



# NORTHREPPS COTTAGE COUNTRY HOTEL

## Repton's Restaurant

### CRISP, DRY WHITES

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- 1. Sauvignon Blanc, Whitehaven 2008 NEW ZEALAND** £22.50  
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 2008 SPAIN** £16.95  
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. Sancerre, Domaine de Villaudière 2008 FRANCE** £27.50  
Classic Loire Sauvignon, with a nice dry finish. Very popular here at Northrepps Cottage – one of Mrs Gurney's favourites! Try it with mussels, scallops or white fish.
- 4. Gavi di Gavi, "Nuovo Quadro" 2008 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 2008 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 2007 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

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- 7. Pinot Grigio, "Norfolk Rise" 2008 AUSTRALIA** £19.50  
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 2008 FRANCE** £17.50  
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, "South" Pirie 2006** TASMANIA **£22.50**  
 Ask any wine merchant which is the greatest white grape, and the answer will probably be "Riesling". From Australia's only truly 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

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11. **Chablis, Pascal Bouchard 2008** FRANCE **£27.50**  
 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. **ORGANIC Chardonnay, "Novas" 2008** CHILE **£19.50**  
 Prince Charles visited this estate earlier this year to see how organic viticulture should be done. It has a wonderful ripeness, and intensity of flavour, coming from the clean air of the Andes.
13. **Rully Bellecroix, Domaine Jamain 2006** FRANCE **£37.50**  
 A "mini-Meursault" at a pocket-friendly price! Big and rich, with mouth-filling flavours which go on and on... Suits any type of fish (by far the best wine with salmon...) as well as chicken and pork.
14. **Macon-Villages, Cave de Lugny 2008** FRANCE **£22.50**  
 Cracking blend from a variety of vineyard sites in the south of Burgundy. The wine is a little richer and riper down here, though always with a dry finish made with food in mind.

## ROSÉ WINES

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15. **Blush Zinfandel, "Cougar's Moon" 2008** 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. **Provence Rosé, Dom de Houtchart 2007** 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

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- 17. Fleurie “Les Garants” 2007 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. Tarrango, Waterstone Bridge 2006 AUSTRALIA £17.50**  
Australia is famous for its big, rich, powerful, high-alcohol wines... but needed a juicy, soft easy-drinking red. So they bred this new variety to deliver soft and velvety wine. An easy-drinking all-rounder.
- 19. Pinot Noir, Tabalí, Limarí Valley 2008 CHILE £22.50**  
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 Chile – gives Burgundy a run for its money...
- 20. Grenache, Old Vines, Monasterio 2007 SPAIN £16.95**  
The ancient “Garnacha” vines deliver low yields, but fantastic concentration of fruit. Brambly and spicy, it is delicious with a wide range of lighter meats.
- 21. Côte de Beaune Villages, Pierre Bourée 2005 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. From carefully selected parcels of fruit grown in some of the best villages on the southern Cote d’Or...

## MEDIUM TO FULL-BODIED REDS

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- 22. St Emilion Grand Cru, Chateau Monlot 2006 FRANCE £39.50**  
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” 2006 FRANCE £19.50**  
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. Nuits-St.Georges, Gachet-Monot 2006 FRANCE £45.00**  
Real intensity of fruit. When last tasted (Autumn '09) it was beginning to take on the complexity of fine Burgundy. Although light and elegant, it has immense savoury complexity, and works beautifully with chicken, pork or especially one of our Northrepps farm-shot pheasants.

- 25. Merlot, Waterstone Bridge 2007 AUSTRALIA** **£17.50**  
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. St Julien, Château Lalande 2007 FRANCE** **£37.50**  
Made mainly from Cabernet Sauvignon, this is an upfront vintage which is already drinking beautifully. Soft in style, with an almost savoury character, the finish dry and food-friendly. An excellent choice with lighter meat dishes, especially pork, pheasant and lamb.
- 27. Malbec, Pascual Toso 2008 ARGENTINA** **£19.50**  
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

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- 28. Shiraz, “The Ripper” Hope Estate 2006 AUSTRALIA** **£22.50**  
This is an undemanding and pleasurable 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 2004 ITALY** **£35.00**  
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 2005 SPAIN** **£19.95**  
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. Llistrac, Château Fourcas-Dumont 2005 FRANCE** **£35.00**  
This is proper “old-fashioned” claret, with a bit of tannin and power supporting the complex Cabernet fruit. Lamb or beef? Perfect! Game? Even better! One of those wines which opens and evolves in the glass... A bottle which rewards contemplation with pleasure.
- 32. Séguret, “Les Coteaux Schisteaux” 2006 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 whisper of spice at the back... One of the best value wines on the list.

## SPARKLING WINES

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- 33. Veuve Valmante Brut** FRANCE £17.50  
Fantastic fizz, with all-round appeal. A hint of sweetness on the palate.
- 34. Sparkling Rosé, Veuve Valmante** FRANCE £17.50  
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

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- 36. Champagne Georges Lacombe, Brut Selection** £39.50  
Celebration in a glass! Cracking Champagne with very wide appeal.
- 37. Grand Cru Champagne, Lallier** £42.50  
When only the best will do – from the finest vineyards in Champagne.
- 38. Rosé Champagne, Lallier, Premier Cru** £47.50  
Wonderfully elegant, romantic stuff – the perfect wedding wine.
- 39. Vintage Champagne, Taittinger 2002** £65.00  
The very grandest of the Grand Marques – from a wonderful vintage.

# WINES BY THE GLASS

## WHITE

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	175ml	250ml	bottle
<b>40. Sauvignon Blanc, "Puenta del Inca" 2009 CHILE</b> Classic, crisp dry style. Plenty of up-front fruit, with a lick of food-friendly acidity.	<b>£3.75</b>	<b>£5.25</b>	<b>£14.95</b>
<b>41. Pinot Grigio, "San Antonio" 2008 ITALY</b> A brilliant example of the world's most popular grape. Dry and deliciously full-bodied with a hint of spice.	<b>£3.95</b>	<b>£5.50</b>	<b>£15.50</b>
<b>42. Chardonnay Blend, Parrot Fish 2008 SOUTH AFRICA</b> A cracking blend. The Colombard lends aroma, while the Chardonnay delivers weight and richness.	<b>£3.95</b>	<b>£5.50</b>	<b>£15.50</b>
<b>43. Catarratto, "Ca di Ponti" 2008 ITALY</b> Lovely crisp, dry style made from the Cataratto grape in Sicily. A delicious rarity.	<b>£3.50</b>	<b>£4.95</b>	<b>£13.75</b>

## ROSÉ

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<b>44. Cabernet Sauvignon "Santa Helena" 2008 CHILE</b> A great all-rounder! Deep, dark colour, with just a hint of sweetness on the palate.	<b>£3.95</b>	<b>£5.50</b>	<b>£15.50</b>
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## RED

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<b>45. Merlot, "Puenta del Inca" 2009 CHILE</b> Plenty of body to support the fruit in this ripe, rustic gem. Enough weight to stand up to any of our meat dishes.	<b>£3.75</b>	<b>£5.25</b>	<b>£14.95</b>
<b>46. Rioja, Tempranillo Azabache 2008 SPAIN</b> A modern, unoaked, easy-drinking style. Good food wine, but drinks well as a quaffer, too...	<b>£3.95</b>	<b>£5.50</b>	<b>£15.50</b>
<b>47. Cabernet Sauvignon, "Parrot Fish" 2008 SOUTH AFRICA</b> One of Mr Gurney's favourites. A New World take on the claret blend. Big, powerful fruit flavours...	<b>£3.95</b>	<b>£5.50</b>	<b>£15.50</b>
<b>48. Nero d'Avola, "Ca di Ponti" 2008 ITALY</b> Cracking all-rounder, with great depth of flavour.	<b>£3.50</b>	<b>£4.95</b>	<b>£13.75</b>