



Wine Menu

White

Vistasur Sauvignon Blanc 2010 (13%) 2010 Chile/Central Valley

A typically styled Chilean Sauvignon Blanc, with pungently attractive aromas of gooseberry and rhubarb. Very refreshing on it's own or a good accompaniment to white fish.

125ml - £2.50 | 175ml - £3.75 | 250ml - £5.10 | Bottle - £15.25

San Giorgio Pinot Grigio (12%) 2009/10 Italy/Braganza

100% Pinot Grigio. Pale lemon in colour, intense fruity flavour with hints of yeast and crusty bread. An excellent choice with seafood or pasta.

125ml - £2.80 | 175ml - £4.15 | 250ml - £5.60 | Bottle - £15.15

El Coto Blanco Rioja (12%) 2010 Spain/Rioja

Clear pale yellow in colour, with a complete bouquet. A wine that is all elegance, subtlety and delicacy. The aromas are polished while the body is rich and well balanced with a good finish. Enjoy with fish, seafood or vegetable dishes.

125ml - £3.00 | 175ml - £4.70 | 250ml - £6.00 | Bottle - £17.25

La Grille Cool-Fermented Chenin Blanc (11%) 2009/10 France/Loire

Full ripe Chenin Blanc grapes produce plenty of white flowers and peach flavours; a summery white with lots of character. A great accompaniment to grilled trout or salmon.

Bottle - £18.75

Domain Begude 'Le Bel Ange' Chardonnay (13%) 2009/10 France/Limoux

Unoaked to retain optimum fruit flavour. The nose shows crisp citrus fruit flavours that develop into a more honeyed pear flavoured palate. Enjoy with seafood or white meat dishes.

Bottle - £19.95

Vinas Del Vero Gewürztraminer (13%) 2009 Spain/Rioja

An intense, lifted floral nose, with wafts of rose and honeysuckle amid a burst of tropical fruit. Characteristic lycees and peach flavours are delivered with a hint of sweetness and satisfying texture. Matches superbly with fragrant seafood dishes such as paella, or with mildly spiced fish dishes.

Bottle - £22.85

Alamos Viognier (13.5%) 2010 Argentina/Mendoza

Made from grapes grown on the eastern slopes of the pre Andean mountains of Mendoza. This delicate fruit driven wine is excellent with seafood, roasted chicken and light pasta dishes.

Bottle - £25.00

Vergelegen Chardonnay (13.5%) 2009/10 South Africa

Pale golden in colour with powerful and intense citrus and biscuit aroma. A concentrated palate of ripe stone fruit, toasty vanilla oak and fresh acidity. A long fruity finish. A good accompaniment to grilled seafood or roasted poultry.

Bottle - £29.00

Devil's Corner Sauvignon Blanc (13%) 2008 Tasmania

Bright pale straw with a green tinge, abundant ripe passion fruit aromas with a strong undertone of asparagus. The finish is long, crisp and refreshing. Excellent with sea bream or chicken.

125ml - £5.40 | 175ml - £7.75 | 250ml - £10.80 | Bottle - £32.50

White

Mount Pleasant 'Elizabeth' Semillion Mc Williams (12%) 2010 Australia/Hunters Valley

Sherbet lemon lime, passion fruit and hints of straw on the nose. Citrus led on the palate too, with the classic honeysuckle note and waxy texture, adding roundness and body.

Enjoy with creamy sauces or risottos.

Bottle - £34.00

Pouilly Fume (13%) 2009 France/Loire

Fruit of meticulous selection from the oldest Sauvignon Blanc vines, with aromas of ripe fruits. Ideal to accompany a gourmet meal with seafood, fish or poultry.

Bottle - £36.00

Cloudy Bay Sauvignon Blanc (13.5%) 2010 New Zealand/Marlborough

The Cloudy Bay Vineyard was established in 1985 in the Wairau Valley at the northern end of New Zealand's South Island. Possibly the most prestigious Sauvignon Blanc in the World.

Full of fresh herbal aromas and layers of ripe guava and passion fruit. It can be a great match for white meat or, interestingly, vegetarian stuffed peppers.

Bottle - £45.00

Puligny Montrachet (13%) France/Burgundy

Les Pucelles borders the famous Grand Cru of Batard and Bienvenues- Batard- Montrachet, and it's wines share many of the same rich, elegant and age worthy characteristics. On the nose, it displays citrus peel, white flowers, freshly buttered toast and wet stones. In the mouth, there is a precision and focus with a lovely richness and purity with layers of white peach, greengage and minerals. Try it with any soft cheese or seafood in a rich sauce.

Bottle - £59.75

Red

Neblina Merlot (12.5%) 2010 Chile/Cental Valley

On the nose, rich notes of plums and blackberries are lifted by traces of chocolate and mocha. This is an incredibly versatile and perfect party wine.

125ml - £2.60 | 175ml - £3.75 | 250ml - £5.10 | Bottle - £14.85

Casale di Valle Chianti (12.5%) 2009 Italy/Chianti

Casale di Valle is a 16th-century villa near Florence, which was once a hunting lodge frequented by the nobility, as well as an area of wine growing. Since the 1990s it has been replanted with improved Sangiovese clones for wines of better quality and ageing potential. Aromas of cherry and fresh red fruits together with spicy pepper flavours. Drink with grilled poultry dishes or smoked ham and olives.

125ml - £2.80 | 175ml - £3.70 | 250ml - £5.50 | Bottle - £16.65

Tuella Tinto 2008 (13%) 2008 Portugal/Douro

From the upper Douro valley comes this intriguing red DOC, equivalent of the French AOC. Essentially a dry, light port, it is made from a blend of local grape varieties, including Touriga Nacional. Excellent with beef.

125ml - £3.10 | 175ml - £4.10 | 250ml - £6.10 | Bottle - £18.50

Gestos Malbec, Finca Flichman (14%) 2010 Argentina/Mendoza

One of Flichman's top wines. An intense red colour, leads to aromas of plums, delicate oak, spices and chocolate. An excellent match with steak, rich sausages or even chocolate pudding.

Bottle - £22.00

Red

Fleurie Flower Label Georges Duboeuf (13%) 2009 France/Beaujolais

Fleurie is one of the ten crus of Beaujolais and one of the most sought after. Georges Duboeuf is one of the best known winemakers in this region to the south of Burgundy, and has been nicknamed the King of Beaujolais. Fresh cherry flavours - an excellent accompaniment to a light lunch.

Bottle - £25.00

Rioja Gran Reserva 'Torre Aldea' (14%) 2001 Spain/Rioja

The Rioja region has been transformed in recent years, with the addition of new, quality-conscious producers to the list of older, family-owned bodegas. Flavours of lovely strawberry fruit of real 'Rioja', aromas of raisins, vanilla leather and chocolate leap from the glass. A great match with lamb.

Bottle - £27.00

Fairleigh Estate Pinot Noir (13.5%) 2008/09 New Zealand/Marlborough

The wines of Fairleigh Estate exude typicity and the New Zealand style. Brent Marris' Pinot Noir exemplifies the warmth and richness Marlborough has to offer. A fruit driven and vibrant Kiwi Pinot with berry flavours. Enjoy with roasted or grilled meats.

Bottle - £28.00

Beaune Domaine Gibourg (13%) 2008 France/Bourgogne

Partly aged in new oak, this wine has a sense of polish and suppleness, with a soft vanilla-like note that complements the ripe red fruit and crisp, tangy acidity. Enjoy with rich white meat dishes or pâté.

Bottle - £35.00

Nuits-Saint-Georges, Jean Bourguignon (13%) 2008 France/Burgundy

Nuits-Saint-Georges typically produces some of the most vibrant and intense wines of the Côte-de-Nuits, showing powerful aromas of red cherry with undertones of blackberry and blackcurrant. Excellent with rich red meat dishes, such as 'Beef Bourguignon'.

Bottle - £39.00

Paullic de Paullic (13%) 2005 France/Bordeaux

The wine is deep crimson, with a nose tinged with violet and soft leather. Plenty of cherry and cassis flavour fill the ample palate. Enjoy with roast lamb or game pie.

Bottle - £45.00

Brunello Di Montalcino Banfi (13.5%) 2005 Italy/Tuscany

Complex with sweet but delicate notes of jam, well integrated plum and dark cherry, as well as some attractive liquorice, tobacco and leather notes. Powerful and persistent structure, with a nice mixture of soft and sweet tannins. Ideal partner to rich lamb dishes.

Bottle - £48.00

Amarone Masi Classico (15%) 2007 Italy/Veneto

This Amarone is made by drying the grapes on bamboo racks throughout winter, after which the dried berries undergo a very long fermentation period of around 80 days in total. Immensely full-bodied and complex, with intense and mature dry fruit aromas. An amazing match with game or mature cheese.

Bottle - £54.00

Rosè

Neblina Rosé (12.5%) 2010 Chile/Central Valley

A true New World rose, with intense colour and mouth watering red fruit characters, with a sweet finish. Excellent on it's own, on warm summers day.

125ml - £2.40 | 175ml - £3.10 | 250ml - £4.80 | Bottle - £14.60

Torre Alta Pinot Grigio Rosé (12.5%) 2009 Italy/Veneto

The Botter family have a long established relationship with local producers. The beautiful pink colour is achieved by carefully blending 5% Merlot into the Pinot Grigio. Excellent dry finish with a fruity after taste.

125ml - £2.50 | 175ml - £4.70 | 250ml - £5.75 | Bottle - £14.90

Dessert Wines

Torres Floralis Moscatel ORO (15%) Spain/Penedes

Since 1946 the Torres family has been making Floralis Moscatel Ora, one of the most charismatic dessert wines of the Mediterranean, a nectar of unmistakable floral aromas, with a voluptuous and unusual palate. Excellent accompaniment with fruit puddings, crème caramel or even blue cheese.

50ml - £2.50 | Bottle (50cl) - £25.00

Royal Tokay Puttonyos (11.5%) 2007 Hungary/Tokaji

The Aszu or dessert wines of the Tokaji region in northeast Hungary have been considered the world's finest since the 17th century. The genius of the Magyar creators have withstood 400 years of change. Enjoy with fois gras, fruit desserts or cheese.

50ml - £5.00 | Bottle (50cl) - £35.00

Sparkling and Champagne

Prosecco DOC Extra dry Argento Val D' Oca ~ Sparkling

A splendid sparkling wine with an elegant Floral Bouquet and a magnificent mousse. It has the perfect balance between acidity and softness.

Glass - £5.25 | Bottle - £22.00

Nicolas Feuillatte NV ~ Champagne

A light, fresh and fruity Champagne with fine discreet bubbles and subtle overtones of apples, pears and citrus fruits. Has undergone a total of 4 years' ageing prior to release.

Half Bottle - £16.00 | Bottle - £31.25

Veuve Clicquot NV ~ Champagne

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

Bottle - £46.00

Bollinger Special Cuvée NV ~ Champagne

Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in a full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.

Bottle - £55.00

Sparkling and Champagne

Laurent-Perrier Rosé NV ~ Champagne

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes.

Bottle - £62.50

Dom Pérignon 2002 ~ Champagne

Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Moët et Chandon, named after the Benedictine monk who pioneered Champagne.

Bottle - £115.00



**The Stag
The Stag Inn
The Green
Mentmore
LU7 0QF**

**Tel: 01296 668423
Fax: 01296 660264**

info@thestagmentmore.com

www.thestagmentmore.com