



THE  
**ORANGERY**  
CANNIZARO HOUSE



*À LA CARTE MENU*

## THE ORANGERY

### CHAMPAGNE COCKTAILS

**CLASSIC CHAMPAGNE COCKTAIL** £13.95  
Champagne, Hennessy VS Cognac,  
Angostura bitters, sugar

**FRENCH 75** £13.95  
Lombard Champagne, Tanqueray Gin,  
sugar syrup, lemon

**KIR ROYALE** £13.95  
Lombard Champagne, Briottet Crème de Cassis Liqueur

**BELLINI ROYALE** £13.95  
Lombard Champagne, Briottet Crème de Pêche  
Liqueur, peach

**MIMOSA** £10.95  
Lombard Champagne, orange juice

### COCKTAILS

**CLASSIC COCKTAILS** £12.95

**PASSION FRUIT MARTINI**  
Passoã Passion Fruit Liqueur, Absolut Vanilia Vodka,  
Prosecco, passion fruit, pineapple

**ESPRESSO MARTINI**  
Finlandia Vodka, Tosolini Expre Liqueur, espresso,  
sugar syrup

**OLD FASHIONED**  
Woodford Reserve Bourbon, Angostura bitters, sugar

**MARGARITA**  
El Jimador Reposado Tequila, Cointreau, lime,  
agave syrup

**COSMOPOLITAN**  
Absolut Citron Vodka, Cointreau, lime, cranberry

**PINA COLADA**  
Bacardi Coconut Rum, double cream, pineapple,  
coconut, lime

**NEGRONI**  
Bombay Sapphire Gin, Campari bitters, Martini  
Reserva Rubino Vermouth

**TOM COLLINS**  
Tanqueray Gin, lemon, sugar syrup, soda

**AMARETTO SOUR**  
Saliza Tosolini Amaretto, Angostura bitters, cherry  
and vanilla syrup, lemon, sugar syrup

**SIDE CAR**  
Hennessy VS Cognac, Cointreau, lemon, sugar syrup

**SIGNATURE COCKTAILS** £12.95

**FRENCH FIZZ**  
Twist on a French Martini, Lombard Champagne,  
Finlandia Vodka, Briottet Crème de Framboise  
Liqueur, pineapple

**GARDEN MOJITO**  
Twist on a Mojito, Hendricks Gin, St Germain  
Elderflower Liqueur, cucumber, mint

**PROVENCE ROSE CRUSH**  
Fruity Gin Cocktail with Provence Rosé, Puerto  
de Indias strawberry gin, Provence rosé wine,  
raspberries, strawberries, apple

**RASPBERRY DAIQUIRI**  
Classically Strong and Fruity. Bacardi Carta Blanca  
White Rum, Briottet Crème de Framboise Liqueur, lime

**MALVASIA SOARES**  
Our Award Winning Graham's Blend No.5 Cocktail,  
Grahams Blend No.5 White Port, El Jimador Reposado  
Tequila, Briottet Crème de Pêche Liqueur, homemade  
spice mix

**CHOCOLATE SHIRAZ-ERAC**  
Chocolate Sazerac with Bloody Shiraz Gin,  
Rittenhouse Rye Whisky, Four Pillars Bloody Shiraz  
Gin, Crème de Cacao Liqueur

**BASIL SMASH**  
Fragrant Gin Cocktail, Tanqueray Gin, Noilly Prat Dry  
Vermouth, basil, lemon

**GRAPEFRUIT & ORANGE MARTINI**  
Sustainable Martini du Vin, Discarded Chardonnay  
Vodka, Italicus Bergamot Liqueur, Lillet Blanc



## À LA CARTE MENU

### CICCHETTI

#### APERTIVO

**ITALIAN OLIVES** (177kcal) £5.95  
A variety of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI]

**TRUFFLE & PECORINO MIXED NUTS** (453kcal) £5.95  
A selection of cashews, almonds, macadamia, pistachio and pecans, covered in a truffle and pecorino seasoning

#### STUZZICHINI

**ARANCINI** (302kcal) £9.50  
Truffle and Parmesan

**FOCCACIA** (502kcal) £7.95  
Freshly baked, served with garlic butter and marinara sauce [V]

**POLPETTE** (425kcal) £7.95  
Meatballs with tomato sauce and mozzarella

**GARLIC BREAD** (763kcal) £7.95  
Pizza base with garlic butter

**CALAMARI** (391kcal) £8.50  
Fried squid with lemon and aioli

**BRUSCHETTA AL POMODORO** (536kcal) £8.95  
Classic tomato and basil on toasted Altamura bread [VGI]

#### PIATTI DA DIVIDERE

**TERRA** (2776kcal) £19.50  
Selection of Italian and cured meats, served with house foccacia

#### SALUMI

**SALAMI MILANO** (157kcal) £4.95

**BURRATINA** (293kcal) £8.95  
Salted anchovies and Puglian olive oil

**COPPA** (168kcal) £4.95  
Emilia Romagna

**GORGONZOLA DOLCE DOP** (183kcal) £4.50  
Piedmont

**PROSCIUTTO DI PARMA** (155kcal) £5.95  
Parma pigs fed exclusively on a diet of grain and whey  
Matured for at least 13 months

**FONTINA** (280kcal) £5.50  
Valle d'Aosta

**BRESAOLA PUNTA D'ANCA** (106kcal) £6.95  
Lombardia

**TALEGGIO DOP** (316kcal) £4.50  
Lombardia

**PECORINO SARDO** (291kcal) £4.50  
Sardinia

#### ZUPPA E INSALATA

**MINISTRONE** (201kcal) £10.95  
Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread [V]

**CLASSIC CAESAR SALAD** (427/641kcal) £8.50 | £11.95  
Romaine lettuce, croutons, Parmesan and Caesar dressing

**CAPRESE SALAD** (474kcal) £10.95  
San Marzano tomatoes, buffalo mozzarella and aged balsamic [V]

**CANNIZARO HOUSE SALAD** (284kcal) £11.50  
Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI]  
Add: Chicken (117kcal) £4.00 | Smoked mackerel (193kcal) £4.00  
Halloumi (206kcal) £4.00 [V] ○ 1 topping included

#### PASTA

**LINGUINI ALLA CARBONARA** (1,045kcal) £9.50 | £18.95  
Pancetta, Parmesan, black pepper and cream

**SPAGHETTI ALLE VONGOLE** (481kcal) £10.50 | £19.95  
Clams, garlic, chilli, white wine and parsley

**TORTELLINI DI SPINACIE RICOTTA** (739kcal) £9.50 | £18.95  
Roasted walnuts, Parmesan and baby spinach [V]

**SPAGHETTI MEATBALLS** (740kcal) £9.50 | £18.95  
Beef and pork meatballs in a rich tomato marinara sauce

○ Supplement for dinner inclusive guests apply to some dishes, as indicated.

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Cicchetti and/or Dolce and Zuppa E Insalata, Pasta, Pizza or Primi.

## THE ORANGERY

### PIZZA

**MARGARITA** (1,069kcal) £15.95  
Classic tomato marinara base with mozzarella [V]

**ANCHOVIES, CAPERS, OLIVES & ONION** (1,123kcal) £16.95

**PROSCIUTTO E FUNGI** (1,190kcal) £17.95  
Prosciutto and mushroom

**CARCIOFI** (1,217kcal) £17.95  
Grilled artichokes, tomato, green olives, mozzarella, Taleggio and pecorino [V]

**PEPPERONI & GUINDILLA CHILLI** (1,180kcal) £17.95

### PRIMI

**FILLET STEAK 200G** (840kcal) £37.50  
21 day aged, served with fries, provencal tomato and watercress ○ £17.50 Supplement

**ROAST SALMON** (772kcal) £27.95  
Parmesan polenta cake and salsa verde ○ £7.95 Supplement

**OSSO BUCCO** (714kcal) £36.50  
Braised rose veal shanks, garnished with gremolata and served with risotto alla Milanese ○ £16.50 Supplement

**PAN-FRIED SEA BASS** (186kcal) £19.95  
Fennel, lemon, capers, tomato and parsley

**RUMP OF LAMB** (1,012kcal) £33.50  
Morel mushrooms and asparagus ○ £13.50 Supplement

**RISOTTO NERO** (608kcal) £18.95  
Roasted scallops and squid seared in the pan served on a black squid ink risotto

**SICILIAN ROAST CHICKEN** (1,012kcal) £19.95  
Rosemary, lemon and polenta roast potatoes

**AUBERGINE RAVIOLI** (929kcal) £17.95  
Stuffed with tomato and mozzarella [V]

**CRISPY LENTILS** (715kcal) £17.95  
Caramelised onions, Gorgonzola and tomato sauce

### CONTORNI

**FRIES** (450kcal) [V] £4.95

**CARROTS** (112kcal) £4.95  
Steamed with caperberries [V]

**PARMESAN & TRUFFLE FRIES** (541kcal) £5.95

**RUCCOLA & PARMESAN SALAD** (150kcal) £4.95  
Balsamic dressing

**ZUCCHINI FRITTI** (386kcal) £4.95  
Deep fried shoestring courgettes [V]

**FENNEL FRITTO** (330kcal) £4.95  
Romesco sauce [V]

**SPINACH** (137kcal) £4.95  
With olive oil and lemon [V]

### DOLCE

**TIRAMISU** (479kcal) £10.50  
Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic! [V]

**VANILLA SEMI FREDO** (866kcal) £9.95  
Crushed pistachio and roasted plums [V]

**POACHED ITALIAN PEACHES** (379kcal) £8.95  
Amaretto, vanilla ice cream and roast almonds

**AFFOGATO** (74kcal) £7.50  
Vanilla ice cream and a shot of espresso poured over [V]

**MANGO CANNELLONI** (225kcal) £9.95  
Crispy meringue and coconut cream [V]

**GELATO & SORBETTO** (34kcal) [V] per scoop £2.75

### PIATTO DI FORMAGGI

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, Fontina and Pecorino Sardo (606kcal) £9.50  
○ £2.00 Supplement

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com



## THE ORANGERY WINE LIST

*Wine; the very lifeblood of our Hotel. 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 Cannizaro House 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 Orangery. 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.*



## THE ORANGERY WINE MAP

*Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France.*

*Here you will find an overview of each of the regions and the wines currently featured within this list:*

### CHAMPAGNE

*\* Cuvée Hotel du Vin, Lombard  
\* Lanson Père et Fils  
\* Lanson Rosé  
Lombard, Blanc de Noir, Brut Nature, Grand Cru, Verzenay  
Lanson, Blanc de Blancs  
Laurent-Perrier Vintage  
Grand Siècle By Laurent-Perrier*

### CHABLIS

*Chablis 1ER Cru, Vaillons, Olivier Tricon*

### ALSACE

*Riesling, Trimbach, Ribeauvillé  
Dry Riesling, Donnhoff Qba, Nabe  
Gewurztraminer, Classic, Hugel*

### LOIRE VALLEY REGIONS

*\* Muscadet, Sèvre-et-Maine sur Lie La Brétèche, Jérémie Huchet  
Vouvray, Marc Bredif  
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet  
Sancerre, 'Le Pierrier', Domaine Thomas*

### BURGUNDY

*Meursault, Bouchard Père & Fils  
Maranges 1er Cru, La Fuisse  
Puligny Montrachet, Domaine Pernot Belicard  
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes  
Gevrey-Chambertin, Joseph Droubin*

### BEAUJOLAIS

*\* Chenas, Château Belleverne*

### BORDEAUX

*\* Bordeaux Supérieur 'Tradition' Château Penin  
Bordeaux Supérieur, Château de Cazenove  
Saint-Émilion Grand Cru, Château Tour Baladoz  
Château Talbot, Grand Cru Classé Saint-Julien  
Margaux, Château Tayac  
Pomerol, Château Mazeyres*

### RHÔNE VALLEY REGIONS

*Condrieu, La Petite Côte, Yves Cuilleron  
Chateaufort du Pape, Domaine Chante Cigale  
Côte Rôtie, Guigal, Brune et Blonde*

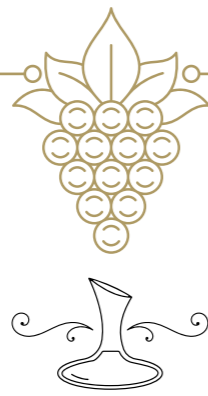
### SOUTH OF FRANCE

*\* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France  
\* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard*

### PROVENCE

*\* Côtes de Provence, Château Gairoird Rosé*

*\* This symbol shows wines that are available by the glass.*



### 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.

### THE ORANGERY WINE LIST

#### CHAMPAGNE & SPARKLING WINE

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

#### WHITE WINE

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

#### ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROSÉ</b> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<b>ROSÉ SAUVAGE BY HOTEL DU VIN</b> Clare Valley, South Australia	£8.95	£12.50	£23.95	£34.95
<b>CÔTES DE PROVENCE</b> 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!

### THE ORANGERY WINE LIST

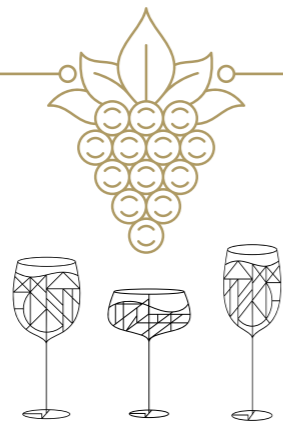
#### RED WINE

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

#### DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<b>MOSCATO D'ASTI</b> Alasia, Italy (750ml bottle)			£26.95
<b>LICOR DE TANNAT</b> Familia Deicas, Uruguay (500ml)	£4.95	£8.95	£42.95
<b>TOKAJI</b> Late Harvest, Diznoko, Hungary (500ml)	£5.95	£10.95	£52.95
<b>RESERVE BLENDED PORT</b> Six Grapes by Graham's, Portugal (750ml)	£2.95	£4.95	£32.95
<b>10 YEAR OLD TAWNY</b> Graham's, Portugal (750ml)	£3.95	£6.95	£49.95
<b>20 YEAR OLD TAWNY</b> 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 13.5% 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.



### WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

## THE ORANGERY SIGNATURE SELECTION

### CHAMPAGNE & SPARKLING WINE

bottle  
750ml

<b>JANSZ, CUVÉE ROSÉ, NV</b> Tasmania, Australia	£54.95
<b>LOMBARD, BLANC DE NOIR, BRUT NATURE</b> Grand Cru, Verzenay	£96.95
<b>LANSON, BLANC DE BLANCS</b>	£109.95
<b>LAURENT-PERRIER VINTAGE</b>	£114.95
<b>GRAND SIÈCLE BY LAURENT-PERRIER</b>	£259.95

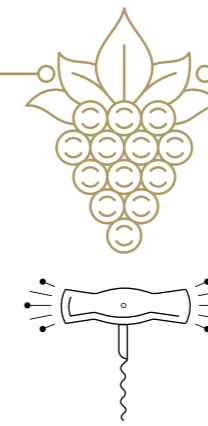
### WHITE WINE - FRANCE

bottle  
750ml

<b>VOUVRAY</b> Marc Bredif, Loire Valley	£44.95
<b>RIESLING</b> Trimbach, Alsace	£46.95
<b>GEWURZTRAMINER</b> Classic, Hugel, Alsace	£49.95
<b>POUILLY-FUMÉ</b> Villa Paulus, Domaine Masson-Blondelet, Loire Valley	£64.95
<b>SANCERRE</b> 'Le Pierrier', Domaine Thomas, Loire Valley	£68.95
<b>CHABLIS</b> 1er Cru Montmains, Olivier Tricon	£72.95
<b>CONDRIEU</b> La Petite Côte, Yves Cuilleron, Rhône Valley	£95.95
<b>MEURSAULT</b> Bouchard Père & Fils, Burgundy	£109.95
<b>PULIGNY MONTRACHET</b> Domaine Pernot Belicard, Burgundy	£119.95

### WHITE WINE - REST OF THE WORLD

<b>FLORÃO</b> Quinta da Fonte Souto, Alentejo, Portugal	£37.95
<b>GAVI DI GAVI</b> La Minaia, Nicola Bergaglio, Italy	£39.95
<b>SAVATLANO</b> Papagiannakos, Attica, Greece	£39.95
<b>SEMILLON</b> Vergelegen Reserve, South Africa	£46.95
<b>SAUVIGNON BLANC</b> Awatere River by Louis Vavasour, Marlborough, New Zealand	£52.95
<b>DRYRIESLING</b> Dönnhoff Qba, Nabe, Germany	£63.95
<b>CHARDONNAY</b> Patz and Hall, Sonoma Coast, United States	£94.95



### CORK vs SCREW CAP

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.

Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

## THE ORANGERY SIGNATURE SELECTION

### RED WINE - FRANCE

bottle  
750ml

<b>BORDEAUX SUPÉRIEUR</b> Château de Cazenove, Bordeaux	£39.95
<b>MARANGES</b> 1er Cru, La Fussière, Burgundy	£68.95
<b>CHÂTEAUNEUF DU PAPE</b> Domaine Chante Cigale, Southern Rhône Valley	£72.95
<b>MARGAUX</b> Chateau Tayac, Bordeaux	£92.95
<b>SAINT-ÉMILION</b> Grand Cru, Château Tour Baladoz, Bordeaux	£98.95
<b>CHASSAGNE-MONTRACHET</b> Thomas Morey, Rouge Vieilles Vignes, Burgundy	£104.95
<b>POMEROL</b> Chateau Mazeyres, Bordeaux	£112.95
<b>GEVREY-CHAMBERTIN</b> Joseph Droubin, Burgundy	£114.95
<b>CÔTE RÔTIE</b> Guigal, Brune et Blonde, Rhône Valley	£129.95
<b>SAINT-JULIEN</b> Château Talbot, Grand Cru Classé, Bordeaux	£149.95

### RED WINE - REST OF THE WORLD

<b>CARMENERE</b> Gran Reserva Tarapaca, Maipo, Chile	£34.95
<b>BOBAL</b> Sierra Norte 'Pasion de Bobal', Spain	£35.95
<b>'DOURO RED'</b> Quinta Do Crasto, Douro, Portugal	£36.95
<b>SPÄTBURGUNDER</b> Trocken, Messmer, Germany	£42.95
<b>SHIRAZ</b> Yalumba, Samuels Collection, Barossa Valley, Australia	£46.95
<b>ZINFANDEL</b> Edmeades, Mendocino County, California, USA	£49.95
<b>ALTITUDES RED</b> Ixsir, Lebanon	£54.95
<b>RIBERA DEL DUERO</b> '9 meses' Carmelo Rodero, Spain	£54.95
<b>CABERNET SAUVIGNON</b> Thelema, Western Cape, South Africa	£56.95
<b>RIOJA</b> Gran Reserva, Gregorio Martinez, Spain	£59.95
<b>TANNAT</b> Preludio "Barrel Select" By Familia Deicas, Uruguay	£74.95
<b>MALBEC</b> Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina	£84.95
<b>AMARONE</b> Della Valpolicella, Reius, Sartori, Italy	£86.95
<b>PINOT NOIR</b> Adelsheim 'Breaking Ground', Willamette Valley, Oregon, USA	£94.95
<b>CABERNET SAUVIGNON</b> Palermo by Orin Swift, Napa Valley, California, USA	£98.95
<b>BAROLO</b> Proprietà Fontanafredda, Fontanafredda, Italy	£109.95



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