



Licensed Victualler & Retailer of Spirituous Liquors, Wines & Fine Ales

This wine list is mostly made up of small independent growers. These winemakers endeavour to create distinctive wines whose characteristics represent the true reflection of their terroir. Working sustainably, some may use organic or biodynamic methods in the vineyards; all implement minimal intervention in the winery.

These wines are ideally drunk with food and most importantly amongst friends.

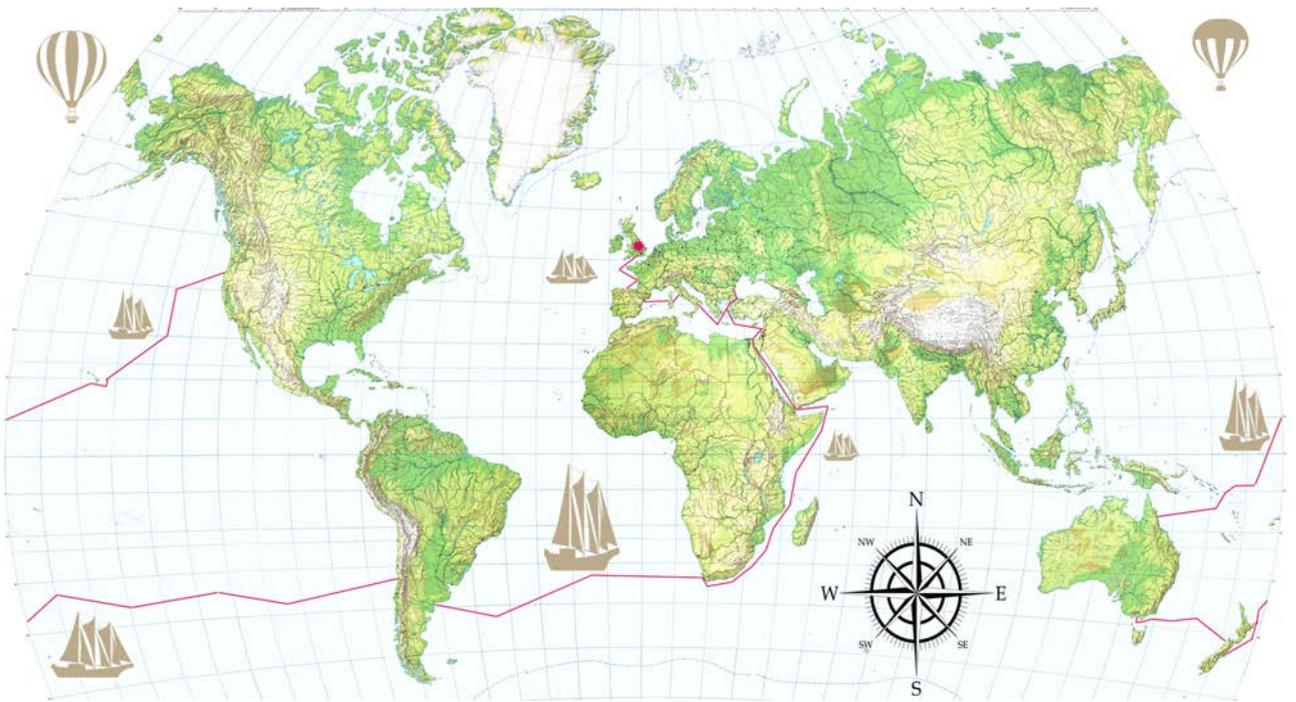
The list itself is categorised by rivers and valleys; they are the make up of the soil and climate, they define the vineyards and ultimately the wines themselves...

...this is a journey through waterways, gorges and alluvial plains.

We hope you enjoy this wine selection as much as we enjoyed putting the list together.

"All this wine nonsense! You get all these wine people, don't you? Wine this, wine that. Let's have a bit of red, let's have a bit of white. Ooh, that's a snazzy bouquet. Oh, this smells of, I don't know, basil. Sometimes you just want to say, sod all this wine, just give me a pint of, mineral water"

Alan Partridge



Itinerary:

- England
- France
- Spain & Portugal
- Italy
- Bulgaria
- Lebanon
- South Africa
- Argentina
- Chile
- New Zealand
- Australia
- United States of America

Navigation:

- (g): Grape
- (s): Style
- (p): Food Pairing
- (*): Some of the wines on this list will benefit from decanting, not only as they may contain sediments but most importantly to aerate them therefore softening their youthful tannins and encourage the release of aromas.

Wines by the glass & carafe

Sparkling

Prosecco di Conegliano - Valdobbiadene, Bellenda, Veneto, Italy 2012

125ml: £6.00

75cl: £29.00

White

Sauvignon de Touraine, Guy Allion, Loire, France 2013

125ml: £3.50

175ml: £4.90

250ml: £6.95

500ml: £13.90

1litre: £27.80

Pinot Grigio, San Antoni, Puglia, Italy 2013

125ml: £3.30

175ml: £4.65

250ml: £6.65

500ml: £13.30

75cl: £19.85

Deer Point Chardonnay, Shumen Winery, Domaine Boyar, Bulgaria 2012

125ml: £3.10

175ml: £4.35

250ml: £6.20

500ml: £12.40

75cl: £18.60

Force Majeur Chenin Blanc, Johan Meyer, Swartland, The Cape, S/Africa 2013

125ml: £4.70

175ml: £6.60

250ml: £9.40

500ml: £18.80

75cl: £28.20

De Martino Legado Chardonnay, Limari, Chile 2012

125ml: £4.00

175ml: £5.65

250ml: £8.00

500ml: £16.00

75cl: £24.25

Rosé

6eme Sens Rosé, Gerard Bertrand, Languedoc, France 2012

125ml: £3.30

175ml: £4.60

250ml: £6.60

500ml: £13.20

75cl: £19.80

Red

Clos de Torribas, Tempranillo Crianza, Bodegas Pinord, Penedès, Spain 2010

125ml: £3.70

175ml: £5.20

250ml: £7.40

500ml: £14.80

75cl: £22.20

Montepulciano, Madregale Rosso, Cantina Tollo, Abruzzo, Italy 2013

125ml: £3.10

175ml: £4.35

250ml: £6.20

500ml: £12.40

75cl: £18.50

Chateau Musar Jeune, Ghazir, Bekaa Valley, Lebanon 2011

125ml: £4.20

175ml: £5.90

250ml: £8.40

500ml: £16.80

75cl: £25.20

Merlot, Running Duck, Stellar Organics, Western Cape, South Africa 2013

125ml: £3.65

175ml: £5.15

250ml: £7.30

500ml: £14.60

75cl: £21.90

Quara Estate Malbec, Felix Lavaque Winery, Cafayate, Argentina 2012

125ml: £4.00

175ml: £5.60

250ml: £8.00

500ml: £16.00

75cl: £24.00

Sweet

Jurançon, La Magendia, Clos Lapeyre, J-B Larrieu, South West France 2010

50ml: £4.15

37.5cl: £31.00

Sparkling Wines

Oxfordshire: Thames Valley

Sparkling Chardonnay Blanc de Blanc, Brightwell, Oxfordshire, England 2007

(g): Chardonnay – (s): Dry & crisp – (p): Aperitif & fish in cream sauce

75cl: £35.00

Following a team visit to our most local of vineyards, we were blown away by the quality of the wines on this estate. Brightwell is a fourteen acres vineyard near the village of Wallingford, Oxfordshire lying close to the banks of the River Thames on flinty chalk soil. This delicate sparkling wine is made from Chardonnay grapes and bottle fermented in the traditional method. A fresh and lively sparkling wine with zesty hints of apple and lime.

Reims & Epernay: Marne Valley

Champagne Savart, l'Ouverture 1er Cru, Ecueil, Champagne, France N.V.

(g): Pinot Noir – (s): Fresh & fruity – (p): Aperitif & oysters

75cl: £53.00

A third generation family producer headed by Frederic Savart who tends this 4 hectares vineyard. Premier Cru, l'Ouverture is made entirely with the Pinot Noir grape; fresh with rounded fruit it makes for an ideal aperitif.

“R” de Ruinart, Brut, Champagne, France N.V.

(g): Pinot Noir, Chardonnay – (s): Complex & fruity – (p): Canapés

75cl: £74.00

In the Champagne world where quantity precedes quality Ruinart stands for exclusiveness, elegance and savoir-faire. A blend of 40% Chardonnay and 60% Pinot Noir {of which 25% is reserve wine} it has a golden yellow colour with a beautiful brilliance, a very beady mousse with fine bubbles, a delicate fresh and fruity nose showing notes of white fruits, butter & Viennese pastries. The palate is harmonious, lively and vivacious, in perfect balance, with an extremely long finish.

Northern Italy: Lemme & Tanaro Rivers

Moscato d'Asti, Bera, Piedmont, Italy 2012

(g): Moscato – (s): Very light & sweet – (p): In the garden or for breakfast

75cl: £30.00

Alessandra and Vittorio Bera are devoted to the Moscato grape and produce what the Italians call the ultimate breakfast wine, this no doubt due to its innocent alcohol content typically 5.5%, but it's great anytime. Delicate with a fleshy texture, well balanced, sweet and rounded with melon, elderflower and orange peel.

Veneto & the Province of Treviso: Piave River

Prosecco di Conegliano - Valdobbiadene, Bellenda, Veneto, Italy 2012

(g): Prosecco – (s): Light, dry & crisp – (p): Amuse-bouche

125ml: £6.00

75cl: £29.00

Brothers Umberto and Luigi Cosmo run the estate of Bellenda located amidst the hills of Conegliano about 50 miles north of Venice. Definitive Prosecco, clean fresh and elegant, with delicate persistent bubbles and subtle citrus, mineral-laden lemon fruit flavours.

White Wines

The British Isles: Foothills of the Chilterns & Upper Thames

Oxford Flint, Brightwell, Carol & Bob Nielsen, Wallingford, Oxfordshire 2010

(g): *Huxelrebe, Chardonnay* – (s): *Dry & mineral* – (p): *Oysters & grilled fish*

75cl: £21.00

Carol and Bob Nielsen run Brightwell vineyard on the greensand and gravel banks of the Thames River east of Oxford. Sheltered by the surrounding hills, the area is one of the driest in the country. Dry and flinty with tangy citrus tones.

From the Foothills of the Vosges Mountains to the Rhine Valley

Pinot Gris Cuvée Albert, Domaine Albert Mann, Alsace, France 2012

(g): *Pinot Gris* – (s): *Rounded & fruity* – (p): *Spice & smoked fish*

75cl: £34.50

The historic family estate is run by brothers Maurice and Jacky Barthelmé and their wives Marie-Claire and Marie-Therese. They cultivate the vineyards under biodynamic methods, always seeking quality through low yields, respect of the soil and its fauna. We met Marie-Therese for the second year running at the Real Wine Fair in April and as previously, we fell in love with her colourful wine descriptions and contagious passion. Cuvée Albert is simply delicious; brimming with mandarin notes and floral elements it is balanced by beautiful minerality and ripe acidity.

The Alps: Val des Usses & Ain River

Roussette de Savoie, Cru Frangy, Domaine Bruno Lupin, Savoie, France 2012

(g): *Roussette (Altese)* – (s): *Rich & mellow* – (p): *Pike & veal*

75cl: £31.00

Cru Frangy is rightly considered as one of the best villages of the appellation. Here, the soils are argillaceous limestone and glacial moraines and the vines south facing. As with many of the vineyards in this region the viticulture is "lutte raisonnée" (minimal use of chemicals, low yields, hand-harvested). The flavours are reminiscent of pear, gingerbread, spice and honey with a touch of nougat and the mouthfeel is soft, mellow and off dry. This would be splendid with river fish such as pike or perch, or veal escalope, or even the local Beaufort cheese.

Burgundy: Serein, Yonne & Saône Rivers

Chablis Terroir de Fye, Thierry Piuze, Burgundy, France 2011

(g): *Chardonnay* – (s): *Dry & elegant* – (p): *Chicken & sweetbread*

75cl: £33.00

Patrick Piuze is a thrilling new producer of hand crafted Chablis. His wines brim with individuality and wear their terroir like a crown. Fye is laced with Granny Smith apple, dried pears and white flowers flavours balanced by slaty minerality.

Bourgogne Vézelay Blanc, Les Saulniers, Domaine la Cadette, Jean & Catherine Montanet, Burgundy, France 2012

(g): *Chardonnay* – (s): *Smooth & classic* – (p): *Shellfish & seafood in creamy sauce*

75cl: £34.00

Les Saulniers vineyard is a beautiful parcel of land situated on an old road once used by salt smugglers. Here, the intention is to make honest and authentic wines that reflect the distinctive character of their region and the climate of a particular year. The Montanets do not resort to so-called "modern" artificial means in their wine making process in order to achieve this goal. With its seductive bouquet of green apple and lime peel, this Chardonnay is bright and elegant; it has a lively structure and pronounced flavours of quince and ground almonds.

White Wines

Vineyards & Chateaux: Loire Valley

Sauvignon de Touraine, Guy Allion, Loire, France 2013

(g): Sauvignon Blanc – (s): Fruity with a dry finish – (p): At the bar or in the garden with nibbles

125ml: £3.50

175ml: £4.90

250ml: £6.95

500ml: £13.90

1litre: £27.80

First class Sauvignon from vines grown on perruche (sandy-clay) soil. The estate is managed according to the Terra Vitis program that pioneers respect for the environment and seeks natural rather than chemical solutions in the vineyard. A complex palate filled with aromas of gooseberry fool infused with elderflower and hints of summer fruit.

Vouvray, La Dilettante, Catherine & Pierre Breton, Loire, France 2012

(g): Chenin Blanc – (s): Luscious, silky & generous – (p): Almonds & ripe cheeses

75cl: £30.00

A leading Biodynamic estate of the region, Pierre and Catherine Breton practice organic viticulture based on a philosophy that stems from a love of the land. A delicious Vouvray, lime, apple and lychee fruit lend a thirst-quenching quality which combine with exceptional minerality and a long finish.

Pouilly Fume Alexandre Bain, Loire, France 2012 *

(g): Sauvignon Blanc – (s): Opulent, complex & aromatic – (p): rose veal & ham hock

75cl: £41.00

A Biodynamic producer gaining a stellar reputation who eschews modern farming technology and relies on a hands-on approach with the aid of horse and plough. Low yielding vines and fully ripened fruit produces a Sauvignon with rich notes of honeysuckle, acacia flower, liquorice and tense refreshing acidity. This is not a run of the mill Pouilly!

Pyrénées-Orientales: Aude River & Etang de Thau

Picpoul de Pinet, Chateau de la Mirande, Coteaux du Languedoc, France 2013

(g): Picpoul – (s): Light & soft – (p): Mussels & cockles

75cl: £22.50

Chateau de la Mirande is located in the commune of Castelnaud-de-Guers and is run by Joseph Albajan who makes a typically thirst-quenching wine from the ancient Piquepoul grape that he grows organically. The name actually means 'lip stinger', due to its crisp acidity, which in this case is perfectly balanced by fresh aromas of peaches, apricots and citrus fruits.

Mas de Daumas Gassac Blanc, Samuel Guibert, Languedoc, France 2012 *

(g): see description – (s): Complex, elegant & long lasting – (p): Pulled pork shoulder & ewes milk cheeses

75cl: £50.00

Exquisite and sublimely subtle wines that are unique for a variety of reasons. Firstly, the terroir is exceptional, the vines growing on a deep, well-drained soil formed by glacial deposits. Secondly, the upper Gassac valley has a cool microclimate that allows a longer growing season. Thirdly, the vineyards have been created in small plots surrounded by forest and garrigue. The wines consequently soak up the fragrances of the surrounding plant life of laurel, thyme, rosemary, lavender, arbutus, fennel, wild mint and lentisque. Fourthly, Daumas Gassac embraces an organic culture, eschewing chemical fertilizers, using only natural dung compost as well as tree and straw cuttings. This vineyard is composed of 20% each of the following grape varieties: Viognier from Condrieu, Chardonnay from Burgundy, Chenin from the Loire and Petit Manseng from Jurançon. The remaining 20% of vines include grape varieties from Georgia, Armenia, Madeira etc. As well as the slightly better known Roussanne, Marsanne, Clairette, Muscat. *Description by Douglas Wregg.*

White Wines

Iberia: From the Miño River to the Banks of the Duero

Terras Gauda O Rosal, Rías Baixas, Spain 2012 *

(g): Albarino, Loureira, Cano Blanco – (s): Medium-bodied, lively & aromatic – (p): Gurnard or John Dory 75cl: £32.00

Terras Gauda's flagship wine, a sumptuous blend of three grape varieties led by Albarino. Its ripe citrus fruit flavours are juicy and refreshing with bright acidity and a long creamy finish.

Martinsancho Verdejo, Angel Rodriguez Vidal, Rueda, Spain 2012

(g): Verdejo – (s): Vibrant & intense – (p): Salmon & hard goats cheese 75cl: £27.00

Angel Rodriguez Vidal is known in Rueda as the godfather of Verdejo and is credited with preserving and reviving Rueda's indigenous Verdejo grape. This fine example shows aromatics of peach, grapefruit and white flowers. On the palate, stone and orchard fruit with some citrus and a burst of mango, loaded with a balancing salty acidity.

Aphros Vinho Verde Branco, Vasco Croft, Lima, Portugal 2012

(g): Loureiro – (s): mineral, fresh & zesty – (p): Grilled fish and peppered squid 75cl: £29.00

Vasco Croft farms biodynamically in the Lima Valley of Portugal. This wine displays marvelous freshness and minerality, clean, lemony nose, with a touch of rose petals. A fresh wash of lime and grapefruit guided by a mineral edge precede a waxy texture with a persistent, uplifting finish.

Catalonia: Rio Ebro & Foix River

Xarel-lo, Loxarel, Masia Can Mayol, Penedès, Spain 2012 *

(g): Xarel-lo – (s): fresh, saline & different (in a good way) – (p): Salted cod & lobster 75cl: £30.00

The Mitjan family has managed this Cava estate for more than four generations. They produce a range of tasty still wines too, like this unusual Xarel-lo grape white. Here fermentation takes place in clay amphorae, helping the wine to breath during maturation. The result is fresh, elegant and herbaceous. These grassy aromas are complemented by a surprisingly saline finish making this a wine for the more adventurous palate.

Mireia, Bodegas Pinord, Vilafranca del Penedès, Spain 2012

(g): Gewürztraminer, Muscat, Sauvignon Blanc – (s): Fruity & aromatic – (p): Pressed meat terrines & blue cheese 75cl: £28.00

We had the pleasure to discover Pinord's wines at a last minute tasting at the pub with Rosa Maria Tetras and her son Josep who brought along an amazing selection of goodies from their vineyards. We were charmed by their enthusiasm and focus on quality. Mireia is a blend of aromatic grapes named after Rosa Maria's daughter who is also involved in the winery. Intensely fragrant yet supple with fresh floral notes, this is a complex wine with a beautiful silky finish.

Northwest Italy: Lemme & Tanaro Rivers

Bellotti Bianco, Cascina Degli Ulivi, Stefano Bellotti, Piedmont, Italy 2011 *

(g): Cortese – (s): Complex & old school – (p): Pork & apple 75cl: £29.00

Stefano Bellotti was 18 years old when he reclaimed the family farm in 1977 and began working organically until 1984 when he introduced biodynamic methods. His Bianco is very floral on the nose with a palate that displays dry spice, quince and walnut aromas. A natural wine in every sense of the word.

White Wines

The Tuscan Hills: Conca d'Oro Valley & Val d'Elsa

Meriggio Fontodi, Tuscany, Italy 2011 *

(g): Sauvignon Blanc – (s): Light to medium-bodied & very elegant – (p): Poached fish or chicken breast 75cl: £34.50

Few properties in Tuscany are as immaculately tended or provide such meticulously made wines as Fontodi. 100% Sauvignon with a crisp, aromatic nose of grapefruit, white flowers and minerals, medium bodied with good acidity length and a dry finish. A great alternative to Kiwi or French Sauvignons.

Vernaccia Di San Gimignano "Fiore" Montenedoli, E. Fagioli, Tuscany, Italy 2011 *

(g): Vernaccia – (s): Elegant, flinty & dry – (p): fishes dishes in creamy sauces 75cl: £36.00

We have met the truly inspiring Elisabetta Fagioli at the Real Wine Fair in London on several occasions; each time we fall in love with her wines and outlook on life and wished we all had an Elisabetta in our lives. From the many wines tasted we have chosen the Vernaccia "Fiore" for its minerality and clean elegance. Vineyards at Montenedoli have been organically tended for over fifty years. "With its unique microclimate brimming with life, the vineyards are aglow with fireflies by night and dancing with ladybugs by day" - Real Wine Fair

Marche: Medieval Marches of Ancona & Candigliano River

Verdicchio, Colle Stefano, Matelica, Marche, Italy 2013

(g): Verdicchio – (s): Refreshing & smooth – (p): Native or Rock oyster; steamed mussels 75cl: £26.50

East of Umbria lies the little Marche town of Matelica. This region produces fine, mineral wines from the Verdicchio grape. Distinctively lively, there is enough fruit on the palate to balance its fresh acidity. Think quinces, white flowers and lemon drizzle.

Salento & Gargano Peninsulas: Adriatic & Ionian Seas

Pinot Grigio, San Antoni, Veneto, Italy 2013

(g): Pinot Grigio – (s): Light & crisp – (p): "What's wine & food pairing?"

125ml: £3.30 175ml: £4.65 250ml: £6.65 500ml: £13.30 75cl: £19.85

Casa Vinicola Botter is a family owned operation based north of Venice. Crisp white with floral hints and light fruity touches on the finish.

Sicily: Giummarella Hills & Belice River

Inzolia, Terre di Giumara, Caruso & Minini, Marsala, Sicily, Italy 2012

(g): Inzolia – (s): Rich, bright & fruity – (p): Pork belly & black pudding 75cl: £22.00

This vineyard is located on the sandy-clay slopes of the Giummarella hill, east of Marsala. Modern winemaking techniques are used to produce lush and fresh whites from the local Inzolia varietal. A rounded structure and a tingling finish complement citrus and melon characteristics.

The Balkans & Thracian Valley: Luda & Golyama Kamchia Rivers

Deer Point Chardonnay, Shumen Winery, Domaine Boyar, Bulgaria 2012

(g): Chardonnay – (s): Subtle, & soft – (p): Light starters

125ml: £3.10 175ml: £4.35 250ml: £6.20 500ml: £12.40 75cl: £18.60

This is one of the largest wineries in Eastern Europe. Modern techniques are employed in the making of easy drinking wines. Deer Point Chardonnay has mellow peach and melon flavours with a creamy, soft finish.

White Wines

Western Cape & Foothills of the Shaws: Onrust & Hartebeest Rivers

Seven Springs Sauvignon Blanc, T&V Pearson, Hemel-en-Aarde Valley, S/Africa 2011

(g): Sauvignon Blanc – (s): Lean, grassy & fresh – (p): Halibut & sole

75cl: £29.00

Seven Springs is a new winery owned by Lincolnshire born Tim Pearson and wife Vaughan who originates from Stratford-upon-Avon. They found a suitable plot of land in the prestigious Hemel-en-Aarde region of the Western Cape in 2006 and set up their vineyard and structure from scratch. With the help of young winemaker Riana van der Merwe they are now producing delicious wines that represent the essence of the region. This Sauvignon focuses on minerals and cool pristine aromas. Herb like touches complement a good balance of fruit on the finish.

Swartland - Paardeberg Hills & Piketberg Plains: Berg River

Force Majeur Chenin Blanc, Johan Meyer, Swartland, The Cape, S/Africa 2013

(g): Chenin Blanc – (s): Ripe, creamy & characterful – (p): Shellfish & White meat & pink duck

125ml: £4.70

175ml: £6.60

250ml: £9.40

500ml: £18.80

75cl: £28.20

Young winemaker Johan Meyer has received many accolades under the newly revamped Mount Abora winery. This 32 years old bush farmed Chenin Blanc is made without added yeast and bottled unfinned and unfiltered. It shows plenty of typical pear and apple fruit characteristics as well as hints of spice and a creamy texture.

Coquimbo & Camanchacas: Limari Valley

De Martino Legado Chardonnay, Limari, Chile 2012

(g): Chardonnay – (s): Complex, elegant & full-bodied – (p): Roast vegetables & dressed crab

125ml: £4.00

175ml: £5.65

250ml: £8.00

500ml: £16.00

75cl: £24.25

Founded in 1934 by Pietro De Martino, the winery is still managed by his descendants with the help of award-winning head winemaker Marcelo Retamal. This organic Chardonnay is cultivated from a single vineyard situated in the cool Limari Valley north of Santiago. Nestled between ocean and desert the valley is cooled by the Camanchaca fog that creeps from the west each morning. Full bodied and elegant, the wine has ripe citrus aromas balanced by a hint of oak.

Kaikoura Ranges of Marlborough: Awatere Valley & Blind River

Tinpot Hut Turner Vineyard Riesling, Fiona Turner, Marlborough, New Zealand 2012

(g): Riesling – (s): Very light & easy-drinking – (p): In the garden on a hot day; with canapés and crunchy salads

75cl: £33.00

Winemaker Fiona Turner realised her dream of growing her own grapes and crafting them into terroir driven wines in 2003 after converting a sheep farming station in this emerging sub-region of Marlborough, south of the Awatere Valley. She now produces a range of quality and expressive varietals. With only 10% abv, Fiona's Riesling is light and reminiscent of lime and grapefruit with subtle floral notes on the finish.

White Wines

Clare Valley & Horrocks Highway: Polish Hill River

Pauletts Chardonnay, Polish Hill River, Claire Valley, South Australia 2013 *

(g): Chardonnay – (s): Soft & buttery yet fresh & elegant – (p): White meat & wild mushrooms 75cl: £30.50

Neil Paulett worked for 10 years as a winemaker for Penfolds before he and wife Alison purchased their estate in the heart of the Clare Valley in 1983. Over the years they have acquired a great reputation for consistently producing wines of finesse and elegance. This Chardonnay has captivating aromas of stone fruit and honeydew melon balanced by a creamy texture on the finish.

South Australia & Barossa Ranges: Eden Valley & Marne River

Wonderland of the Eden Valley Riesling, Dandelion Vineyards, South Australia 2013

(g): Riesling – (s): Lean & citrusy – (p): Ceviche & seared tuna 75cl: £28.00

Dandelion Vineyard is a collaboration of wine growers and vigneron who have teamed up and produce a range of wines from their favourite vineyards in different locations across South Australia. This Eden Valley Riesling is from 87 years old Colin Kroehn who has been tending his vines for 67 years. With a lively and fresh bouquet, this Riesling delivers a clean palate of citrus fruit followed by meringue tart attributes on the finish.

Rosé Wines

British Isles: Wye Valley & River Leadon

Regent Rosé, Strawberry Hill, Newent, Gloucestershire, England 2013

(g): Schonburg, Reichenstein, Cabernet Sauvignon – (s): Light, summery – (p): Raspberry fool 75cl: £21.00

Tim Chance manages this award winning estate with the help of winemaker Martin Fowke. The Cotswold Rosé is light, deliciously fruity with hints of raspberry and a crisp finish.

Mediterranean Shores: Corbieres & Etang de Bages

6eme Sens Rosé, Gerard Bertrand, Languedoc, France 2012

(g): Syrah, Grenache, Cinsault – (s): Dry, light & refreshing – (p): Salads & nibbles

125ml: £3.30 175ml: £4.60 250ml: £6.60 500ml: £13.20 75cl: £19.80

Gerard Bertrand's wines successfully link the grape variety to the terroir and the expertise in the winery. This Rosé is a perky blend of Grenache, Syrah and Cinsault. A classically light pink wine with aromas of raspberries. The palate is fresh and fruity with a slightly spicy finish and good acidity.

Red Wines

British Isles: Chilterns Foothills & Upper Thames Valley

Oxford Regatta, Brightwell, C&B Nielsen, Wallingford, Oxfordshire 2011

(g): Dornfelder – (s): peppery & juicy – (p): Light meals & smoked duck 75cl: £22.00

Brightwell vineyard is run by Carol and Bob Nielsen on the greensand and gravel banks of the Thames river east of Oxford. Sheltered by the surrounding hills, the area is one of the driest in the country. After a team visit to our most local of vineyards, we were blown away by the quality of the wines on this estate. A fruity red with aromas of peppered damsons and forest fruits.

Burgundy: Orbise, Saône & Tributaries

Givry Vieilles Vignes, Parize Pere & Fils, Chalonais, Burgundy, France 2012 *

(g): Pinot Noir – (s): Light-bodied & soft – (p): Spring lamb 75cl: £32.60

The Parize family has been making wine in Givry for six generations, farming organically, the devotion in the vineyard sees severe pruning, green harvesting and selection by hand. This Pinot Noir has an aromatic nose of red fruits, bilberries and raspberry followed by lavender and fresh mint. Lovely silky texture, ripe, spiced red plum and strawberry on the palate with a clean lip smacking finish.

Chambolle Musigny, Domaine Heresztyn, Côte de Nuits, Burgundy, France 2009 *

(g): Pinot Noir – (s): Soft, composed & elegant – (p): Seared Duck & rose veal 75cl: £63.00

Domaine Heresztyn has been one of the consistently fine producers in Gevrey Chambertin. However, as Florence Heresztyn increasingly takes the reins, they have clearly reached another level of quality. The vineyard is now undergoing conversion to biodynamic viticulture. This elegant, lacy Chambolle-Musigny hails from two lieux-dits: "Aux Echanges" and "Les Bas Doix" two 65-year-old low-yielding parcels. Highly aromatic with forest fruit flavours, its delicateness of body does not prevent it maintaining a solid structure backed by soft and suave tannins.

Aquitaine: Between Garonne & Dordogne

Chateau Haut Bonneau, Montagne Saint Emilion, Bordeaux, France 2011 *

(g): Merlot, Cabernet Franc – (s): Traditional & structured – (p): Slow cooked meat & Cheddar 75cl: £30.00

Sarah and Bruno Marchand are responsible for this great value Claret which consists of 80% Merlot & 20% Cabernet Franc. Low yields from forty years old vines translate into great purity of fruit. An attractive nose of black cherries precedes a structured palate, with generous raspberry fruit, ripe tannins and a touch of vanilla and spice on the finish. Beautifully balanced, this is a serious wine with depth and complexity.

Bergerac, Chateau Tour des Gendres, Luc de Conti, Dordogne, France 2012

(g): Merlot, Malbec – (s): Medium-bodied & fruity – (p): Onglet steak & chin of beef 75cl: £25.50

Luc de Conti is a wonderful character and a fine wine-maker, his exuberant approach to winemaking reflect his personality. Luc looks for purity and intensity with maximum expression of the grapes. The "Classique" is full of sun-gorged summer fruit aromas with hints of pepper on the finish.

Dantelles de Montmirail & Southern Rhône: River Ouvéze

Vaqueyras, Mas des Restanques, Gigondas, France 2011 *

(g): Grenache, Syrah, Mourvedre – (s): Expressive & vibrant – (p): Venison & pheasant 75cl: £34.00

Mas des Restanques is owned by Jean-Luc & Josiane Faraud who gained organic certification in 2012. Their wines are fresh and straightforward. Floral on the nose, this is a medium bodied wine with elegant aromas of sappy and spicy red berries.

Red Wines

Cathar Country & Pays d'Oc: Aude Valley & River Cesse

Corbieres, Ollieux Romanis, Jaqueline Bories, Languedoc, France 2012

(g): Carignan, Grenache, Mourvedre, Syrah – (s): Medium-bodied & fruit driven – (p): Grilled meats & poultry 75cl: £26.00

A family owned vineyard for several generations, Chateau Les Ollieux Romanis, is situated in the heart of the Boutenac region, an area dedicated to the culture of the vine since Roman times. The wine is fermented and then aged in tank for 12-18 months. It shows lots of dark fruit flavours and a distinct purity that is overwhelmingly seductive, combined with a hint of spice and rosemary, bay and tobacco leaf.

Rendez-Vous du Soleil, Clos du Gravillas, N&J Bojanowski, Languedoc, France 2010 *

(g): Syrah, Cabernet, Carignan, Mourvedre, Grenache – (s): Complex, fruity & earthy – (p): Venison & roast beef 75cl: £34.00

We had the pleasure to host John Bojanowski at the Ebrington Arms two years ago. He presented his wines at a special dinner and entertained us with his passionate views on winemaking and how in 1999 he, a guy from Kentucky and his wife Nicole, born in Narbonne got their hands on an old (1911) Carignan vineyard. This saw the start of Clos du Gravillas and their sublime red blend crafted from low yielding vines around the town of St Jean de Minervois. With the Rendez Vous, the emphasis is on rich fruit, a touch of spice and cassis, silky texture, great minerality and a fine finish.

The Province of Leon: El Bierzo Valley & Miño River

Bierzo Tinto, Bodegas Pittacum, Bierzo, Spain 2008 *

(g): Mencia – (s): Full-bodied, dark & flavoursome – (p): Grilled prime cuts 75cl: £32.00

Bierzo is a remote region of northwest Spain located on the border of Galicia and Castilla y Leon and is considered by many to be the next 'big thing' in Spanish wine. Cherry-red in colour with a purple rim. Scents of cassis, liquorice and cocoa. Warm and concentrated palate with sweet tannins and hints of balsamic.

Rías Baixas: Val do Salnés & Umia River

Zarate Caiño Tinto, Eulogio Pomares, Galicia, Spain 2010

(g): Caiño Tinto – (s): medium-bodied, elegant & floral – (p): Game birds & lamb 75cl: £46.00

Another notable discovery we made at the Real Wine Fair in London in March 2013, compelling our group of happy tasters to ask for more! This small but brilliantly run cellar was established in 1920 by the Zarate family and is located in the Salnes Valley. Eulogio Pomares is the current overseer and he is very much focused on the vineyards which are planted on granitic rock. This Caiño is rich in peppered fruit flavours and entice the palate with bags of moreish attributes.

Dão: Entre-Douro-e-Minho

Dão Tinto, Vegia, Casa de Cello, Penalva de Castello, Portugal 2010 *

(g): Touriga Nacional, Tinta Roriz, Amarela, Cão – (s): Dry & bright – (p): Traditional hard cheeses 75cl: £27.00

Quinta de Vegia located in the Dao region of northern Portugal is a collaboration between Joao Pedro Araujo and star winemaker Pedro Ansaemo. This unoaked cuvee is deep-bright red with spicy almost saline aromas of fresh red berries, plums and cherry skin. Lively and sweet on the palate it shows striking purity and focus as well as an impressive lift and energy to the finish.

Red Wines

Cantabrian Foothills of Rioja Alavesa: Ebro River

Decenio Rioja Crianza, Bodegas Las Orcas, Rioja Alavesa, Spain 1997

(g): Tempranillo – (s): Classic, cigar box & leather – (p): Grilled red meats

75cl: £28.00

Founded by Cristina San Pedro and Raimundo Abando in '94, this family winery combines tradition and modern technology in the craft of fine wines. This Decenio Crianza from the San Angel vineyard was aged for 14 months in American and French oak barrels. A classic Rioja with hints of plums and cigar box aromas.

Tarragon; Central & Lower Penedes: River Foix

Clos de Torribas, Tempranillo Crianza, Pinord, Vilafranca del Penedès, Spain 2010

(g): Tempranillo – (s): Medium & fruit driven – (p): Duck & partridge

125ml: £3.70

175ml: £5.20

250ml: £7.40

500ml: £14.80

75cl: £22.20

Bodegas Pinord was founded 150 years ago and is run by the Tetras family. Joan & Rosa Maria along with son and daughter Josep and Mireia focus on tradition but are also industrious in keeping the company at the forefront of Penedes wines. Clos de Torribas is a great alternative to Rioja; intense forest fruit aromas mingle on the palate with touches of spice and cedar on the finish.

Lake Garda & Dolomites: Adige River & Lagarina Valley

Teroldego Rotaliano, Elisabetta Foradori, Trentino, Italy 2010 *

(g): Teroldego – (s): Full-bodied, dry, fresh & lively – (p): Slow cooked meats

75cl: £36.00

Elisabetta Foradori heads this family estate that has garnered the reputation of being the best producer of wines made from the indigenous grape variety Teroldego. A wine with purity and focus displaying dark fruits, spice, floral notes, chocolate and herbs, exceptionally well balanced with a rich integrated silkiness.

Hills of Monferrato & Langhe: Tanaro River, Belbo & Bormida Valleys

Barbera d'Asti Superiore, Terra del Noce, Trinchero, Agliano, Piedmont, Italy 2008 *

(g): Barbera – (s): Intense aromas & soulful rusticity – (p): Veal shoulder, brisket & hearty stews

75cl: £34.00

This estate is located in the hamlet of Vianoce in the hills of Asti. The winery has been in the Trinchero family since the 1920s when brothers, Secondo & Serafino bought the domain. It is now under the reigns to their sons, Renato & Ezio. These days, the cousins Trinchero are seen as some of the very best producers of Barbera in the country. Viticulture at the azienda is organic and meticulous care follows in the vinification itself. Terra del Noce is full of heady perfume and complex aromas on the nose. The palate follows suite with savoury liquorice, juicy cherries and hints of plums, all rounded up by a very uninhibited finish.

Central Apennine Hills & Adriatic: Tirino & Tordino Rivers

Madregale Rosso, Cantina Tollo, Abruzzo, Italy 2013

(g): Montepulciano – (s): Light to medium bodied, fruity & fresh – (p): At the bar with snacks and light starters

125ml: £3.10

175ml: £4.35

250ml: £6.20

500ml: £12.40

75cl: £18.50

This is a stout Montepulciano fermented in stainless steel tanks. Light and juicy, with a whiff of fresh herbs and a palate of Morello cherry and white pepper, rounded and harmonious with plenty of juicy fruit flavours leading to a soft finish.

Red Wines

Florence & Chianti Hills: Arno River

Alberese, Fattoria di Sammontana, Montelupo, Tuscany, Italy 2013

(g): Sangiovese, Trebbiano Toscano – (s): Light, lively & summery – (p): Sunday roast & chicken livers 75cl: £25.50

The vines and the olive groves of the farm at Sammontana are situated along a hill bordering the river Arno southwest of Florence. The property is under the helm of Andrea and Daniele Dzieduszycki. The Alberese is uncomplicated, light, un-oaked red with delicious cherry flavours.

Southern Tuscany, Maremma Grossetana: Ombrone & Albenia Rivers

Morellino di Scansano Bellamarsilia, Poggio Argentera, Tuscany, Italy 2012 *

(g): Sangiovese – (s): Medium-bodied with fresh aromas – (p): Rosemary roasted lamb 75cl: £27.50

Morellino is the name of both a type of cherry and the local name of Sangiovese in the booming Scansano zone of southern Tuscany. Poggio Argentera has emerged as one of Scansano's best wineries and is responsible for this excellent wine. Medium bodied with fresh, ripe, red cherry fruit, good acidity and a long satisfying finish.

Apulia & Trulli Country: Murgia Plateau

Fatalone Primitivo Gioia Del Colle, Puglia, Italy 2009 *

(g): Primitivo – (s): Full-bodied, fruity & warming – (p): Pork chop & rich tomato based sauces 75cl: £29.00

From an estate steeped in tradition and famed for its Primitivo, attention to detail is taken very seriously in its organic vineyards. Flavours of sour black cherry, plum and toffee, smooth and warming, it finishes on a high note with an aftertaste of toasted almonds.

Lebanon & Ancient City of Baalbek: Bekaa Valley

Chateau Musar Jeune, Ghazir, Bekaa Valley, Lebanon 2011

(g): Cinsault, Syrah, Cabernet Sauvignon – (s): Youthful, fruity & medium-bodied – (p): Roasted vegetables & lamb shoulder

125ml: £4.20 175ml: £5.90 250ml: £8.40 500ml: £16.80 75cl: £25.20

The Hochar family runs Chateau Musar, the first vineyard was planted in 1930 by Gaston Hochar at the age of 20 after returning from Bordeaux. Musar is the first producer in Lebanon to achieve organic certification. For this list we have chosen one of their newer offering the Musar Jeune, a vibrant mix of Cinsault, Syrah and Cabernet Sauvignon. Intense flavours of blackcurrants and blueberries are complemented by hints of spice on the finish.

Cape Winelands & Franschoek Valley: Berg & Breede Rivers

Chamonix Rouge, Cape Chamonix Wine Farm, Franschoek, South Africa 2008 *

(g): Merlot, Malbec, Petit Verdot, Cabernet Sauvignon – (s): Full, rounded & generous – (p): Saddle of venison 75cl: £24.80

This organic estate is situated on the eastern slopes of the breathtaking Franschoek Mountains, northeast of Cape Town. Winemaker Gottfried Mocke produces a fine array of white and red wines under the Chamonix label. This Bordeaux style blend has rich fruity flavours boasted by a great structure and a smooth finish.

Red Wines

Little Namaqualand & Namakwa District: Lower Olifants River

Merlot, Running Duck, Stellar Organics, Western Cape, South Africa 2013

(g): Merlot – (s): Rounded & plummy – (p): Light meals & pub classics

125ml: £3.65

175ml: £5.15

250ml: £7.30

500ml: £14.60

75cl: £21.90

Organic and fair trade, this winery is situated North of Cape Town in the Namaqualand hamlet of Trawal. This is a smooth Merlot with aromas of plums and black cherries on the palate and hints of pepper on the finish.

Patagonia: Rio Negro Upper Valley

Verum Pinot Noir, Bodega Rio Elorza, Cipolletti, Patagonia, Argentina 2011 *

(g): Pinot Noir – (s): Ripe, structured & savoury – (p): Duck, venison & semi-soft cheeses

75cl: £31.00

This boutique Bodega is situated in the heart of the beautiful Patagonian region of Argentina. Winemakers Alberto Antonini and Mariano Vignoni produce a fine array of terroir driven wines using minimal intervention in the vineyards or winery. Harvested from five to 10 years old vines, the Pinot Noir is perfectly balanced with its aromas of ripe cranberries and fresh raspberries. A little ageing in French oak barrels bestow its finish with subtle earthiness.

Tropic of Capricorn, Province of Salta: Calchaqui Valleys

Quara Estate Malbec, Felix Lavaque Winery, Cafayate, Argentina 2012

(g): Malbec – (s): Medium-bodied, fruity & well balanced – (p): Rib-eye with bone marrow & offal

125ml: £4.00

175ml: £5.60

250ml: £8.00

500ml: £16.00

75cl: £24.00

Quara Estate is situated in the heart of the Cafayate Valley at about 5900ft above sea level. The vineyards benefit from cool mountain air and just enough rain not to strain the vines. Winemaking is shared between a great team of passionate professionals: Luis Mounier, Pancho Lavaque and Marcelo Peleritti. This Malbec is lightly oaked and has an intense ruby colour. A well balanced wines showing fruity notes of spiced plums held by a rounded tannins and seductive acidity.

Between Andes & Pacific: Colchagua Valley

The Wild Vineyard, Carignan Reserva, Villalobos, Colchagua Valley, Chile 2012 *

(g): Carignan – (s): Rustic, earthy & off-piste – (p): Sausages & lentil based stews

75cl: £35.00

Meeting Enrique and Rolando Villalobos in London was one of the highlights of a series of wine tastings we attended at the start of the year. Enrique, a well-known Chilean sculptor bought a property in Lolol, western Colchagua in the seventies, amid the fields were 10 acres of Carignan vines growing wild amongst rosehips and other thorny shrubs. So inaccessible were they, that the cows would eat the grapes before anyone thought of transforming them into wine. Since 2007, with the help of his sons Martin and Rolando, they produce a fine Carignan to a small and almost rudimentary scale. The vineyard is biodynamic, vines grow amongst trees, hidden by indigenous grasses and forbidding bushes. Harvest is a challenge, but the result is worth all the hard work. This is a rustic red, abundant in good tannins, flavoursome red berries and spicy scents.

Central Otego, Old Mines of Bannockburn: Kawarau River

Felton Road Bannockburn Pinot Noir, Central Otego, New Zealand 2009

(g): Pinot Noir – (s): Old world nose & new world palate – (p): Goose, lamb & wild mushrooms

75cl: £64.00

Regarded as one of New Zealand best Pinot Noir producers, Nigel Greening and his team farm the plots of Felton Road organically and biodynamically. This Pinot is simply succulent with youthful aromas of wild berries and violets followed by a long, punchy and almost decadent finish.

Red Wines

From Dandenongs to East Melbourne: Yarra Valley

Ma Petite Francine, Jamsheed Wines, Gary Mills, Yarra Valley, Australia 2013

(g): Cabernet Franc – (s): Light & youthful – (p): Fillet of beef or veal & sage 75cl: £32.00

Gary Mills trained under Paul Draper at Ridge Monte Bello before starting his own label. Grapes are sourced from single vineyards in the province. This Cabernet Franc is made in a "Touraine" style through carbonic maceration and would not shy away if tasted along a Beaujolais Cru. Youthful and fruity with notes of herb coated blackcurrants and dusty red earth; it is simply moreish.

Yamhill County & Dundee Hills: Willamette Valley

Meditrina, {6th Edition}, Sokol Blosser, Dundee, Oregon, USA, N.V.

(g): Pinot Noir, Syrah, Zinfandel – (s): Fruit-driven & lush – (p): T-bone & other rare meats 75cl: £31.00

Sokol Blosser is an organic family winery started by Bill and Susan Sokol Blosser in 1971 and under the supervision of their son and daughter Alex and Alison. Meditrina is a dark garnet wine with fresh and lush aromas of raspberries laced-up with hints of ripe lemons. Easy drinking, it is both vibrant and juicy.

Sweet Wines

Béarn & Poudingue of Jurançon: Gave de Pau River

Jurançon, La Magendia, Clos Lapeyre, J-B Larrieu, South West France 2010

(g): Petit Manseng – (s): light, fresh & uplifting – (p): ewes milk cheeses & panna cotta 50ml: £4.15 37.5cl: £31.00

For three generations the Larrieu family has been growing wines on the steep hillsides of the Côteaux de Jurançon. Jean-Bernard has become a familiar face over the years, bringing to London wine tastings his Manseng wines in both dry and sweet offerings. The vineyards are tended organically. Hand picking for the late harvest can happen as late as December. This aromatic Petit Manseng is fresh and uplifting with balanced aromas of honey-coated exotic fruits with a soupçon of spice on the nose.

Languedoc: Canal du Midi

Muscat de Saint Jean du Minervois, Clos du Gravillas, Languedoc, France 2010

(g): Muscat Blanc a Petits Grains – (s): light & aromatic – (p): Blue cheeses & fruity desserts 50cl: £30.00

The village of St Jean de Minervois is famous for its sweet and rich tasting Muscat which is fortified on reaching its minimum sugar content of 125gr per litre. A floral nose with aromas of orange blossom, rose petals and fruity aromas of peach and apricot, sublime sweetness on the palate with a satisfying balancing acidity.

Northern Italy: Lemme & Tanaro Rivers

Moscato d'Asti, Bera, Piedmont, Italy 2012

(g): Moscato – (s): Sweet with a fine fizz – (p): Egg Benedict & fresh fruits 75cl: £30.00

Alessandra and Vittorio Bera are devoted to the Moscato grape and produce what the Italians call the ultimate breakfast wine, this no doubt due to its innocent alcohol content typically 5.5%, but it's great anytime. Delicate with a fleshy texture, well balanced, sweet and rounded with melon, elderflower and orange peel.

Port

Portugal: Porto & Banks of the Douro

Offley Ruby - Villa Nova de Gaia
50ml: £2.80

A classic young Porto with red fruit aromas that achieve a perfect balance of sweet and mature tannins.

Offley Tawny - Villa Nova de Gaia
50ml: £2.80

Delicate aromas shored by a complex palate of dried fruit flavours.

Offley Late Bottle Vintage 2007
Villa Nova de Gaia
50ml: £4.00

Founded in 1737, Offley Forester is one of the oldest Port Houses. Elegant and complex aromas of black berries and hints of balsamic and cinnamon.

Sherry

Spain: Jerez, Andalusia & Guadalete River

Manzanilla "San Leon" Bodegas
Herederos Argueso
50ml: £2.95

This dry sherry heralds from Sanlucar de Barrameda which can be found close to the coast giving Manzanilla its trademark salty tang. Dry on the palate with a delicate freshness and hints of nuttiness.

Sanchez Romate, Jerez, Spain

A family business since 1781, Sanchez Romate produce premium sheries from their own vineyards, 100 ha on some of the best sites in the Jerez region. At the turn of the 20th century they were appointed Purveyors to the Royal Family of Spain, to the Vatican and the House of Lords.

Amontilado Sherry 50ml: £3.80

Cream Sherry 50ml: £3.80

Gin

Broker's, London Dry Gin, England
25ml: £2.80

Crisp and very dry with aromas of tangy citrus and red apple. 40%

Portobello Road N.171, Portobello
Star, England 25ml: £2.95

White pepper aromas complemented by lemon grass flavours and clean finish. 42%

Foxdenton, London Dry Gin, England
25ml: £2.95

Bursting with citrus zest and juniper aromas and hints of angelica. 48%

Bathtub Gin, Prof. Cornelius
Ampleforth, England
25ml: £3.15

Notes of cardamom and orange blossom with suggestions of cinnamon. 43.3%

Williams Chase Elegant Crisp Gin,
England 25ml: £3.15

Chase's is located at Rosemaund Farm near Hereford. Their gin is made from the vodka that is produced at the farm making it truly single estate from field to bottle. 48%

Sipsmith, London Dry Gin, England
25ml: £3.15

Floral and summery with rounded juniper notes and a zesty, harmonious finish. 41.6%

Hendrick's Gin, Scotland
25ml: £3.15

Hendrick's make their pot-still distilled gin using cucumber as one of the primary botanicals. 41.4%

Tottering Sloe Gin, Foxdenton
Estate, England 25ml: £3.00

Creamy and fruity with aromas of sweet sloe and black treacle. 27%

Malt Whisky

Campbeltown

Springbank 10 years 25ml: £3.60

Ochard fruit with hint of peat, vanilla and oat. Spice nutmeg and cinnamon on the palate with a sweet, lingering salty finish. 46%

Longrow, Rundlets & Kildrekins
11 years 25ml: £6.00

Peated Springbank at cask strength matured in very small casks. Sweet, creamy, spicy malt. Soft peat smoke, custard apples & dried peels. 51.7%

Highlands

Glencadam, Brechin Highland
14 years 25ml: £4.50

Finished for two years in Oloroso sherry casks great whisky from one of Scotland's oldest distilleries. Rich, fruity palate with notes of clean malt, buttery toffee. Gingernut biscuits and walnut loaf. 46%

Old Pulteney, Wick Highland
21 years 25ml: £9.00

Golden amber with straw highlights. Full bodied on the nose with traces of apple & pear, slightly fragrant with spicy overtones. The palate is sweet to start with a light fruitiness, hints of honey and vanilla followed by a dry finish. 46%

Lowland

Glenkinchie 12 years 25ml: £3.30

Aromatic notes of vanilla on the nose followed by a creamy smooth palate and a butter icing finish. 43%

Auchentoshan Three Wood 25ml: £4.00

Matured in three different casks, Pedro Ximenez Sherry, Bourbon and Oloroso Sherry. Rich aromas of sherried fruit, treacle and notes of Armagnac. 43%

Malt Whisky

Islands

Arran, Cask Strength 12 years 25ml: £4.95

Full bodied aromas of dark chocolate and baked apples followed by subtle nuances of lemon and cinnamon. The finish is powerful and spicy but shows plenty of finesse. 54.1%

Scapa, Orkney 16 years 25ml: £5.20

Great Orcadian malt with notes of heather roots, cut grasses and winter spices. Aromas of acacia honey precede a long finish of dry oak and a gentle, weaving smoke. 40%

Speyside

BenRiach Curiositas 10 years 25ml: £3.00

An unusual peated Speyside malt. Sweet and heavily smoked with peppery spice that tingles the palate followed a warm nuttiness on the finish. 40%

Glendronach Revival 15 years 25ml: £4.35

A very dynamic and full bodied dram for its age. Concentrated aromas of treacle, toffee and chocolate that enliven the senses. 46%

Islay

Port Charlotte 10 years 25ml: £4.25

Dark caramel and peat smoke. A wave of dried fruit and candied peels. Tropical fruit, bonfire toffee and walnut. 46%

Ardberg Uigeadail 25ml: £5.60

Rich and weighty with heady smoky aromatics. Flavours of chocolate-coated raisins and winter spice precede a long lasting finish. 54.2%

Brandy

Somerset: Kingsbury Episcopi, Martock

Somerset Cider Brandy 5 years
25ml: £2.80

Displaying a velvety palate and a sweet spicy aftertaste. 42%

Somerset Cider Brandy 10 years
25ml: £3.25

A complex Brandy with a good harmony of flavours; full of subtle aromas. 42%

Somerset Alchemy Cider Brandy 15 year
25ml: £4.00

Mellow, rich and smooth. Displaying plenty of finesse and a great apple bouquet. 42%

Somerset Cider Brandy 20 years
25ml: £6.30

A complex Brandy with a good harmony of flavours; full of subtle aromas. 42%

Kingston Black Apple Aperitif
50ml: £2.50

The Kingston Black Apple Aperitif is made by blending the famed juice from the legendary Kingston Black apple with Somerset Cider Brandy. It is full of apple flavours and leaves the palate with an intriguing dry finish – similar to a white Port or a Pineau des Charentes. 18%

France: Cognac, Charentes

Leopold Gourmel VSOP Bio Attitude
Cognac
25ml: £4.50

Exceptionally well balanced combining a buttery nuttiness with mandarins and vanilla. Long and warmly finish. 42%

Rum

Sagatiba Pura, Cachaça, Brazil
25ml: £2.50

This unaged Cachaça, made from sugar cane distillate is the ingredient of the famous Caipirinha cocktail. 38%

Havana Club Añejo Especial, Cuba
25ml: £2.50

Premium golden rum with smooth and rounded aromas. 40%

Mount Gay Eclipse, Barbados
25ml: £2.50

Notes of vanilla and tropical fruit highlighted by subtle hints of toasty oak and honey. 40%

Kraken Black Spiced Rum, Caribbean
25ml: £2.70

Rich flavours of spice in a mellow-smooth finish. 40%

Vodka

Stolichnaya Red Label, Russia
25ml: £2.40

Distilled from winter wheat and filtered through quartz and charcoal. 40%

Sipsmith Barley Vodka, England
25ml: £3.20

Distilled from English barley in a copper pot still called Prudence. 40%

Chase Vodka, Herefordshire, England
25ml: £3.50

Handcrafted in copper batch pot, the result is a smooth and pleasant spirit. 40%

Black Cow Vodka, Dorset, England
25ml: £3.40

West Dorset dairy farmer Jason Barber claims the world's first pure milk vodka. 40%

Our Pub

The Ebrington Arms, Gloucestershire

Jim & Claire Alexander took over The Ebrington Arms in January 2007. We are immensely proud custodians in a long line of landlords since the 1600s when the revelry began here.

Now in our eight-year, we have completely renovated every part of the building, restoring as much of the character and original features as well as the trade itself. We are passionate about the building and the community runs at the heart of the business.

Our aim is to provide a pub that welcomes locals and tourists alike, whether you're propping up the bar with a guest ale after a hard days harvest or coming for a meal to sample our fine food and wines. Most of it is grown or reared locally, often in the fields around the pub itself and that includes some of the wines too, with the Cotswold Rosé just one wine giving the French a run for their money.

We're more ones for atmosphere than accolades but we've picked up a few along the way. These include: three times CAMRA Pub of the Year winner and four times runner up and on the food front we're in the Michelin Guide and have two rosettes on our mantle.

Ebrington is a very special village, a hidden gem that is just off the beaten track but thankfully once people have sought us out us they seem to like coming back. We hope you do too.

At the end of 2012 we took over the Killingworth Castle in Wootton-by-Woodstock, Oxfordshire, a pub that had been closed for nearly a year. After weapon's grade tender loving care we reopened it and have now refurbished the building to re-establish it at the heart of its community. (www.thekillingworthcastle.com). In its first year we have been awarded with two AA rosettes, a Michelin Bib Gourmand an won the Oxford Times Restaurant of the year 2013. It is only just one half hour drive so please do visit our sister pub if you get the chance.

Food

Jonny Mills, Head Chef, Darral Warner, Sous Chef and Andrew Lipp, Executive Chef are at the helm in the kitchen, running an a la carte British menu that is updated daily to get the best out of seasonal produce. We are proud of our two rosette rating from the AA and inclusion in the independent Michelin Guide and have been complimented by Pru Leith and former Masterchef winners that have eaten here in recent months. The main menu is complemented by daily blackboard specials and between Monday and Friday we run a lunch special. We are always working on new ideas to keep our menus and events fresh and exciting so often run food nights, game evenings wine tastings and homemade bar snacks. We are committed to being open from 9am every day so welcome walkers for morning coffee and afternoon teas in-between our busy food services. In the summer you can sup or dine in our large beer garden and in the winter months, snuggle up with a steak and a glass of red in front of roaring open fires. Most importantly we run the same menu throughout our pub, whether you want to sit in one of our dining rooms or the livelier bar. We only reserve a couple of tables in the bar, the rest are first come first served because our drinkers are important too.

Events

We organize several events throughout the year, from feast nights hosted by our producers and suppliers, pub quizzes, wine tasting, monthly music nights (last Friday of the month), Folk nights (first Monday of the month), cider pressing day (last Saturday in October) and our own October Yubby Fest featuring 12 Real Ales, including 3 of our own craft ales as well as 2 nights of live music (2nd weekend of October).

See our flyers or check our website and Facebook page to find out more.

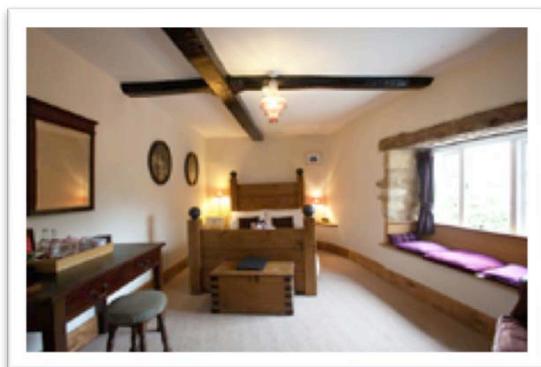
Accommodation

Why not stay with us?

We have 5 lovely bedrooms on offer for those looking for a Cotswold break. Ebrington is the perfect base to explore our beautiful countryside and villages whether on bike, foot or car. Choose between a double or four-poster King size bed, en-suite showers or roll top bath.... All rooms have stunning countryside views and offer the chance to properly relax without the worry of transportation home.

Prices for our AA four-star boutique accommodation start at £140 per night including breakfast.

Please see our website for full information and midweek offers or ask a member of staff.



www.thebringtonarms.co.uk

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The Yubberton Brewing Co.

Craft Ales

The village of Ebrington has provided the inspiration to brew our own craft ales and in 2013 The Yubberton Brewery Co. was born. Taking its name from the old village name 'Yubberton', our locals still talk about "going up the Yubby" (the pub). Our beers are aptly named Yubby Bitter, YPA (Yubby Pale Ale) and Yawnie, an affectionate term for "village idiot" but to be a true "Yubberton Yawnie" you have to be born in the village of Ebrington itself.

Our craft ales are exclusively available in our pubs for now but we hope to sell it further afield soon (but only ever in pubs).

Yubby Bitter has just been shortlisted in the 'Drinks Product of the Year' in the Cotswold Food and Drink Awards.

YUBBY - 3.8%

A copper coloured traditional bitter. Strong caramel malty notes carry through to a fruity hop character with a pleasant bitter finish.

YPA (Yubby Pale Ale) - 4%

A refreshing IPA style beer with strong hoppy character, brewed with 100% British ingredients.

YAWNIE - 4.3%

A full-bodied chestnut coloured ale with a creamy head. Well balanced with toffee malt notes persisting through a complex hop character and a satisfying bitter finish.



History

- 1660** - Chipping Campden based estate manager, William Harrison, goes missing and is presumed dead when his blood stained shirt collar is found just outside Ebrington. His manservant, John Perry, along with Perry's mother and brother, are all hanged for Harrison's murder. Harrison returns to Chipping Campden two years later, claiming to have been abducted and sold into slavery in Turkey. The story is known as the Campden Wonder and has provided the source material for several books and plays.
- 1717** - William Kyte is recorded as the first registered landlord of The Ebrington Arms. During his tenure Kyte was admonished by the local authorities for keeping a disorderly alehouse. He was subsequently 'suppressed from selling ale or any other liquors.' However, the pub remains in the Kyte family for nearly 200 years.
- 1782** - Samuel Kyte sold ale without a proper licence. He needed the recommendation of the vicar that was 'not forthcoming'. In 1788 and 1790 Samuel Kyte was convicted of selling ale without the proper licence. First offence was fined 40 shillings and 5 shillings expenses and his second offence fined £4 and 4/6 expenses.
- 1804** - Local landowner, Lord Fortescue, stages a party at the pub for the village in celebration of his son's 'coming of age'. It is known that excellent beef and mutton as well as a suitable quantity of beer were served to over 200 people who attended the feast, and public records state that a 'bellyful of good victuals and drink' is enjoyed by all.
- 1838** - The small village green, situated at the front of the pub, becomes known as The Three Oaks after a local father of six boys 'appealed to the almighty' for his wife to give birth to a daughter. When a daughter finally arrives, the overjoyed father plants the three oaks as a living tribute to his good fortune.
- 1847** - On 27th August 1847 Ann Kyte appeared personally at the County of Gloucester as the lawful widow of William Kyte who had died on June 22nd in testate (leaving no will). He left 'goods chattels and credits' to the value of £200.
- 1850s** Several other ale houses sprung up in the area to cater for the Irish navvies working on Brunel's Great Western Rail Mickleton Tunnel. The Magpie at Charingworth and The Pig and Whistle at Hidcote Boyce (now occupied by new house bearing same name), The Red Lion in Ebrington (now a private cottage) and The Wheatsheaf Inn (Top Farm) which is known to have operated in the 1890s before losing its licence. The Wheatsheaf Inn ceased trading when the vicar, the Rev. C. E. Hornby, asked the licensee, Joseph Williams not to renew his licence for the locals would walk along the footpath 'over the clouds' towards the Vicarage and 'loll' against the hedges which deeply upset him. Being a godfearing man, Joseph apparently readily agreed.
- 1871** - Charles Hostwick, a local tramp, is charged with 'wilfully and maliciously' breaking one pane of glass at the pub valued at 2s 6d. The culprit, on default of payment, is sentenced to 14 days hard labour. (This happened when a drunk put the window through just after Claire and Jim took over, but the culprit got a night in the cells to sleep it off and a fine of £80.)
- 1879** - Valuation of effects of The Ebrington Arms, then the property of Miss Elizabeth Kyte (March 20th). Various prints framed and glazed, oil painting. 1 and a half dozen orange bitters, 3 doz pints of claret (Vin Ordinaire), 4 doz pints St Julien, 9 doz orange bitters, 1 doz Julien Claret, 1 gallon of brown brandy, half a gallon of port, cask of sherry, 1 gallon of whisky. £23-3s 6d.
- 1901** - The village parish council write to the Government regarding the 'need for legislation' with reference to the manufacture of beer which they state should only be brewed from 'barley, malt, hops, yeast and water.' The council cites no less than 667 cases of beer poisoning in neighbouring Staffordshire, with some beers featuring arsenic amongst their dubious ingredients.

History

- 1906** - The pub's Club Room (now ensuite B&B) is renovated and extended. The space provides local groups with a dedicated meeting room and is on occasions used as a makeshift cinema.
- 1912** - The pub is advertised for sale and is described as a 'stone-built and slated freehold free and full licensed inn containing an excellent underground cellar'. There is a good well of water on the premises (now known to be under the flagstones in the first dining room) and an "exceedingly good trade of 150-200 gallons of beer and stout". The pub is subsequently sold to William Ernest Page, thus ending the Kyte family's 196-year tenancy. It is thought that William Page added the end extension to the building.
- 1913** - Oct 23rd marked the end of an era when the pub, connected with the Keyte family for 196 years was auctioned by Frank Parsons & Co and sold for £1000 to Hunt Edmunds brewers.
- 1914** - Regular 'smoking concerts' are held in the village to provide the 19 local men fighting in the First World War with supplies of cigarettes and tobacco. New landlord, William Page, approves of these efforts, as he is one of the men on active service.
- 1932** - Local magistrates are engaged in a five and a half hour session to deal with 22 summonses resulting from a 'near riot' in the village. The incident, which becomes known as the 'The Christmas Eve Fracas', saw festive revellers (following a busy night in The Ebrington Arms) going on the rampage after residents actively discouraged their inebriated attempts at carol singing.
- 1933** - The kitchens beneath the Club Room become a butchers shop and remain so until 1954. The original meat hooks still hang from the ceiling in the pub's new dining room.
- 1939** - The Club Room is used to allocate evacuee children from London to local families throughout the Second World War.
- 1943** - Locals donned fancy dress as part of 'Wings for Victory Week' and stage an imagined enactment of the capture of Hitler and Goering. Once seized, the Nazi leaders are imprisoned in The Ebrington Arms. The second annual meeting of the Pig Club also took place at the pub this year, attracting no less than '95 members and 115 insured pigs'.
- 1938** - Feb 3rd - the ladies of the village flocked to the club room to consider the question of forming a WI. Mrs S. Righton chaired and 45 women joined immediately.
- 1948** - The funeral of pub landlord, William Page, takes place on 30th June. Amongst the floral tributes is one from the 'Ebrington Arms Locals'.
- 1950** - Locals are told to obtain their new ration books from the pub on 20th April between 2:30 and 5:30pm.
- 1954** - Joseph 'Joe' Page becomes the licensee of The Ebrington Arms.
- 1955** - At the cost of £100, the three oaks on the green are surrounded by a stone wall, with the area beneath the trees converted into a car park.
- 1959** - The parish council discusses the problem of bad language heard in the region of the three oaks.

History

- 1962** - Local actor, Bill Payne best known for playing Ned Larkin in 'The Archers' is taken to hospital with a heart complaint. A hospital spokesperson said: "He is a bright and cheery person and, as he lives locally, has several old acquaintances in the ward with him."
- 1967** - 'Fears for Ebrington Oak Trees' screams the headline of local paper, The Evesham Journal. It is thought that the trees might not be getting sufficient moisture owing to the weight of the cars parked above their roots. Later this year breathalyser tests were introduced, prompting an aggrieved Evesham publican to exclaim: "It is the worst thing that has happened in the whole of the nation for 700 years."
- 1969** - Joe Page's son and daughter-in-law, Bruce and Shirley Page, take over the running of the pub.
- 1974** - Former landlord Joe Page dies. One of his obituaries reads: 'He had been a supporter of everything good in Ebrington. He had left his mark with his wonderful paintings of the village, which are said to be distributed all over the world.'
- 1977** - Planning requests heard in May include the conversion of the games room at The Ebrington Arms into three bedrooms and a bathroom.
- 1983** - The Evesham Journal reports that Bruce and Shirley Page are leaving the pub after 14 years as licensees to set up home in France, therefore ending the Page family's 70-year history of running the pub.
- 1985** - The Evesham Journal reports that The Ebrington Arms is to change its name after 280 years. The pub is renamed The Three Oaks by new landlady, Judith 'Queenie' Johnson, who didn't like that the pub's name and coat of arms was derived from long-time local landowner, Lord Ebrington of the Fortesque family who weren't ardent supporters of the pub. Many locals boycott the pub, whilst many of the remaining customers continue to refer to it as 'The Arms'.
- 1987** - The Three Oaks is offered for sale for £320,000. The property listing boasts of a "superb dining room for bed and breakfast guests, gardens and bars with inglenook fireplaces, beamed ceilings and original fittings."
- 1988** - Gareth and Wendy Richards take over the pub and immediately change the name back to The Ebrington Arms to huge support from the village community. Lord Ebrington gives his blessing to reuse the name and donates a painting of his coat of arms to be hung the pub. During their tenure the toilets were in an outside block in the car park and allegedly in such a bad state that locals used to wait til they all needed the loo before filing out to one of their houses to use their facilities instead!
- 2001** - Graham and Sarah Springett bought the pub with Sarah's parents who had run the popular Plough Inn at Ford. They quickly establish up a strong trade, and the new landlords immediately win the approval of the locals by building a new toilet block to replace the old facilities that previously had to be accessed via the car park.
- 2003** - Barry Leach ran the pub as an up market restaurant but allegedly went bust.
- 2006** - Jan Faber - lived in village having bought the pub from Barry, put it back on the market again after only 6 months.

History

- 2007** - Claire and Jim Alexander the pub's current landlords gave up careers in the music & events industries to buy, run and fully renovate the pub. Starting with very little trade, we went on to refurbish upstairs to offer B&B accommodation that achieved 4 star rating. We held our first summer party for the village and started a monthly pub quiz which is still running.
- 2008** - Refurbished the old flagstones and undertook sandblasting to restore more of the original features. Created The Ebrington Arms Football Tournament to raise funds for the local Recreation ground - pub teams from across the North Cotswolds fight it out for 'The Yubberton Cup'. The pub held a beer tent at the Village fete for the first time, hailed a big success, raising money for the village charities - now annual event. Became a 'family business' with the birth of George Alfred on 18th December.
- 2009** - Won CAMRA North Cotswold Pub of the Year - another first for the pub, beating stiff competition from over 90 other pubs in the area to win the coveted title. Started monthly food speciality evenings, a chance for our chefs to show off some of their skills and focus on flavours from particular country or regions. AA rosette awarded for food for first time in pub's history.
- 2010** - Won CAMRA North Cotswold Pub of the Year again - rumored to be in top 5 finalists within whole of the South-West region. Recommended in Michelin Guide for food. Inclusions in The Good Beer Guide, The Good Food Guide and AA rosette scheme.
- 2011** - Major building work and renovations started in March to build a new cold store, office and kitchen and extend the dining room in historical parts of the building. Won CAMRA North Cotswold Pub of the Year for the third time, said by CAMRA to be 'highly unusual' for a pub to consistently beat off its opponents for three years on the trot. Revival of the pub Thrift Club to help people save towards Christmas. Big year for romance in the pub with three proposals and two weddings. Our second couple to get married at the pub decided they loved Ebrington so much they have since moved here and are now a happy addition to our village community. A new addition to our family with the birth of Jean Alexander.
- 2012** - Changed the old pub accommodation into a further two ensuite letting rooms (total to 5). Runner up in CAMRA North Cotswold Pub of the Year. The Ebrington Arms received some great recognition in the press with reviews in The Times, The Guardian, The Independent and featured on ITV's This Morning as a top Cotswold gastro pub. We also bought our second pub, The Killingworth Castle, in Wootton by Woodstock in Oxfordshire that had been closed to its community for nearly a year. We reopened after extensive refurbishment on December 1st.
- 2013** - Big news this year is that we are now brewing our own beer - Yubby Bitter. We launched the Yubberton Brewery Co. as the village of Ebrington is still affectionately known as Yubberton to its locals who in turn named their pub "The Yubby". This has been a lifelong dream and we hope to eventually open our own brewery. At The Killingworth Castle, we have opened a new dining room and landscaped gardens and have future plans here for B&B. At both pubs our 'Sunday Social' events in the evening are gathering pace - from quizzes and comedy to acoustic sets with some of the best up and coming talent around. We also helped organize a charity auction dinner that raised over £10,000 for our village school.
- 2014** - This year we have perfected recipes for three of our own craft ales: Yubby Bitter, YPA (Yubby Pale Ale) and Yawnie Brown Ale (the village idiot). We have launched a quarterly food night called "Feast" where customers come and enjoy a four courses meal and meet the suppliers. At this year's October Yubby fest, we will have 12 cellar-conditioned, hand-pulled real ales on offer in our tiny bar. This is a week-long event culminating with a weekend of real ales and live music. 6th -12th October. We are also hoping to undertake the addition of 8 letting rooms at our sister pub the Killingworth Castle later this year.



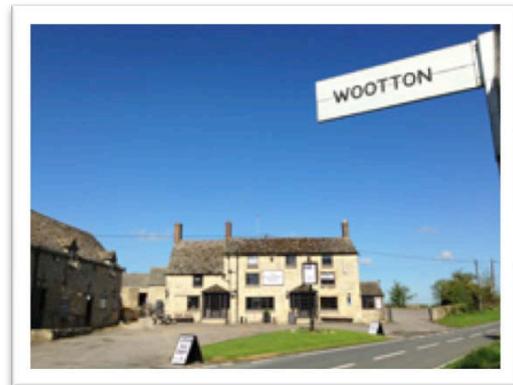
The Ebrington Arms



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The Killingworth Castle



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