



NORTHREPPS COTTAGE COUNTRY HOTEL

Repton's Restaurant

CRISP, DRY WHITES

- 1. Sauvignon Blanc, Whitehaven 2010 NEW ZEALAND** **£23.50**
This has a dedicated following in Norfolk, deservedly so. Classic Marlborough gooseberry character from a former "Cloudy Bay" grower. Probably the best "all-rounder" on the list.
- 2. ORGANIC Macabeo/Sauvignon 2009 SPAIN** **£17.95**
The dry vineyards of central Spain are ideal for organic viticulture. Here the indigenous Spanish Macabeo grape combines beautifully with clear, bright, Sauvignon to create a refreshing, food-friendly gem.
- 3. Pouilly-Fumé, Domaine de Maltaverne 2008 FRANCE** **£27.50**
Classic Loire Sauvignon. Juicy, generous fruit, with a whiff of gunsmoke giving it a nice dry finish. Try it with seafood, or any of our locally-caught white fish.
- 4. Gavi di Gavi, "Nuovo Quadro" 2010 ITALY** **£22.50**
They call this "the Chablis of Italy"... Though it probably has more fruit and broader appeal than Chablis. Gavi is magnificently quaffable and is exquisite with a wide range of foods.
- 5. Sauvignon de Touraine, Domaine de Pré 2010 FRANCE** **£19.95**
Pure Sauvignon Blanc grown on the banks of the River Loire just downstream from Sancerre and Pouilly-Fumé. It is crisp and dry, with exuberant, generous fruit.
- 6. Albarino, Bodegas la Val, Rias Baixas 2009 SPAIN** **£22.75**
Spain's greatest white wine comes from steep vineyards in the hills of Galicia. It is very good with white fish, or anything seafoody, and has weight to stand up to chicken.

AROMATIC FRUITY WHITES

- 7. Pinot Grigio, "Durvillea" 2010 NEW ZEALAND** **£22.50**
Much richer and riper than Italian Pinot Grigio, with much more weight on the palate. Made with food in mind, it works well with chicken and pork, as well as fish.
- 8. Viognier, Domaine de Baharout 2009 FRANCE** **£18.50**
Currently the trendiest grape in London. With lovely, spring-like aromas, and rich, ripe fruit on the palate, it is great with our vegetarian dishes, as well as pork and chicken.

9. **Riesling, Wairau River, Malborough 2009** NEW ZEALAND £22.50
Ask any wine merchant which is the greatest white grape, and the answer will probably be "Riesling". From New Zealand's cool climate vineyards, this has a lovely rich texture, and lingering flavours. Excellent with vegetarian food... and cheese too, strangely enough!
10. **Gewürtztraminer, Cave de Turkheim 2008** FRANCE £23.50
The spicy speciality of Alsace pulls off the conjuring trick of seeming almost sweet when you first taste it, but finishes dry! Rich and ripe, it has a lovely complexity and unashamedly HUGE flavours.

FULL-BODIED DRY WHITES

11. **Chablis, Pascal Bouchard 2009** FRANCE £25.00
Brilliant Burgundy with minerally, flinty character. Made in a traditional, unoaked style it is elegant and sophisticated, with lingering, long flavours. Excellent with salmon or chicken.
12. **Unoaked Chardonnay, "Sutter Home" 2009** CALIFORNIA £19.50
A light, modern style. The wine is unoaked, allowing the juicy, generous fruit to speak for itself. A nice dry finish means this works especially well with chicken, pork or fish.
13. **Fiano, Trattoria Fiano 2009** ITALY £17.50
Is Fiano (rhymes with piano!) the new Pinot Grigio? Many in Italy would say so! This glistening clear gem makes the finest wine on Sicily - cool and refreshing, with long, lingering flavours. Excellent with fish.
14. **Dry Muscat, Domaine d'Astruc 2010** FRANCE £16.50
A great all-rounder. Just off-dry, with the actual taste of grapes in the wine. Just a lick of food-friendly acidity to give it a dry finish. Excellent with vegetarian food, as well as richer fish dishes.

ROSÉ WINES

15. **Blush Zinfandel, "Cougar's Moon" 2009** CALIFORNIA £16.50
The off-dry style formerly known as "White" Zinfandel – until Brussels objected! Sweet strawberry fruit gives it instant appeal, especially with our younger guests.
16. **Loire Rosé, Pineau d'Aunis 2009** FRANCE £19.95
Distinctly drier in style, with the accent on elegance rather than instant appeal. Pale in colour, and distinguished in style.

LIGHT TO MEDIUM REDS

- 17. Fleurie “Les Garants” 2009 FRANCE £24.50**
The flower of Beaujolais! As soft as satin, with elegant length of flavour. It is juicy and generous – the best match for chicken, and simpler pork dishes.
- 18. Chianti, Prunatelli 2009 ITALY £18.50**
A real crowd-pleaser! Light, exuberant raspberry fruit which explodes with flavour. There is just a whisper of tannin, giving it the weight to stand up to food, but this really is a soft, juicy, easy-drinking red. An easy-going all-rounder.
- 19. Pinot Noir, “Roaring Meg”, Mount Difficulty, Otago 2009 NEW ZEALAND £25.00**
Light, elegant style, with a generous lick of juicy acidity which cuts through richer sauces like a knife! From one of the coolest vineyard sites in the far south of NZ – gives Burgundy a run for its money...
- 20. Cabernet Franc, Mas Barrau 2009 FRANCE £18.50**
Cabernet Franc is one of the great grapes of Bordeaux, producing a slightly mintier, more aromatic wine than it's Cabernet Sauvignon cousin. Brambly and spicy, it is delicious with a wide range of lighter meats.
- 21. Gevrey-Chambertin, Bouchard Pere et Fils 2008 FRANCE £37.50**
The epitome of fine Burgundy, and from a great vintage. Lovely Pinot Noir character – juicy, generous fruit with ethereal elegance in every glass. Very well-priced, it represents great value - real class from one of the truly great names of the wine world. Better with lighter meat dishes.

MEDIUM TO FULL-BODIED REDS

- 22. St Emilion Grand Cru, Chateau Monlot 2006 FRANCE £32.50**
Classy claret made mainly from ripe and juicy Merlot. Plenty of soft tannins, giving it the weight to stand up to bigger dishes.
- 23. Côtes du Rhône Villages, “Les Coteaux” 2008 FRANCE £21.50**
Nice, easy-drinking style with soft tannins. A classic blend of Grenache and Mourvèdre which might have been made with winter evenings in mind. A spicy finish, it is delicious with any of our more powerful meat dishes.
- 24. Cabernet Sauvignon/Merlot, Vergelegen 2007 SOUTH AFRICA £23.50**
The classic claret blend from one of SA's grandest, oldest estates. Real intensity of fruit with a savoury, food-friendly finish. Works beautifully with red meat or game - especially one of our own farm-shot pheasants!

- 25. Merlot, Torres 2009 CHILE** **£18.50**
Jam-packed with juicy, generous fruit it is one of the best “all-rounders” on the list. It has very broad appeal, and goes with a huge variety of dishes.
- 26. Vega, Douro 2007 PORTUGAL** **£17.50**
Why, oh why, aren't the up-front fruity wines of Portugal more popular here in Norfolk? Please dare to be different by trying this rich, robust ruby-red gem. It fills the mouth with flavour and the soul with pleasure. A real cracker. Perfect with anything meat or game-based.
- 27. Malbec, Pascual Toso 2009 ARGENTINA** **£21.50**
We have a huge following for this wine – deep and dark and sweet, it has everything going for it! Try it with meat, especially lamb and beef.

FULL-BODIED REDS

- 28. Shiraz, “The Ripper” Hope Estate 2008 AUSTRALIA** **£22.50**
This is an undemanding and pleasing style – the fruit is brambly and instantly accessible, though there is something about the lingering complex flavours. It is, in short “ a real ripper, Bruce!”
- 29. Barolo, Araldica 2006 ITALY** **£29.50**
As full-bodied as they get! The Nebbiolo grape takes no prisoners, walking a tightrope between silky elegance and unyielding power with breathtaking balance. This is no shrinking violet – it needs meat, and the richer the better!
- 30. Rioja, Crianza, Mazuelo Azabache 2006 SPAIN** **£21.50**
Oak-aged in the traditional Rioja manner... The fruit is intense, and the tannins soft. A great bottle to quaff on its own – but even better with food.
- 31. Cabernet Sauvignon, La Forge, 2010 FRANCE** **£21.50**
French Cabernet made in a New World style—what could be nicer? Just a hint of tannin adding backbone to the juicy fruit. Having lamb or beef? Perfect! Game? Even better! A bottle which rewards contemplation with pleasure.
- 32. Séguret, “Les Coteaux Schisteaux” 2007 FRANCE** **£23.50**
A real stonker – big and rich and powerful. Very classy, from one of the best villages in the Rhône Valley. There is sweet fruit on the palate, a sensory, savoury character developing with just a whisper of spice at the back... One of the best value wines on the list.

SPARKLING WINES

- 33. Veuve Valmante Brut** FRANCE **£18.50**
Fantastic fizz, with all-round appeal. A hint of sweetness on the palate.
- 34. Sparkling Rosé, Veuve Valmante** FRANCE **£18.50**
Just a hint of romantic pink makes this the classic wedding wine.
- 35. Prosecco, Araldica** ITALY **£19.95**
The famous fizz of Northern Italy is not so dry as champagne.

CHAMPAGNE

- 36. Champagne Georges Lacombe, Brut Selection** **£39.50**
Celebration in a glass! Cracking Champagne with very wide appeal.
- 37. Grand Cru Champagne, Lallier** **£45.00**
When only the best will do – from the finest vineyards in Champagne.
- 38. Rosé Champagne, Lallier, Premier Cru** **£49.50**
Wonderfully elegant, romantic stuff – the perfect wedding wine.
- 39. Vintage Champagne, Taittinger 2003** **£65.00**
The very grandest of the Grand Marques – from a wonderful vintage.

WINES BY THE GLASS

WHITE

	175ml	250ml	bottle
40. Sauvignon Blanc, "Puenta del Inca" 2010 CHILE Classic, crisp dry style. Plenty of up-front fruit, with a lick of food-friendly acidity.	£4.25	£5.75	£16.50
41. Pinot Grigio, "Laroma" 2010 ITALY A brilliant example of the world's most popular grape. Dry and deliciously full-bodied with a hint of spice.	£4.25	£5.75	£16.50
42. Chardonnay Blend, Marktree 2010 AUSTRALIA A cracking blend. The Colombard lends aroma, while the Chardonnay delivers weight and richness.	£4.25	£5.75	£16.50
43. Cataratto, "Ca di Ponti" 2010 ITALY Lovely, crisp dry style made from the Catarratto grape in Sicily.	£3.95	£5.25	£15.50

ROSÉ

44. Pinot Grigio "Laroma" 2010 ITALY Nice dry, food-friendly style. Deep and dark in colour, with plenty of juicy fruit.	£4.25	£5.75	£16.50
45. Merlot Rosé, Via Fordula 2009 HUNGARY Just off-dry in style, with hints of sweetness on the palate.	£3.95	£5.25	£15.50

RED

46. Merlot, "Puenta del Inca" 2010 CHILE Plenty of body to support the fruit in this ripe, rustic gem. Enough weight to stand up to any of our meat dishes.	£4.25	£5.75	£16.50
47. Rioja, Tempranillo Azabache 2010 SPAIN A modern, unoaked, easy-drinking style. Good food wine, but drinks well as a quaffer, too...	£4.25	£5.75	£16.50
48. Cabernet Sauvignon, "Montevista", 2010 CHILE One of Mr Gurney's favourites. Big and juicy with wonderfully Rich blackcurrant fruit and a soft velvety finish.	£4.25	£5.75	£16.50
49. Nero d'Avola, "Ca di Ponti" 2010 ITALY Cracking all-rounder with great depth of flavour.	£3.95	£5.25	£15.50