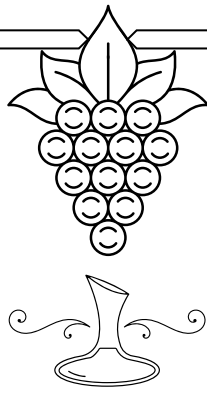


BISTRO DU VIN WINE LIST

Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist.

We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

How you enjoy wine at Hotel du Vin & Bistro is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in the Bistro. By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.



TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

BISTRO DU VIN WINE LIST

CHAMPAGNE & SPARKLING WINE

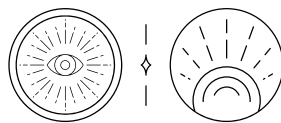
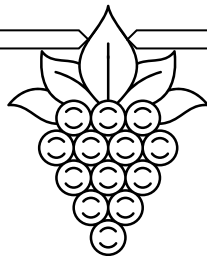
| | glass 125ml | bottle 750ml |
|-----------------------------------------------------------------|----------------|-----------------|
| <i>EINS, ZWEI, ZERO, RIESLING</i> Leitz, Germany [Alcohol-Free] | £4.95 | £27.95 |
| <i>PROSECCO, EXTRA DRY NV</i> Fiol, Veneto, Italy | £7.95 | £39.95 |
| <i>HENNERS BRUT NV</i> East Sussex, England | £11.95 | £67.95 |
| <i>CUVÉE HOTEL DU VIN</i> Lombard, France | £11.95 | £69.95 |
| <i>LANSON PÈRE ET FILS</i> France | £12.95 | £74.95 |
| <i>LANSON ROSÉ</i> France | £14.50 | £84.95 |

WHITE WINE

| | glass 175ml | glass 250ml | carafe 500ml | bottle 750ml |
|-----------------------------------------------------------------------------|----------------|----------------|-----------------|-----------------|
| <i>MAISON BLANC</i> Anciens Temps, Vin de France | £6.50 | £8.95 | £16.95 | £24.95 |
| <i>MUSCADET</i> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France | £7.50 | £9.95 | £19.50 | £27.95 |
| <i>RIESLING</i> Hills & Valleys, Pikes, Clare Valley, South Australia | £7.95 | £10.50 | £20.50 | £29.95 |
| <i>VIOGNIER</i> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France | £8.95 | £12.50 | £23.95 | £34.95 |
| <i>VERDEJO</i> Elias Mora, Rueda, Spain | £9.50 | £12.95 | £24.50 | £35.95 |
| <i>PINOT GRIGIO</i> Puiatti, Friuli-Venezia Giulia, Italy | £9.95 | £13.50 | £25.50 | £36.95 |
| <i>SAUVIGNON BLANC</i> Crowded House, Marlborough, New Zealand | £10.50 | £13.95 | £27.50 | £39.95 |
| <i>CHARDONNAY</i> Kendall Jackson, Vintners Reserve, California, USA | £13.50 | £18.50 | £34.95 | £49.95 |

ROSÉ WINE

| | glass 175ml | glass 250ml | carafe 500ml | bottle 750ml |
|------------------------------------------------------------------|----------------|----------------|-----------------|-----------------|
| <i>MAISON ROSÉ</i> Anciens Temps, Vin de France | £6.50 | £8.95 | £16.95 | £24.95 |
| <i>SAUMUR ROSÉ</i> La Cabriole, France | £8.95 | £12.50 | £23.50 | £33.95 |
| <i>CÔTES DE PROVENCE</i> Château Gairoird Rosé, France [Organic] | £10.50 | £13.95 | £27.50 | £39.95 |



OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

BISTRO DU VIN WINE LIST

RED WINE

| | glass 175ml | glass 250ml | carafe 500ml | bottle 750ml |
|------------------------------------------------------------------------|----------------|----------------|-----------------|-----------------|
| <i>MAISON ROUGE</i> Anciens Temps, Vin de France | £6.50 | £8.95 | £16.95 | £24.95 |
| <i>CABERNET SAUVIGNON</i> 'Man with the Axe' Showdown, California, USA | £7.50 | £9.95 | £19.50 | £27.95 |
| <i>CHIANTI</i> Da Vinci, Italy | £7.95 | £10.50 | £20.50 | £29.95 |
| <i>BEAUJOLAIS</i> Château de Belleverne, Chénas, France | £8.95 | £12.50 | £23.95 | £34.95 |
| <i>MALBEC BY HOTEL DU VIN</i> Mendoza, Argentina | £9.95 | £13.50 | £25.50 | £36.95 |
| <i>BORDEAUX SUPÉRIEUR</i> 'Tradition' Château Penin, France | £10.50 | £13.95 | £27.50 | £39.95 |
| <i>RIOJA RESERVA</i> Lealtanza, Altanza, Spain | £12.50 | £16.95 | £32.95 | £47.95 |
| <i>PINOT NOIR</i> Urlar, Gladstone, New Zealand [Organic] | £13.50 | £18.50 | £34.95 | £49.95 |

DESSERT WINES & PORT

| | glass 50ml | glass 100ml | bottle |
|----------------------------------------------------------------------|---------------|----------------|--------|
| <i>MOSCATO D'ASTI</i> Alasia, Italy (750ml bottle) | | | £26.95 |
| <i>LICOR DE TANNAT</i> Familia Deicas, Uruguay (500ml) | £4.95 | £8.95 | £42.95 |
| <i>TOKAJI</i> Late Harvest, Diznoko, Hungary (500ml) | £5.95 | £10.95 | £52.95 |
| <i>RESERVE BLENDED PORT</i> Six Grapes by Graham's, Portugal (750ml) | £2.95 | £4.95 | £32.95 |
| <i>10 YEAR OLD TAWNY</i> Graham's, Portugal (750ml) | £3.95 | £6.95 | £49.95 |
| <i>20 YEAR OLD TAWNY</i> Graham's, Portugal (750ml) | £5.50 | £10.50 | £74.95 |

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.
For special dietary requirements or allergy information, please speak with our staff before ordering.