



WINE LIST

We love variety in grapes, countries and regions. We carefully select wines to give a wide taste experience. Our "Wines with Altitude" are made with grapes grown over 600m above sea level (the minimum height for a Mountain!). The grapes love the mountains as much as we do and benefit from the rarefied mountain air to make superb wines.

WHITE WINES

Light, Crisp & Fresh: Perfect with Shellfish, Pizza, Light Fish & Salads

- | | |
|---|---|
| 1. (FR) <i>Louise de l'Oiseau, SAUVIGNON BLANC Vin de Pays d'Oc 2009</i>
Crisp fresh citrus fruits.
125ml Glass £2.60 175ml Glass £3.55
250ml Glass £4.75 | 3. (ESP) <i>Entreflores, VERDEJO, Rueda, 2009</i>
Tropical fruits, deliciously fresh. £18.50 |
| 2. (CHL) <i>Miguel Torres, "Tormenta" ORGANIC SAUVIGNON BLANC, 2008</i>
Promoting less toxic hangovers!! £17.50 | 4. (ITA) <i>PINOT GRIGIO, Altana di Vico 2009</i>
Awash with lemons and limes. 175ml Glass £3.95
250ml Glass £5.40 |
| | 5. (NZ) <i>Fairfields Marlborough, SAUVIGNON BLANC 2009</i>
The rest of the world is playing catch up. £20.00 |

Aromatic, Fruity & Floral: Perfect with Spicy food, Chicken, Smoked Fish & Blue Cheese

- | | |
|--|--|
| 6. (ARG) <i>Finca Vieja CHARDONNAY & TORRONTES 2010</i>
A medium delight; roses and elderflower.
Altitude; 1082m 175ml Glass £3.55
250ml Glass £4.75 | 8. (ITA) <i>Triade, Campania, 2009</i>
A blend of Fiana, Falanghina and Greco grapes. £16.00 |
| 7. (FR) <i>Le Cave Roi Dagobert, GEWURZTRAMINER, Alsace 2007</i>
The Mountain favourite - spicy marmalade oranges. £18.50 | 9. (FR) <i>CHABLIS, Domaine St Claire, Jean Marc Brocard, 2008</i>
A classic, full of mineral hints and steely acidity. £25.75 |

Full Creamy & Honeyed: Perfect with Tuna, Mezze, Pesto & Pasta

- | | |
|---|--|
| 10. (CHL) <i>Ventisquero Clasico CHARDONNAY, Rapel Valley 2009</i>
A fleshy peach palate packed full of mango
and banana flavour. 175ml Glass £4.15
250ml Glass £5.60 | 12. (ESP) <i>ALBARINO, Rias Baxias Galicia 2009</i>
A Spanish star bursting with ripe apricot and
almond flavours. £19.50 |
| 11. (ARG) <i>Terrazas Reserva, TORRONTES, 2008</i>
A glass full of elderflowers and limes.
Altitude; 1800m from the world's highest Vineyard £21.95 | |

ROSE WINE

Refreshing: Perfect if you are indecisive, but just want some sunshine. Great with everything!

- | | |
|---|---|
| 13. (FR) <i>DOMAINE DE PELLEHAUT, Harmonie de Gascogne 2009</i>
A juicy fruity easy drinking Rosé,
also great on its own. 175ml Glass £3.95
250ml Glass £5.40 | 14. (AUS) <i>Trentham Estate, SANGIOVESE Rosé, Murray River 2008</i>
Turkish delight and red apples. £21.75 |
|---|---|

RED WINES

Fruity & Juicy: Perfect with Ribs, Pizza, Pasta, Burgers & Veggie Dishes

- | | |
|--|---|
| 15. (ARG) <i>Finca Vieja, SHIRAZ/MALBEC, Mendoza Valley 2010</i>
Soft and rounded with a delicate balance
of fruit and tannin. 175ml Glass £3.55
250ml Glass £4.75 | 17. (FR) <i>Resplandy, MERLOT Vin de Pays d'Oc, 2009</i>
Easy drinking tannins with balanced, fruity
flavours – plums and boiling jam. 125ml Glass £2.60
175ml Glass £3.55
250ml Glass £4.75 |
| 16. (CHL) <i>Miguel Torres "Tormenta" ORGANIC CABERNET SAUVIGNON 2008</i>
Like its white partner, kinder to allergies. £17.50 | |

Soft & Rounded: Perfect with Hot Rocks, Roasts, Pasta & Cheese

- | | |
|---|--|
| 18. (ARG) <i>Trivento MALBEC, Mendoza Valley 2010</i>
Autumn fruits with hidden depth.
Altitude; 1086m £16.50 | 21. (ITA) <i>BARBERA d'Alba Patrizi Piedmonte 2008</i>
It feels like drinking hot chocolate in the
foothills of Piedmonte. £17.50 |
| 19. (AUS) <i>EVERTON BROWN BROTHERS, Milawa, Victoria 2008</i>
A delicious mix of Cabernet, Shiraz and Malbec
Altitude; 800m £18.50 | 22. (FR) <i>Chateau la Nauve, ST EMILION 2007</i>
Integrated vanilla oak with soft berry aromas. £ 26.00 |
| 20. (CHL) <i>Ventisquero, Reserva PINOT NOIR, Casablanca Valley 2009</i>
The ultimate in silky smoothness. 175ml Glass £4.15
250ml Glass £5.60 | |

Rich & Spicy: Perfect with Lamb & Beef, Rich Sauces & Cheese

- | | |
|--|--|
| 23. (CHL) <i>Ventisquero Reserva, CARMENERE Maipo Valley 2008</i>
Like Bourneville dark chocolate;
rich and opulent. 175ml Glass £4.15
250ml Glass £5.60 | 25. (ESP) <i>Marques de Riscal, RIOJA RESERVA 2005</i>
Deep opaque with complex aromatic hints.
Altitude; 600m £30.00 |
| 24. (AUS) <i>Yalumba Barossa, SHIRAZ & VIOGNIER 2007</i>
Aussie winemakers paying homage to Rhone £22.50 | 26. (ARG) <i>Terrazas Reserva CABERNET SAUVIGNON 2006</i>
Aromas of cassis and pastille.
Altitude; 1800m from the world's highest Vineyard £21.95 |

BUBBLY & FIZZ: Perfect anytime !

- | | |
|--|--|
| 27. (ESP) <i>CAVA, Montesquius Brut Reverte N.V.</i>
Terrific quality and value for money. £ 19.50 | 28. (ITA) <i>PROSECCO, Raboso, Rosé</i>
Pink fun fizz £18.50 |
|--|--|

CHAMPAGNE H. BLIN & CO (FR)

After the thankless task of tasting dozens of Champagnes we have put all our faith into H Blin & Co. A deserved recent award winning Champagne over Dom Perignon & Salon among others. A touch of class and terrific value. Why not try the new 20cl bottle a great price for a toast !

We endeavour to provide vintages as stated, but please note these may change without notice when an alternative might be offered. Should a wine be out of stock we sincerely apologise. Thank you.

TO JOIN OUR WINE CLUB GO TO; www.MountainRangeRestaurants.com

- | |
|--|
| 29. <i>H. BLIN BRUT N.V. 20cl</i> £11.00 |
| 30. <i>H. BLIN BRUT N.V.</i> £32.00 |
| 31. <i>H. BLIN BRUT N.V. ROSE</i> £36.00 |
| 32. <i>H. BLIN VINTAGE 2003</i> £55.00 |