TRAFALGAR DINNER 18.10.24 – WINE PRE ORDER FORM

EMAIL:

TABLE:

PLEASE COMPLETE AND FORWARD YOUR ORDER TO KAREN@THEGRANDSOUTHAMPTON NO LATER THAN FRIDAY 4TH OCTOBER 2024. THANK YOU

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White

NAME:

*Sauvignon Blanc, Terre d'Or IGP Pays d'Oc – France	30.00	
It is crisp and elegant on the palate showing an expression of hedgerow, gun flint and zesty citrus fruit.	L	
Operetto, Pinot Grigio delle Venezie DOC – Italy	32.00	
Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate.	L	
Picpoul de Pinet Sel et de Sable Coteaux du Languedoc – France It is well balanced, textured, with a zesty acidity giving a fresh finish.	32.00	
The Barrell Jumper, Viognier- South Africa Combining apricot, orange blossom, with subtle tropical notes of dried pineapple and fresh grapefruit, this wine leaves a refreshing impression on the palate. Vegan	32.00	
Chardonnay, De Wetshof Bon Valon - South Africa Aromas of lemon, honeysuckle, blossom, and peach.	34.00	
Sancerre Blanc, Domaine de la Chezatte 2022 – France This wine is bright and refreshing, with aromas and flavours of lemon, lime and apple, with a subtle mineral note and a mouth-watering finish	46.00	
Chablis, Domaine des Miles – France This wine is a pale straw yellow in colour, with a bouquet of apple and pear aromas, with a distinctive smokiness.	54.00	
<u>Red</u>		
*Merlot, Tuffeau VDP d'Oc, IGP - France Rich berry and plum aromas with hints of spice and chocolate	30.00	
Shiraz, The Impressionist – South Africa Lots of rich, juicy fruit and smooth, savoury tannins and a hint of mocha	32.00	
Alamos Mountain Malbec - Argentina This delicious red wine has aromas of ripe dark berry fruit, including raspberry and currant flavours, with notes of sweet spice and a touch of leather. The finish is long and persistent with soft, sweet tannins.	35.00	
Rioja, Tarón Tempranillo DOC - Spain Bright ruby red in colour with fresh black fruits on the nose	32.00	
Côtes du Rhône, L'Amandine 2019 – France Vigorous blackcurrant, plum and spice scented wine with firm yet supple tannins	38.00	
Château Lescalle, Bordeaux Supérieur - France Beautifully perfumed wine with notes of plum and sweet spice	44.00	
Rioja, Gran Reserva Azabache DOC - Spain	56.00	

Shows supple, velvety rich fruit flavours with complex spice and vanilla notes.

Rosé	
*Pinot Grigio Rosé Blush, San Antini - Italy Fruity, floral aromas dominated by raspberries.	30.00
Cotes De Provence Rosé, Crazy Tropez - France Delicious and indulgently fruity on the palate with suggestions of spice and minerality. Zesty citrus notes and juicy acidity converge on a smooth finish.	35.00
Grenache Rosé, Whispering Angel - France The palate is concentrated and elegant with fresh berries and hints of cherry, balanced by refreshing crisp acidity, with a smooth and round finish.	58.00
Champagne & Sparkling	
Prosecco, Vitelli NV - Italy Fruity and fragrant with clean notes of citrus fruit, pear and apple, along with subtle floral aromas and the crisp effervescence that's characterises a top-quality Prosecco.	38.00
Extra Dry Rosé Prosecco, Vitelli NV - Italy With juicy red fruit aromas and delicate floral notes, this classic pink Prosecco has a fine and persistent mousse and a long and refreshing finish	42.00
Champagne, Veuve Clicquot Yellow Label – France Grapes from as many as 50 to 60 different Crus go to the blending of Yellow Label.	95.00
Champagne, Dom Pérignon Vintage - France The palate bursts with fresh citrus fruit and vibrant effervescence, with remarkable persistence and finishing notes of toast and tobacco.	275.00
Cuveé Rosé, Laurent Perrier - France Bright berry flavours, round on the palate, well-balanced acidity	145.00
Thomson and Scott Noughty – UK – Alcohol free A fresh and organic alcohol-free Chardonnay	30.00
<u>Port</u>	
Cockburn's Special Reserve Port - Portugal Rich and concentrated red fruit aromas with bright red cherry and hints of plum and strawberry.	65.00
Taylor's LBV Port – Portugal Cassis and blackberry jam with hints of smoke and spice, as well as sweet black fruits and liquorice.	65.0
Warre's Late Bottled Vintage Port 2014 - Portugal Cherry and damson tart fruitiness, with touches of peppery oak and earthy spices.	250.00

PRICES UPDATED: 28.06.2024