



# OTTERBURN CASTLE

COUNTRY HOUSE HOTEL

## *Wine List*



## White

- 1 Sauvignon Blanc vin De France – Patriarche Pere et Fils – FRENCH – Regional**  
A great citrusy aromatic Sauvignon from the home of this popular grape.  
*£19.50 75cl £4.95 175ml £6.50 250ml*
- 2 Chardonnay Vin De France – Patriarche Pere et Fils – FRENCH – Regional**  
Bright yellow in colour, the nose is fresh with hints of yellow and citrus fruits underlined with vanilla notes.  
*£19.50 75cl £4.95 175ml £6.50 250ml*
- 3 Pinot Grigio Sereno – Italy**  
Great value for money Pinot that delivers a good balance style. Ready for another glass?  
*£19.50 75cl £4.95 175ml £6.50 250ml*
- 4 Azabache Barrel Fermented Rioja Bianco – Spain**  
Attractive fresh bouquet – fresh, zesty with added complexity of flavour due to its barrel fermentation.  
*£22.95 75cl*
- 5 Waddling Duck Sauvignon Blanc – Marlborough**  
Youthful and very approachable with a nose of intense fresh gooseberry fruit. The palate is very dry and full of white peach and passion fruit flavours.  
*£22.95 75cl*
- 6 Chablis Fevre Fevre – Burgundy**  
Hints of green in colour, enhanced by a crispy acidity. Stylish example of the wines from the area. Buttery richness and a full flavoured finish.  
*£35.00 75cl*
- 7 Meusault Villes Vignes Domaine Guy Bocard – Burgundy**  
Guy boards motto is if you can taste the oak, I've used too much. This is a rich tropical journey refined and elegant all the way.  
*£50.00 75cl*
- 8 Geoff Merrill Chardonnay 2011 – Australian**  
This wine displays citrus and melon fruits, complimented by vanilla, oak, and with a crispy clean finish.  
*£29.50 75cl*
- 10 Riva Leone 2013 – Italian**  
A great appetiser wine which is crispy and clean. Ideal with pasta, pizza and cheese dishes.  
*£24.95 75cl*
- 11 Manfredi Gavi 2013**  
The wine Gavi is made with Cortese grapes, cultivated on the hills in the village of Gavi. This is an elegant wine which is perfect with starters, salads and fish dishes.  
*£24.95 75cl*
- 12 Lo Lo Albarino – 2013**  
This refreshing dry, fruity, crispness of this wine is perfect to accompany seafood dishes, and helps balance the thickness of any sauce.  
*£24.95 75cl*
- 13 Domaine Del Sol Picpoul De Pinet 2014 – France**  
A well balanced fruity, slightly floral wine. This slightly citrus tone compliments seafood and chicken dishes extremely well.  
*£24.95 75cl*
- 14 Palena Chardonnay 2013 – Chilean**  
This wine has a golden ripe, tropical and citrus fruit aroma, blended with a hint of oak, creating a refreshing zesty yet rounded wine.  
*£27.95 75cl*
- 15 Alsece Grand Cru Hengst Pinot Gris 2010**  
This wine has a golden yellow colour and displays candid fruit aromas, serves excellent with duck, fish, and a fruity dessert.  
*£62.50 75cl*

## Red

- 25 Cabernet Sauvignon Vin De France – Patriarche Pere et Fils – French – Regional**  
This is a great value Cabernet Sauvignon with aromas of spicy cassis, followed by medium bodied rich black fruit and fine rape tannins.  
*£19.50 75cl £4.95 175ml £6.50 250ml*
- 26 Merlot Vin De France – Patriarche Pere et Fils – French – Regional**  
Great example of Merlot, black-fruit aromas with a hint of plums, silky flavours that are well-rounded with good tannins and great length.  
*£19.50 75cl £4.95 175ml £6.50 250ml*
- 27 Growers Gate Shiraz – Australia**  
Deep red in colour with purple hue, this Shiraz combines vibrant blackberry and liquorice aromas with ripe berry flavours and soft tannins, producing wine with richness and complexity.  
*£21.50 75cl £5.50 175ml £6.95 250ml*
- 28 Los Gransos Ponot Noir – Chile**  
Aromas of berries, black cherries and sweet fruit mixed with hints of toasty oak. Fine tannins give a rich texture in the mouth.  
*£21.50 75cl*
- 30 Chateau Teyssier 2013 – France**  
Immediately approachable, rich, velvety and spicy award winning wine.  
*£26.45 75cl*
- 31 Luigi Bosca Malbec Finca La Lindia - Argentina**  
Marked intense red colour with aromas of Merello cherries and spice. This wine is velvety, well structures, refined and delicious. Great with red meat.  
*£27.50 75cl*
- 32 Geoff Merrill Cabernet Sauvignon**  
This is a fruity, full bodied red wine that compliments all red meat.  
*£29.95 75cl*
- 33 Vacqueyras Domaine Des Vervive – Rhone**  
Grenache makes up 65% of the blend with the remaining 35% made up of Syrah, Mourvedre and Cinsault. The grapes are hand harvested and following maceration, spend 6 months in oak. This wine has a complex bouquet with fruits and spices leading to a long, rewarding and silky finish.  
*£39.00 75cl*
- 34 Devil's Corner 2014**  
French attractive cherry spiced aromas over a generous savoury and seductive palate.  
*£35.95 75cl*
- 35 Costalago 2012 – Italy**  
Italian wine with a savoury spice flavour with hints of mushrooms.  
*£28.95 75cl*
- 36 Nuits Saint Georges 2011 – France**  
Has a deep red colour with light amber highlights, full bodied and a smoky tone with a fruity after taste.  
*£64.00 75cl*

## Rose

- 16 Carlo Damiana Pinot Grigio 2014 – Italy**  
This is a dry but fruity and well balanced flavoursome wine that can be served with either food or as an aperitif.  
*£21.50 75cl*
- 17 Syrah Rose Vin De France – Patriarche – France**  
This is a delicious Syrah Rose captures all the summer fruits flavours making it very easy going.  
*£19.50 75cl £4.95 175ml £6.50 250ml*
- 18 Monterey Bay Zinfandel Rose – California**  
Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.  
*£19.50 75cl £4.95 175ml £6.50 250ml*
- 19 Minuti 2014 – France**  
Light, fresh Rose with a slight fruity and citrus tone. Serves well with fish and chicken dishes.  
*£42.65 75cl*

## Sparkling

- 18 Prosecco Serenello**  
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.  
*£21.95 75cl*
- 19 Prosecco Cuvee 1921 Zonin 20cl**  
Attractively intense; very fruit and aromatic. The flavour is very well-balanced and appealing, with the extremely delicate almond not this is typically of Glera grapes.  
*£6.95 20cl*

## Champagne

- 20 Champagne De Castelnau Brut Reserve**  
The initial aromas are intriguing as they show a complexity rarely present in a non-vintage Brut. This cuvee is best described as having the soul of a vintage wine in the body of a non-vintage.  
*£39.00 75cl*
- 21 Laurent Perrier N/V**  
Leaning towards a lighter house style. Chardonnay flavours predominate – crisp green apples and citrus flavours – giving the wine good food compatibility.  
*£49.00 75cl*
- 22 Laurent Perrier Rose**  
One of the best selling Rose Champagne in the world, soft strawberry fruit aromas, a soft biscuit mousse and a long finish.  
*£75.00 75cl*