

CARAGON

RESTAURANT

House wine selection

White Wine

- | | 175ml gls | 250ml gls | Bottle |
|---|-----------|-----------|--------|
| 1. Pinot Grigio | £4.75 | £5.80 | £16.80 |
| Ca'lungghetta Venezia, Botter Italy 2008
Dry, soft and well-balanced with a full-bodied structure of refreshing fruit. [2] | | | |
| 2. Chardonnay | £4.75 | £5.80 | £16.80 |
| Robert Skalli, Fortant, France 2007/8
Powerful and refined Chardonnay with intense aromas of pears, figs, pineapple and roasted hazelnuts, rounded-off with discrete notes of honey. [2] | | | |
| 3. Sauvignon Blanc | £4.85 | £6.05 | £17.05 |
| Torreon de Paredes, Rengo, Chile 2008/9
Straw yellow in colour with green hues, the wine has aromas of citrus fruit and peach. The palate is young, fresh and fruity with vibrant acidity and a delicate finish. [2] | | | |
| 4. Raoul's White | £4.90 | £6.10 | £17.30 |
| Beaumont, South Africa 2008/9
An 80:20 blend of Chenin Blanc & Chardonnay. It has a satisfying citrusy nut flavour with a crisp finish. This was awarded 3 stars in the 2009 John Platter guide. [2] | | | |

Rosé Wines

- | | | | |
|---|-------|-------|--------|
| 17. Pinot Grigio Blush | £4.75 | £5.80 | £16.80 |
| Ca' Lungghetta IGT, Veneto, Botter 2008
The grape must is left on the skins for 12 hours to give the wine its characteristic pale, peachy colour. The result is an attractive wine, dry, soft and well-balanced. [2] | | | |

Red Wine

- | | | | |
|--|-------|-------|--------|
| 20. Shiraz | £4.75 | £5.80 | £16.80 |
| Robert Skalli, Fortant, France, 2007/8
This Shiraz is velvety-smooth with aromas of plum and black cherries. It has a rounded full finish. [C] | | | |
| 21. Merlot | £4.75 | £5.80 | £16.80 |
| Ca'lungghetta Venezia, Botter, Italy 2007/8
Youthful, fruity style with typical Merlot characters. [B] | | | |
| 22. Raoul's Red | £4.90 | £6.10 | £17.30 |
| Beaumont, S Africa, 2007
A blend of Tinta Barroca, Shiraz and Merlot, this is a big, beefy, juicy red with spicy notes. [D] | | | |
| 23. Gamay, Beaujolais | £4.95 | £6.25 | £19.30 |
| Henry Fessy, France, 2007/8
A soft, fresh and fruity wine from the Gamay grape, grown on the granite soils of the Beaujolais region and excellent with almost anything. [B] | | | |

Taste Guide

White: 1 ~ Driest to 9 ~ Sweetest Red: A ~ Light to E ~ Full-bodied

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5. **Sauvignon Blanc** £26.30
Jibe, Marlborough New Zealand 2007/8
A fresh, lively bouquet of fresh citrus fruits with ripe, herbal notes. On the palate, youthful fruit flavours overlay a structure of fresh, racy acidity. Nectarine and passion fruit flavours are layered with refreshing green herbal characters and a clean, green peppery finish. [2]
6. **Chardonnay/Verdelho** £19.80
Houghton Private Bin, Western Australia 2008
This is a fresh and fruit driven unoaked wine. It has a long finish packed full of tropical fruits. [2]
7. **Chenin Blanc** £21.30
Beaumont Winery, Walker Bay South Africa 2008/9
On the nose are green melon, golden delicious apples and delicate apricot blossom aromas. On the palate, there are fresh green apples and pineapple flavours with a hint of wood spice. Good balanced acidity keeps the weight of the wine fresh with great length. John Platter awarded the 2008 vintage 4 stars in the 2009 guide. [1]
8. **Sauvignon Blanc** £22.80
Lomond vineyards, Cape Agulhas, South Africa 2007/8
Tropical fruit and lemongrass in pleasing balance, both the 2007 and 2008 vintages have been awarded consecutive 4 star ratings in the John Platter guides. [2]
9. **Chardonnay** £22.80
Blackstone Winery Monterey County California 2007
Shows aromas of light tropical fruit, lemon citrus with a touch of mineral notes and pleasing oak. This bright, well-balanced wine has a long, lingering finish. [2]
10. **Gewurztraminer** £21.30
Hogue, Washington state USA, 2005
This Gewurztraminer reaches a high level of ripeness before picking. The resultant wine has aromas of lychee and rose-petal. The rich palate is medium-bodied, with lychee, true varietal flavours and a spiciness characteristic of Gewurztraminer. This wine makers suggest pairing the wine with Thai curries. [4]

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White Wine continued

11. **Rioja Blanco** £17.70
Viña Real, Spain, 2007
This delicious white Rioja has aromas of apple, banana and pineapple and a pleasant palate. [2]
12. **Viognier** £22.20
Robert Skalli Languedoc France 2007/8
A deliciously aromatic white, this varietal is traditionally grown in the Rhone Valley. This is full of peaches and apricots with a slightly toasted finish. [2]
13. **Sauvignon Blanc** £18.80
Catamayor, Uruguay 2008/9
Of great class, due to its typicity and strong concentration, this is a unique wine that has won many awards in international competitions. The wine has a full bouquet of tropical fruit and green peppers, whilst on the palate it displays ripe citrus fruit and melon characters. [2]
14. **Chablis** £34.80
J Moreau et Fils, Burgundy, France, 2007/8
The vines grow on gentle slopes along the perimeter of the Chablis Grand Cru and Premier Cru appellations. Pale gold in colour with slight green tinges and a fruity nose with butter and hazelnut aromas. [1]
15. **Mâcon Lugny Les Genievres** £27.80
Louis Latour, Burgundy 2007/8
A beautiful wine with a light golden pale robe and greenish highlights, with muscat-like aromas and notes of liquorice. It has an excellent roundness to it. [2]
16. **Pinot Gris** £27.80
Gustave Lorentz, Alsace 2005
A wonderful rich and full bodied alternative to pinot grigio from Italy. This really has to be tasted to be believed. [2]

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Rosé Wines

19. **Rosado Rioja** £19.30
Viña Real, Rosado, Rioja, Spain 2007/8
A blend of 80% Tempranillo and 20% Garnacha, the juice is left on the skins until the attractive raspberry colour is achieved. The nose is bursting full of ripe summer fruits and berry aromas while the palate is delicate with good length and a complex finish. [1]

Red wine

24. **Shiraz / Cabernet** £19.80
Houghton Private Bin, Western Australia, 2005/6
Shiraz and Cabernet Sauvignon thrive in Australia. This is a good example of the two varietals being blended together to produce a ripe, rich and full-bodied red with warming spice on the finish. [B]
25. **Merlot** £22.80
Lomond vineyards, Cape Agulhas, South Africa, 2005/6
An aroma of ripe mulberry and subtle mint opens on to a sweet, succulent palate of plums and a faint trace of smokiness. Finely-grained tannins and a good balance between fruit and wood make this an easily accessible wine. Awarded 3 stars in the 2009 John Platter guide. [C]
26. **Zinfandel** £24.90
Blackstone Winery, Monterey County California, 2006
Blackstone California Zinfandel is elegant, with spicy aromas of clove and raspberry, and with balanced fruit and acidity in the mouth. This is a complex, full-bodied Zinfandel with mouth-filling flavours of raspberry, plum and spice. [d]
27. **Cabernet Merlot** £17.10
Hogue Vineyards, Washington State USA, 2004
This wine represents outstanding value for money and has aromas of caramel and cinnamon with ripe, plummy fruit. It is well-structured and supple showing balanced oak and fruit reminiscent of fresh cherries and strawberries mingled with sun-dried tomato, cinnamon, and subtle spice. [C]
28. **Pinot Noir** £22.80
Robert Skalli, Ile de Beauté, France, 2007
Deep ruby red in colour with aromas of bilberry and spice. Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth, delicious wine. [C]

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Red wine continued

29. ***Fleurie le Roitelet*** £28.80
Henry Fessy, Beaujolais, 2007/8
Lusciously soft and light, this wonderful example of Fleurie displays attractive raspberry fruit. [C]
30. ***Merlot*** £20.80
Reserva, Torreón de Paredes, Chile 2007/8
Matured in French oak barrels for 10 months. A deep red colour with shades of violet. Aromas are of blackcurrant and mulberry with spicy, smoky notes. Good fruit structure on the palate with round, soft tannins. [D]
31. ***Rioja Crianza*** £21.30
Viña Real, Spain, 2005
Aged for 12-24 months in American oak casks before bottling, this wine has aromas of morello cherry, raspberries and toasty vanilla. It has a well structured palate with plenty of fine, lingering rich fruit and lively tannins. The finish is elegant and long with well balanced acidity. [C]
32. ***Malbec*** £24.80
Goyenechea, Malbec Mendoza, Argentina 2007
Good fruit with rich flavours combine with the tannins in this well structured wine to produce an excellent example of what Argentina is capable of. [D]
33. ***Chateau Carignan*** £32.80
Premières Cotes de Bordeaux, 2002/4
Made of 70% Merlot, 20% Cabernet Sauvignon and 10% Cabernet Franc this wine is aged for 18 months in 100% new barrels. Black garnet colour. The nose is very toasty with caramel and very ripe red berry fruit aromas. Licorice notes intensify the complexity. [C]
34. ***Marsannay*** £31.80
Cotes de Nuits Louis Latour, Burgundy, 2006/7
This wine from Marsannay has an intense bouquet of red fruit and a mouth-filling, silky palate with a distinct gamey character and great tannic appeal. [C]

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Champagne

35. **Chimère Brut NV** £33.00
A quality dry Champagne with lemony biscuity flavours, fine bubbles and a touch of ageing. [3]
36. **Mansard Brut NV** £36.00
Pinot Noir gives elegance and length, Pinot Meunier gives body weight and Chardonnay contributes aroma and finesse. There is a good amount of bottle age on the Brut Non-Vintage, making this a very attractive Champagne. [2]
37. **Mansard Rosé NV** £39.00
An excellent, delicate pink champagne made in the traditional method of adding still red wine to the still white wine before second fermentation in bottle. The addition of Pinot Noir (40%) gives a soft, fruity style of Champagne which is delicious. [2]
38. **Mansard Demi-Sec NV** £41.50
This intriguing Champagne is a blend of 70% Pinot Noir and 30% Chardonnay. This refreshing style is becoming extremely popular and can be served as an aperitif or with dessert. [6]
39. **Piper Heidsieck NV** £45.00
A blend of 85% Pinot grapes give this wine its now stylish, full-bodied character. [1]

Sparkling Wine

40. **Vin Mousseux** £24.00
Cuvee Adrien Lacombe, France
This easy drinking sparkling wine from the Loire Vally is ideal for a celebration or an occasion. [2]

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