

# HOTEL WROXHAM

## ~ WINE LIST ~

### SPARKLING & CHAMPAGNE

<b>PROSECCO EXTRA DRY, GOCCE DI FAVOLA - ITALY</b>	20CL - £11.25	<b>£37.00</b>
A fresh, fragrant and fruity Prosecco with aromas of pear and apple.		
<b>PROSECCO ROSÉ BRUT, SACCHETTO – ITALY</b>		<b>£39.00</b>
A blush pink sparkling rosé with appealing floral aromas and strawberry fruits, supported by light, soft bubbles. Refreshing with a fruity finish.		
<b>CREMANT DE BOURGOGNE BRUT, ANDRE DELORME – BURGUNDY, FRANCE</b>		<b>£46.00</b>
Notes of white fruits with the elegance of fine minerality, through to delicious brioche notes on the finish.		
<b>COATES &amp; SEELY, BRUT RESERVE – HAMPSHIRE, ENGLAND</b>		<b>£76.00</b>
Made in true Champagne fashion using traditional grape varieties. Mouthwatering aromas of orchard apples and lemon-curd are complemented by hints of melon and brioche. Winners of Best Overall Wine at the UK Wine Awards.		
<b>CHAMPAGNE LAURENT PERRIER 'LA CUVÉE' BRUT – FRANCE</b>		<b>£95.00</b>
Pale gold in colour with a delicate and complex nose. Hints of citrus fruit and white flowers. The palate is full-bodied, complex and creamy, displaying length to finish.		
<b>CHAMPAGNE LAURENT PERRIER 'CUVÉE ROSÉ' BRUT – FRANCE</b>		<b>£130.00</b>
Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.		
<b>CHAMPAGNE KRUG 'GRANDE CUVÉE' – FRANCE</b>		<b>£299.00</b>
Made from only the best grapes, and aged for around seven years in oak casks, it has complex and elegant layers of flavour with a balancing acidity. One of the finest Champagnes in the world.		
<b>DOM PERIGNON 2008 – FRANCE</b>		<b>£550.00</b>
2008 Dom Pérignon is drinking brilliantly today, wafting from the glass with notes of citrus, ripe orchard fruit, peach, buttered toast, pastry cream, and smoky reduction.		

### WHITE WINE

<b>CHENIN BLANC, WILD GARDEN – SOUTH AFRICA</b>	175ML - £9.25	250ML – £10.50	<b>£28.00</b>
Off dry in style, this wine has rounded aromas of mango and pineapple and finishes on a fruity note.			
<b>SAUVIGNON BLANC, VELLAS – CHILE</b>	175ML - £9.50	250ML – £10.95	<b>£30.00</b>
A fresh and well-flavoured wine with passionfruit and kiwi flavours and finishing on a cool, mouthwatering note.			
<b>PINOT GRIGIO, NOVITÀ – ITALY</b>	175ML - £10.25	250ML – £11.50	<b>£32.00</b>
This crisp and refreshing wine is bursting with juicy pear flavours complemented by tangy notes of grapefruit zest.			
<b>CHARDONNAY, VIÑA EDMARA – CHILE</b>	175ML - £10.50	250ML – £11.95	<b>£33.00</b>
A zesty citrus flavour enhanced by ripe tropical fruit and vanilla notes, creamy and appealing.			
<b>AVESSE, VINHO VERDE, LEME – PORTUGAL</b>	175ML - £11.00	250ML – £12.50	<b>£34.00</b>
A crisp, dry and refreshing Vinho Verde with concentrated notes of citrus and green apple, complemented by a mineral core and a deliciously long and lively finish.			
<b>VIIGNIER, METAL LABEL, BERTON VINEYARD - AUSTRALIA</b>			<b>£37.00</b>
A fresh, creamy Viognier with aromas of nectarine and peach complemented by floral nuances of jasmine, orange blossom and a hint of ginger on the finish.			
<b>PICPOUL DE PINET, TOURNÉE DU SUD – FRANCE</b>			<b>£38.00</b>
A poised dry white wine, showing rich and crystalline exotic fruit flavours and just a hint of saltiness.			
<b>SAUVIGNON BLANC, BISHOP'S LEAP - NEW ZEALAND</b>	175ML - £12.50	250ML – £13.95	<b>£40.00</b>
A mouth-watering wine showing an abundance of passionfruit complemented by herbaceous flavours with a zesty and refreshing finish.			
<b>GAVI DEL COMUNE DI GAVI 'FOSSILI', SAN SILVESTRO – ITALY</b>			<b>£43.00</b>
Fresh and spicy with an appealing green apple and crystalline lemon flavour through to a mouthwatering and refreshing finish.			
<b>PETIT CHABLIS, DOMAINE BRIGITTE CERVEAU – BURGUNDY, FRANCE</b>			<b>£52.00</b>
An exceptional Petit Chablis showing notes of taut green fruits layered with an attractive flinty character through to a salty finish.			
<b>SANCERRE, DOMAINE MERLIN-CHERRIER – FRANCE</b>			<b>£59.00</b>
Classic Sancerre, packed with intense citrus characters and elegant mineral overtones through to a long, refreshing finish.			

Where wines are available by the glass, a 125ml can be offered.

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### ROSÉ WINE

**PINOT GRIGIO BLUSH, SACCHETTO – ITALY** 175ML - £9.75 250ML – £11.00 **£31.00**

A pale rosé with fruity red berried flavours and a delicately refreshing character.

**'INVITATION ROSÉ', CHÂTEAU DE CAMPUGET – FRANCE** 175ML - £10.50 250ML – £11.95 **£33.00**

A fruity and floral dry rosé showing bright berried fruit and spice characters through to a crisp and refreshing finish.

**PRIMITIVO ROSÉ, TRAMARI, SAN MARZANO - ITALY** 175ML - £11.75 250ML – £13.00 **£36.00**

Intense aromas of wild cherries and raspberries. Elegantly styled and slightly off-dry, with a refreshing finish.

**ROSÉ 'CUVÉE MARIE CHRISTINE', CHÂTEAU DE L'AUMÉRADE – PROVENCE, FRANCE** **£43.00**

Elegantly styled, with aromas of ripe strawberries and peach with a hint of vanilla culminating in a refreshing finish. Classic Provençal rosé.

### RED WINE

**SHIRAZ, BOUNDARY LINE – AUSTRALIA** 175ML - £9.50 250ML – £10.50 **£29.00**

Aromas of gentle vanilla spice and white pepper, medium bodied with fresh and minty plum fruit flavours.

**MERLOT RESERVA, VIÑA ECHEVERRÍA – CHILE** 175ML - £10.50 250ML – £11.95 **£33.00**

A medium bodied and fruity Merlot with juicy undertones of cherry jam and fresh herbs.

**PRIMITIVO 'IL PUMO', SAN MARZANO – ITALY** 175ML - £11.75 250ML – £13.00 **£36.00**

Intense aromas of cooked plums and cherries, full of fleshy and ripe fruit flavours through to a savoury finish with cinnamon notes. Silky smooth.

**MALBEC 'RAICES', ANDELUNA – ARGENTINA** 175ML - £11.95 250ML – £13.50 **£37.00**

An enlivening and elegant mountain-fresh Malbec, with fruity aromas of plum and wild blueberries.

Soft and fruity palate, with lovely concentration of ripe fruit.

**RIOJA CRIANZA, FINCA SAN MARTÍN, TORRE DE OÑA – SPAIN** 175ML - £12.50 250ML – £13.95 **£40.00**

Overflowing with wild red berried fruit, this is layered with chocolate, ground coffee, hints of forest floor and white pepper. Smooth, harmonious with an elegant freshness.

**PINOT NOIR, LITTLE YERING, YERING STATION - AUSTRALIA** **£41.00**

Rich and soft with vibrant, plush flavours of juicy cherries and pomegranate, along with a savoury and spicy lift.

**BARBERA APPASSIMENTO, SAN SILVESTRO – ITALY** **£42.00**

An elegant and silky Barbera, with ripe blueberry and cherry jam flavours complemented by delicate toasty notes. Richly fruited with beautiful balance.

**DES DENTELLES CHÂTEAUNEUF-DU-PAPE – FRANCE** **£69.00**

Rich, smooth and flavoursome with complex layers of black-berried fruit, brambly notes, a touch of the local wild garrigue and gentle spice.

**BAROLO RISERVA, COSTA DI BUSSIA - ITALY** **£75.00**

Enticing savoury and earthy aromas with hints of baked fruit, well styled Barolo in the traditional style, textured and robust.

**ANTINORI 'TIGNANELLO' – ITALY** **£250.00**

Now one of Italy's most sought-after wines. It's remarkably complex, with aromas of cherry, vanilla, mint and white pepper. There's a velvety plushness, but freshness too – both elegant and rich.

### DESSERT WINE

**CASTELNAU DE SUDUIRAUT, SAUTERNES (HALF BOTTLE) - FRANCE** 50CL – £9.00 **£42.00**

This wine is a delicious sweet, honeyed, toasty blend of 90% Semillon and 10% Sauvignon Blanc from the prestigious Sauternes appellation.