packed full of strawberry & raspberry fruit. Perfect for watching the world go by on a sunny afternoon.
Enjoy with chicken salads or lightly spicy dishes</i> | | | | |
| 54 | Domaine Delaunay, Les Cabotines, Touraine 2018, 12.5% | Loire, France | £6.75 | £9.60 | £25.00 |
| | <i>This crisp, dry rose is a very attractive blend, juicy, floral with fresh acidity & cherry to taste.
It's satisfyingly ripe, with good concentration & a leafy, stony fresh finish.
Enjoy as an aperitif, with salads & green vegetables</i> | | | | |
| 52 | Domaine Houchart, Sainte Victoire 2016, 14% | Provence, France | £8.15 | £11.65 | £30.60 |
| | <i>Medium & aromatic with layers of fruit & zesty citrus;
explodes with the summer flavours of melons and peaches.
Enjoy as an aperitif, with salads & savoury tart</i> | | | | |
| 53 | Domaine Michel Girard, Sancerre 2016, 13% | Loire, France | | | £39.65 |
| | <i>100% Pinot Noir with deliciously creamy red fruits backed by a refreshing mineral undertone.
Enjoy as an aperitif or with light vegetable & chicken dishes & salads</i> | | | | |



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Red Wines		175ml	250ml	bottle
56 Les Terres Cortal, Merlot 2017, 12.5%	France	£4.95	£6.95	£18.50
<i>A text book expression of good Merlot: soft, rounded & incredibly easy to drink. Enjoy with red meat or mushroom topped pizza</i>				
57 Vega Del Rayo, Rioja Tempranillo 2017, 13%	Spain	£5.75	£8.20	£21.60
<i>A classic, vibrant, young Tempranillo from the heart of Rioja. Enjoy with lamb & mint kebabs & hearty Spanish paella</i>				
58 Casa Silva, Cabernet Sauvignon Merlot 2018, 13%	Chile	£5.75	£8.20	£21.60
<i>Well balanced with an intense ruby colour & structured with hints of red fruits. Enjoy with braised beef, duck, venison & red cabbage</i>				
75 Ceppi Storici, Barbera d'Asti 2015, 14%	Piedmont, Italy	£6.50	£9.30	£24.50
<i>Warm, spicy aromas of blueberries & plums, refreshing fruit acidity & spicy notes. Enjoy with roasted meats, game & mature cheeses.</i>				
63 Domaine du Vieux Lazaret, Cotes du Ventoux 2015 13.5%	Rhône			£26.00
<i>A rich & full wine made predominantly from Grenache with surprising bright red fruit flavour & smoky notes. Enjoy with red meats, lamb, vegetarian dishes & cheeses</i>				
64 Santa Digna Pinot Noir Miguel Torres, 2016 14%	Chile			£27.20
<i>Delicate & fresh with notes of vanilla & elements of cherry and spices. Ideal with fish, game meats & mushroom sauces</i>				
59 Deen De Bortali, Vat 8 Series Shiraz 2015, 14.8%	Australia			£27.20
<i>A full bodied wine with ripe & generous dark forest fruit flavours. Enjoy with red meats, steaks, stews & lamb shank</i>				
73 Bodegas Riojanas Monte Real Crianza Rioja 2015/2016, 13.5%	Spain			£27.75
<i>Aged in barrels for 18 months, a silky-smooth, medium-bodied Rioja with sweet cherry & slightly spicy American oak flavours. Enjoy with grilled meat or hard cheeses</i>				
65 Painted Wolf, Madach "Hunting" Red 2014, 13.5%	South Africa			£28.00
<i>A bright fruit-packed blend with pinotage & grenache, mourvedre & shiraz. A full bodied spicy blend with good balance. Enjoy with barbecued steak & sausages, hearty & rustic dishes</i>				
62 Valpolicella Classico, Montresor 2017, 12.5%	Italy			£28.50
<i>Fresh & clean on the palate with juicy cherry flavours balanced with subtle herbaceous notes. Enjoy with appetizers, cold cuts, cured meat & aged cheeses</i>				
67 Saumur Champigny, Domaine du Landreau 2014, 12.5%	Loire, France			£28.50
<i>100% Cabernet Franc; light bodied with elegant aromas of wild flowers & notes of red & black fruits. Enjoy with tomato-based dishes, rich vegetable dishes & fresh herbs</i>				
55 Château Tanesse Cadillac, Cote de Bordeaux, 2010, 14%	Bordeaux	£7.75	£11.10	£29.00
<i>Dark, very deep red in colour Claret. This wine offers very ripe black fruit aromas. Silky, mineral and velvety. Enjoy with chatcuterie, steak & rich cheeses</i>				
68 Martinez, Martinez Alesanco, Reserva 2013 13.5%	Rioja, Spain			£30.50
<i>Packed with red & black berry flavours with hints of vanilla & liquorice & a fine, smoky finish. Enjoy with lamb & red meats</i>				



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Red Wines

175ml

250ml

bottle

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- | | | | | | |
|----|--|---------------------------|---------------|---------------|---------------|
| 71 | Brouilly, Les Grandes Bruyères 2016, 13% | Beaujolais, France | | | £31.00 |
| | <i>A fresh & balanced wine with intense cherry fruit flavour & a superb velvety texture.
Enjoy with grilled or roasted chicken, quiche, pork chops, grilled fish, salads & beef</i> | | | | |
| 70 | Lellera 1489 Nobile di Montepulciano 2013, 13.5% | Tuscany, Italy | | | £31.15 |
| | <i>A full-flavoured wine with up-front ripe & juicy red fruit, lots of plum & dried fruit flavours.
Ideal with red meat dishes or game & hard cheese such as Pecorino</i> | | | | |
| 72 | Château Pierrefitte, Lalande de Pomerol 2015, 13% | Bordeaux, France | | | £35.50 |
| | <i>A rich & powerful wine with elegant & intense aromas of red fruit & cacao.
Enjoy with hearty dishes of red meats, game & lamb, but also spicy cheeses</i> | | | | |
| 60 | Chateau de Terrefort-Quancard, Superieur, 2014, 12.5% | Bordeaux France | | | £36.00 |
| | <i>Approachable, nicely balanced, full-bodied & ripe with a delightfully fruit finish
& a fresh, fruity blackcurrant character. Perfect with red meats & soft cheese</i> | | | | |
| 69 | Bourgogne Rouge Plantets 2014, Pierre Janny, 12% | France | £10.10 | £14.45 | £37.90 |
| | <i>Light & perfumed Pinot Noir with ripe red cherry, plum & vanilla flavours &
a long elegant finish. Enjoy with duck, goose & game bird, fatty fish & chicken</i> | | | | |
| 78 | Chianti Classico, Villa la Pagliaia 2014, 13% | Siena, Italy | | | £38.50 |
| | <i>Fresh yet generous palate with good structure & attractive cherry & plum fruit flavours.
Try with spicy pasta, red meats or sheep's cheese</i> | | | | |
| 74 | Hautes Côtes de Beaune, Ch de la Charrière 2014/15/16, 12.5% | Burgundy | | | £39.00 |
| | <i>A stylish Pinot Noir, medium bodied with spice, full fruit & raspberry flavours.
Enjoy with duck, goose & game birds</i> | | | | |
| 77 | Chateau Caronne Ste Gemme, Haut Médoc 2014, 13% | Bordeaux, France | | | £39.50 |
| | <i>A dry claret which displays good depth of fruit; nuances of smoke, black pepper & subtle oak.
Enjoy with all types of classic meat dishes & hearty fish courses; an excellent accompaniment to roasts</i> | | | | |
| 66 | Terrazas Malbec Reserva 2016, 13.5% | Argentina | | | £39.85 |
| | <i>Dense, dark fruit & black liquorice flavour with a savoury note.
Enjoy with grilled meats, lamb cooked with wine sauce, grilled vegetables & red oily fish</i> | | | | |
| 76 | Barolo, Patrizi 2012, 13.5% | Piedmont, Italy | | | £48.75 |
| | <i>Full flavoured with good concentration of damson & wild cherries & a firm, structured finish.
Enjoy with hearty, gamey dishes such as beef or venison & vegetables roasted in garlic & strong herbs</i> | | | | |
| 79 | Chateauneuf-du-Pape, Joseph Castan 2014, 14.5% | Rhône, France | | | £51.25 |
| | <i>A very strong & satisfying wine with rich spicy fruit flavours, a full body & a complex finish.
Goes well with dishes with sauces, grilled meals, game or hard cheese</i> | | | | |
| 81 | Ochoa, Navara Gran Reserva 2009, 14% | Rioja, Spain | | | £61.30 |
| | <i>Wild bramble fruit, fine oak & tobacco aromas & a richly textured body with woody, dark fruit flavours.
Enjoy with lamb, grilled meats, stems & mature cheeses</i> | | | | |



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Red Wines

175ml

250ml

bottle

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- | | | | |
|----|--|-------------------------|----------------|
| 83 | Ch Angludet, Cru Bourgeois Margaux 2008, 13.5% | Bordeaux, France | £65.00 |
| | <i>A powerful wine with magnificent elegance & finesse, a deep colour, ripe fruit flavours & a lovely balance. Enjoy with red meats, duck, hard cheeses & roast lamb</i> | | |
| 84 | Nuits St Georges, Domaine De Mutellus 2012/13, 13% | Burgundy, France | £69.50 |
| | <i>Rich, full-bodied & fragrant wine with intense aromas of cherry & truffles; full & firm. Enjoy with beef, roast or fried duck, game, guinea fowl</i> | | |
| 86 | Hermitage, Domaine des Remizieres 1998 13 % | Rhône, France | £135.00 |
| | <i>Black cherry & violet aroma with notes of cedar & spice, a well-developed mature Hermitage from a fine vintage. Ideal with red meats, game pigeon, duck, hare, poultry & truffle</i> | | |
| 87 | Ch Cantenac Brown, Grand Cru, Margaux 2005, 13% | Bordeaux, France | £185.00 |
| | <i>Aromas of coffee bean & liquorice & a silky texture with a nutty toffee finish. 2005 was one of the finest vintages in Bordeaux producing exceptional wines of clarity & depth. Enjoy with red meats & roast lamb</i> | | |
| 85 | Altesino, Brunello di Moltancino 2004 14% | Tuscany, Italy | £261.00 |
| | <i>2004 was exceptional vintage in Tuscany, producing a full bodied, rich wine with ripe raisin, sage & black pepper aroma: lots of complexity. Enjoy with red meat, roasts, game & medium aged cheese</i> | | |



St Julians Club Wine List

Dessert wines

125ml

37.5ml

Bordeaux, France

Château Les Arroucats, Cuvée Virginie, Sainte Croix Du Mont, 13.5% 2015

£6.45

£19.50

Fresh and aromatic with stone fruit & a hint of caramel with the distinct sweetness & complexity of a sweet wine. Sip this with dessert or as dessert itself; best served with the exotic & spicy or go the traditional route of blue cheese or liver pate

Sherry

50ml

100ml

Andalusia, Spain

González Byass, Alfonso, Oloroso Seco 18%

£3.20

£6.40

Alfonso is a delicious, dry Oloroso with a deep mahogany colour, warm spicy aromas & pronounced nutty flavours. Enjoy as an apéritif with nuts, olives or figs; the perfect partner with game & red meats or after a meal with light cheeses

Gonzalez Byass, Leonor, Palo Cortado 20%

£3.50

£7.00

Leonor is best described as medium dry: Amontillado on the nose, Oloroso in the mouth. A stunning amber colour with hints of orange, this wine has fine aromas of wood, vanilla & almonds. Ideal with mature cheeses, & strong meats such as venison.

Jerez Fino Romate 15%

£2.95

£5.90

Dry, fragrant & delicate with fresh green apple aromas. It can be drunk at any time of day & is especially suitable as an aperitif together with tapas, such as Manchego cheese, olives & salted almonds. Excellent with iberico ham & all kind of shellfish & seafood

Pedro Ximenez 16%

£3.20

£6.40

Richly sweet, thick & sumptuous dessert sherry. This has sweet figgy, raisin & toasty flavours & goes superbly well with rich desserts

González Byass, Matusalem, Oloroso Dulce Vors 20.5%

£9.95

This very old sweet oloroso has an intense mahogany colour, with deep aromas of dried fruits, dates, raisins & spice. Smooth & sweet in the mouth, with a long, velvety finish. Elegant, complex & concentrated on the palate. Ideal with Christmas pudding, dessert cheeses & cakes

Harvey's, Bristol Cream, Original Superior Sherry 17.5%

£2.95

£5.90

Sherry blend, rich & full bodied. Enjoy with sweet apple pie or other kinds of pastry, after dinner on the side with a coffee or with pâté, foie gras & mature cheese

Port

50ml

100ml

Portugal

Taylor's LBV 2013 20%

£3.25

£6.50

LBV was developed as a high quality but more affordable and immediately drinkable alternative to Vintage port to be enjoyed by the glass on everyday occasions. Enjoy with salty & blue cheese

Wiese & Krohn, Porto Colheita, 1998, 20%

£4.95

£9.90

Single vintage tawny port, Colheita, this is a great alternative to LBV. Rich & warming with soft toffee nose with caramelised berry fruit & hints of dry figs on the palate. Enjoy with creamy desserts & cakes