
GORAM  VINCENT
AVON GORGE



THE LEGEND OF GORAM AND VINCENT

Two local giants, Goram and Vincent - liked the same woman, the beautiful Avona. She offered herself to whichever of them could drain the lake.

Goram, drank a giant quantity of ale whilst working and fell asleep, whilst Vincent finished and won Avona's affections. When Goram woke up, he was so distraught at losing that he stamped his foot in a pit, creating The Giant's Footprint in the gorge.

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL	13.95	FRENCH FIZZ	12.95
Cuvée Hotel du Vin Champagne/Hennessy Cognac/bitters/sugar		Cuvée Hotel du Vin Champagne/Absolut Vodka, Briottet Crème de Framboise/pineapple	
BELLINI ROYALE	12.95	KIR ROYALE	12.95
Cuvée Hotel du Vin Champagne/Briottet Crème De Pêche/peach		Cuvée Hotel du Vin Champagne/Briottet Crème de Cassis/blackberry	
FRENCH 75	12.95	MIMOSA	10.95
Cuvée Hotel du Vin Champagne/Tanqueray Gin/lemon/sugar/soda		Cuvée Hotel du Vin Champagne/orange	

CLASSIC COCKTAILS	11.95	WINE COCKTAILS	11.95
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BLOODY MARY	Absolut Vodka/tomato/spices	CABERNET SOUR	Slingsby Marmalade Gin/Showdown Cabernet Sauvignon/lemon/grape/sugar
COSMOPOLITAN	Absolut Citron Vodka/Cointreau/cranberry/lime	GRAHAMS PORT OLD FASHIONED	Woodford Reserve Bourbon/Reserve Blended Port 'Six Grapes by Graham's'/sugar/orange
GARDEN MOJITO	Hendricks Gin/St Germain Elderflower Liqueur/Elderflower Cordial/cucumber/mint/soda	MALVASIA SOARES	Grahams Blend No.5 White Port/El Jimador Reposado Tequila/Crème de Pêche/agave/lime
MARGARITA	El Jimador Reposado Tequilla/Cointreau/lime/agave/salt	PROVENCE ROSÉ CRUSH	Puerto de Indias Strawberry Gin/Briottet Crème de Framboise/Château Gairoird Provence Rosé/apple/strawberry/raspberry
OLD FASHIONED	Woodford Reserve Bourbon/demerara/bitters	GRAHAM'S BLEND NO.5 WHITE PORT & TONIC	Graham's Blend No.5 White Port/Fever-Tree Mediterranean Tonic/lemon/mint
PINA COLADA	Bacardi Coconut Rum/pineapple/cream/coconut/lime		
RASPBERRY DAIQUIRI	Bacardi Carta Blanca Rum/Briottet Crème de Framboise/bitters/lime/sugar/raspberry		


MARTINIS		GIN & TONICS	10.95
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ESPRESSO MARTINI	Absolut Vodka/Tosolini Expre Liqueur/espresso/sugar	BROCKMANS	Fever-Tree Elderflower Tonic/blueberry/grapefruit
PASSION FRUIT MARTINI	Absolut Vanilia Vodka/Passoã Passion Fruit Liqueur/pineapple/passion fruit/Prosecco	GIN MARE	Fever-Tree Indian Tonic/orange/rosemary
SOURS		PUERTO DE INDIAS	Fever-Tree Slimline Tonic/strawberry/mint
RHUBARB SOUR	Slingsby Rhubarb Gin/bitters/raspberry/lemon/sugar	SAPLING	Fever-Tree Slimline Tonic/lemon
WHISKEY SOUR	Woodford Reserve Bourbon/bitters/lemon/sugar/foam	SLINGSBY RHUBARB	Fever-Tree Elderflower Tonic/orange/raspberry
AMARETTO SOUR	Saliza Tosolini Amaretto/bitters/lemon/sugar/foam		




NEGRONIS		NON-ALCOHOLIC COCKTAILS	9.95
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BOULEVARDIER	Woodford Reserve Bourbon/Campari bitters/Martini Reserva Rubino Vermouth	COSNOPOLITAN	Mountain Everleaf/cranberry/lime/sugar
WHITE NEGRONI	Tanqueray Gin/Italicus Liqueur/Martini Reserva Ambrato Vermouth	FOREST DAIQUIRI	Forest Everleaf/lime/honey
CLASSIC NEGRONI	Bombay Sapphire Gin/Campari bitters/Martini Reserva Rubino Vermouth	MARINE SPRITZ	Marine Everleaf/light Fever-Tree tonic/cucumber/lime
NEGRONI FLIGHT	3 Negronis/Classic/White/Boulevardier	NOJITO	Marine Everleaf/lime/sugar/soda/mint
	15.00	ORANGE & GINGER HIGHBALL	Forest Everleaf/Fever-Tree Ginger ale/orange

NIBBLES

PETIT LUCQUES OLIVES ^(94kcal) (VGI)	5.95	MALDON ROCK OYSTERS	
PADRON PEPPERS ^(40kcal) (VGI)	5.95	Single oyster ^(65kcal)	4.95
SAN FRANCISCO SOURDOUGH ^(151kcal)	4.95	Half a dozen ^(389kcal) /  14.50 supp	24.50
Lincolnshire Poacher butter (V)		SHELL ON PRAWNS ^(611kcal)	7.95
ROAST CHORIZO ^(503kcal)	6.50	Bloody Mary ketchup	
Lemon/parsley			

STARTERS


PEA, BROAD BEAN & IBERICO HAM SOUP ^(286kcal)	8.50	BAKED KING SCALLOPS ^(408kcal)	16.50
Monte Enebro Spanish goats cheese croute (VGIA)		Chorizo/corn/coriander	
SAUTÉED MUSHROOMS ^(222kcal)	8.50	 6.50 supp	
Toasted sourdough (VGI)		BEEF CARPACCIO ^(811kcal)	12.50
BOCCONCINI MOZZARELLA	8.50	Roquette/Parmesan/anchovy aioli	
& BEETROOT SALAD ^(471kcal)		 2.50 supp	
Blackberry/elderflower dressing (V)		ARGENTINIAN RED PRAWNS ^(157kcal)	17.95
HAM HOCK & PARSLEY TERRINE ^(433kcal)	10.95	Coriander/burnt chilli/lime butter	
Pineapple pickle/toasted sourdough		 8.00 supp	

SIDES/4.95

FRIES ^(494kcal) (V)
MAC'N CHEESE ^(393kcal) (V)
TRUFFLE MASH ^(293kcal) (V)
GREEN BEANS ^(113kcal) (V)
BUTTERED GREENS ^(66kcal) (V)
CHOPPED SALAD ^(241kcal) (V)

SAUCES/3.50

Anchovy hollandaise ^(420kcal)
Peppercorn ^(153kcal)
Béarnaise ^(415kcal) (V)
Garlic butter ^(63kcal) (V)
Chimichurri ^(56kcal) (VGI)
Jus roti ^(184kcal)
Café de Paris butter ^(316kcal)
Salsa verde ^(124kcal) (VGI)

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

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Starter and/or Desserts and Grill, with a side dish or sauce.

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 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com




All of our produce is meticulously cooked over coals on our Argentinian fire pit, or 'Asado,' a symbol of Goram's foot within the Gorge, by our skilled 'Asadors.' This grilling technique, known as 'Parrilla', dates back to the era of the 'Gauchos', the legendary Argentinian cowboys.

GRILL

FROM THE LAND/GROUND/SEA

STEAKS

See blackboard for our signature cuts of grass-fed West Country Beef cooked on the Argentinian fire pit, or Asado, by our 'Asadors'. All steaks are dry-aged on the bone for a minimum of 28 days. Served with fries.


ONGLET - ENTRAÑA GRUESA ^(570kcal)	19.95
AGED RUMP - CUADRIL ^(1,083kcal) /  14.50 supp	34.50
SIRLOIN - CHORIZO ^(1,167kcal) /  18.50 supp	38.50
FILLET STEAK - LOMO ^(857kcal) /  18.50 supp	38.50

GROUND

CHARRED HERITAGE CARROTS ^(665kcal)	17.50
Whipped feta/herb roasted carrots with spiced dressing/chickpeas (VGI)	
ROASTED CAULIFLOWER STEAK ^(486kcal)	16.50
Houmous/smashed cucumber salad (VGI)	

LAND


SPATCHCOCK POUSSIN ^(1,260kcal)	24.95
Wilted chard/chimichurri	
LAMB BROCHETTE & MERGUEZ SAUSAGE ^(802kcal)	23.50
Aromatic couscous/cherroula	

CHARGRILLED SALT-AGED TOMAPORK ^(693kcal)	34.95
Apple sauce/pangrattato/jus roti /  10.00 supp	

SEA

WHOLE SEA BASS SERVED ON THE BONE ^(404kcal)	18.95
Braised fennel/salsa verde	

CHARGRILLED TUNA NIÇOISE SALAD ^(528kcal)	22.95
Tuna loin/green beans/soft boiled eggs/new potatoes/tomatoes/olives	

CHARGRILLED MONKFISH TAIL ^(508kcal)	35.95
Watercress/lemon/Café de Paris butter	
 16.00 supp	

DESSERTS

WARM STICKY FIGGY PUDDING ^(559kcal)	8.95
Red wine and toffee sauce/vanilla ice cream	
PEAR & GINGERBREAD TRIFLE ^(559kcal)	8.95
Poached pears/gingerbread/custard & vanilla cream (V)	

CINNAMON CHURROS ^(925kcal)	9.50
Chocolate sauce (V)	


CHOCOLATE TERRINE ^(950kcal)	9.50
Raspberries/Chantilly cream (VGI)	

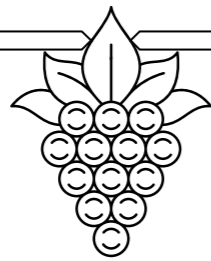
BLACK FOREST SUNDAE ^(924kcal)	12.95
Griottine cherries/vanilla ice cream/cherry coulis/chocolate brownie/Chantilly cream (V)	

ICE CREAM OR SORBETS (V)	2.75 per scoop
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CLIFTON PUFF ^(860kcal)	9.50
Godminster Cheddar (V)	
It may be an urban myth that these little sweet pastries were distributed to celebrate the opening of the Clifton Suspension Bridge in 1864.	

Then in 1954 Dorothy Hartley wrote a book called "Food in England" with a recipe in here called the Clifton Puff. We like to serve these warm with some Godminster Cheddar which is made less than 30 miles away.

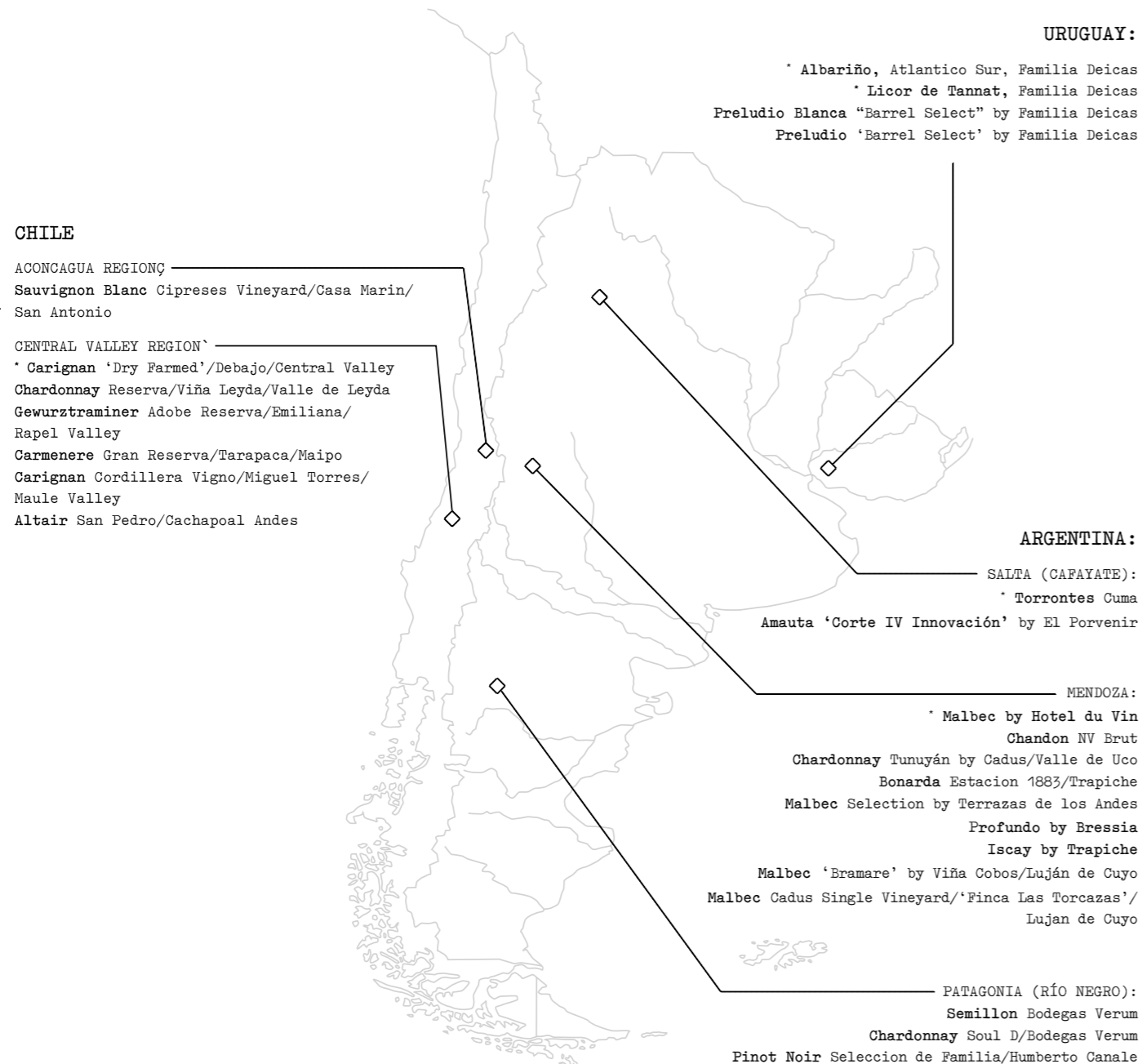
SELECTION OF HARVEY & BROCKLESS CHEESE	12.95
Biscuits/chutney ^(606kcal) /  3.00 supp	



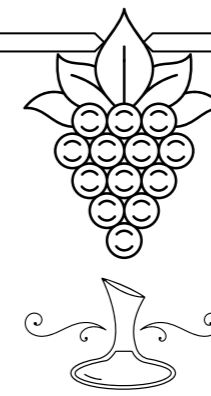
GORAM & VINCENT WINE LIST

Wine; one of the core features of Goram & Vincent at the Avon Gorge Hotel, in the heart of Bristol's stunning Clifton Village. We are here to assist should you wish to explore and discover new varieties. Our expert in-house wine ambassadors and bar teams can draw from a cellar boasting an extensive array of wines, with a particular emphasis on South America, which is the focal point of our cuisine. You will find us passionate, yet unpretentious; enthusiastic, but not elitist.

In the map below you will find an overview of the three primary countries within South American we have focused upon whilst curating this wine list, highlighting the most renowned wine-growing regions. From Familia Deicas, the legendary third generation wine family in Uruguay to the remote and outstanding wine region of Cafayate in Salt Province, Argentina. Then of course several classics from Mendoza in Argentina and the Central Valley in Chile. We have meticulously selected wines from across these three countries, to provide a range of options for all tastes and occasions that harmonise with our dishes on our menu. Complemented by an extensive array of wines, from around the world, from traditional quality Bordeaux and Burgundy through to upcoming regions and producers from the New World.



* 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.

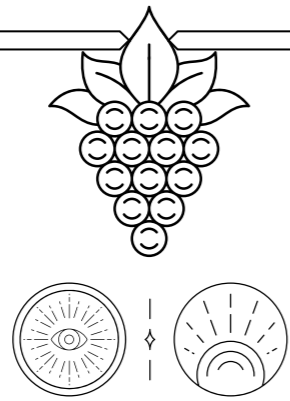
GORAM & VINCENT WINE LIST

CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz/Germany (Alcohol-Free)	4.95	27.95
PROSECCO, EXTRA DRY NV Fiol/Veneto/Italy	7.95	42.95
HENNERS BRUT NV East Sussex/England	11.95	67.95
CUVÉE HOTEL DU VIN Lombard/France	12.50	72.95
LANSON PÈRE ET FILS France	15.95	92.95
LANSON ROSÉ France	16.95	99.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps/Vin de France	6.95	9.95	18.95	27.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesch/Jérémie Huchet/France	7.95	11.50	22.50	32.95
TORRONTES Cuma/Cafayate/Argentina (Organic)	7.95	11.50	22.50	32.95
PINOT GRIGIO Puiatti/Friuli-Venezia Giulia/Italy	8.95	12.50	24.95	36.95
VIOGNIER Les Iles Blanches/Cellier des Chartreux/IGP Gard/France	9.50	13.50	26.95	39.95
SAUVIGNON BLANC Crowded House/Marlborough/New Zealand	9.50	13.50	26.95	39.95
ALBARIÑO Atlantico Sur/Familia Deicas/Uruguay	10.50	14.95	28.95	42.95
CHARDONNAY Kendall Jackson/Vintners Reserve/California/USA	11.95	16.95	33.50	49.95



OLD WORLD vs NEW WORLD

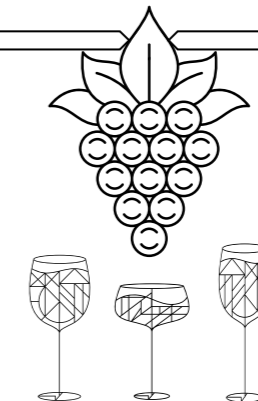
Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated 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!

GORAM & VINCENT WINE LIST

RED WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps/Vin de France	6.95	9.95	18.95	27.95
NERO D'AVOLA La Segreta/Planeta/Sicily/Italy	7.95	11.50	22.50	32.95
CARIGNAN 'Dry Farmed'/Debajo/Central Valley/Chile	8.95	12.50	24.95	36.95
MALBEC BY HOTEL DU VIN Mendoza/Argentina	9.50	12.95	24.95	37.95
BEAUJOLAIS Brouilly/Louis Tete/France	9.50	13.50	26.95	39.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin/France	11.50	15.95	31.50	46.95
PINOT NOIR Seifried Estate/Nelson/New Zealand	11.95	16.95	33.50	49.95
RIOJA RESERVA Lealtanza/Altanza/Spain	12.50	17.95	35.50	52.95

ROSÉ WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROSÉ Anciens Temps/Vin de France	6.95	9.95	18.95	27.95
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley/South Australia	8.95	12.50	24.95	36.95
CÔTES DE PROVENCE Château Gairoird Rosé/France (Organic)	10.50	14.95	28.95	42.95

DESSERT WINES & PORT	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI Alasia/Italy (750ml bottle)			26.95
TOKAJI Late Harvest by Royal Tokaji/Hungary (500ml)	5.00	9.95	46.95
LICOR DE TANNAT Familia Deicas/Uruguay (500ml)	6.00	11.95	56.95
RESERVE BLENDED PORT Six Grapes by Graham's/Portugal (750ml)	3.00	5.95	36.95
10 YEAR OLD TAWNY Graham's/Portugal (750ml)	4.00	7.95	49.95
20 YEAR OLD TAWNY Graham's/Portugal (750ml)	6.00	11.95	84.95



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.

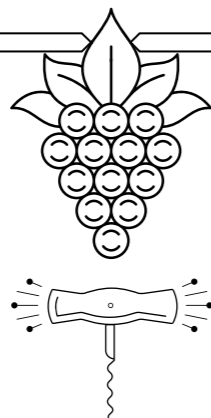
Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

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!

GORAM & VINCENT SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE	bottle 750ml
JANSZ/CUVEE ROSÉ/NV Tasmania/Australia	56.95
CHANDON NV Brut/Mendoza/Argentina	64.95
LOMBARD/LANC DE NOIR/BRUT NATURE Grand Cru/Verzenay	112.95
LANSON/BLANC DE BLANCS France	129.95
LAURENT-PERRIER VINTAGE France	132.95
GRAND SIÈCLE BY LAURENT-PERRIER France	269.95

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.



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.

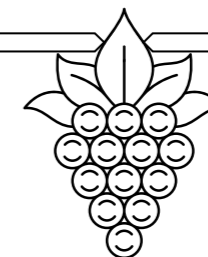
GORAM & VINCENT SIGNATURE SELECTION

WHITE WINE - SOUTH AMERICA

	bottle 750ml
CHARDONNAY Reserva/Viña Leyda/Valle de Leyda/Chile	36.95
GEWURZTRAMINER Adobe Reserva/Emiliana/Rapel Valley/Chile (Organic)	36.95
SEMILLON Bodegas Verum/Patagonia/Argentina	42.95
CHARDONNAY Soul D/Bodegas Verum/Patagonia/Argentina	62.95
SAUVIGNON BLANC Cipreses Vineyard/Casa Marin/San Antonio/Chile	65.95
CHARDONNAY Tunuyán by Cadus/Valle de Uco/Mendoza/Argentina	67.95
PRELUDIO BLANCA "Barrel Select" by Familia Deicas/Juanico/Uruguay (Chardonnay/Viognier/Pinot Gris blend)	68.95

WHITE WINE - REST OF THE WORLD

	bottle 750ml
FLORÃO Quinta da Fonte Souto/Alentejo/Portugal	39.95
GAVI DI GAVI La Minaia/Nicola Bergaglio/Italy	43.95
RIESLING Trimbach/Alsace/France	48.95
ALBARIÑO Lías by Martin Codax/Rías Baixas/Spain	48.95
SEMILLON Vergelegen Reserve/South Africa	49.95
GEWURZTRAMINER Classic/Hugel/Alsace/France	54.95
SANCERRE 'Le Pierrier'/Domaine Thomas/Loire Valley/France	72.95
POUILLY-FUMÉ Villa Paulus/Domaine Masson-Blondelet/Loire Valley/France	74.95
CHABLIS 1ER CRU Montmains/Olivier Tricon/Chablis/France	74.95
CHARDONNAY Patz and Hall/Sonoma Coast/California/United States	94.95
CONDRIEU La Petite Côte/Yves Cuilleron/Rhône Valley/France	102.95
MEURSAULT Bouchard Père & Fils/Burgundy/France	129.95
PULIGNY MONTRACHET Domaine Pernot Belicard/Burgundy/France	132.95



GORAM & VINCENT SIGNATURE SELECTION

RED WINE - SOUTH AMERICA

	bottle 750ml
CARMENERE Gran Reserva/Tarapaca/Maipo/Chile	38.95
BONARDA Estacion 1883/Trapiche/Mendoza/Argentina	42.95
CARIGNAN Cordillera Vigno/Miguel Torres/Maule Valley/Chile	48.95
AMAUTA 'CORTE IV INNOVACIÓN' by El Porvenir/Cabernet Franc/Malbec blend/Cafayate/Argentina	57.95
MALBEC Selection by Terrazas de los Andes/Mendoza/Argentina	58.95
PINOT NOIR Seleccion de Familia/Humberto Canale/Patagonian/Argentina	62.95
PROFUNDO BY BRESSIA Malbec/Cabernet Sauvignon/Merlot & Syrah blend/Mendoza/Argentina	68.95
PRELUDIO 'Barrel Select' by Familia Deicas/Tannat/Bordeaux blend/Juanico/Uruguay	76.95
ISCAY BY TRAPICHE Malbec/Cabernet Franc blend/Mendoza/Argentina	78.95
MALBEC 'Bramare' by Viña Cobos/Luján de Cuyo/Mendoza/Argentina	89.95
MALBEC Cadus Single Vineyard/'Finca Las Torcasas'/Lujan de Cuyo/Mendoza/Argentina	92.95
ALTAIR San Pedro/Cabernet Sauvignon/Bordeaux blend/Cachapoal Andes/Chile	

RED WINE - REST OF THE WORLD

	bottle 750ml
SPÄTBURGUNDER Trocken/Messmer/Germany	45.95
SHIRAZ The Riebke, Teusner/Barossa Valley/South Australia/Australia	54.95
ALTITUDES RED Ixsir/Lebanon	54.95
ZINFANDEL Edmeades/Mendocino County/California/USA	56.95
CABERNET SAUVIGNON Thelema/Western Cape/South Africa	62.95
RIOJA Reserva/Unica/Sierra Cantabria/Spain	68.95
MARANGES 1ER CRU La Fuisse/Burgundy/France	74.95
CHATEAUNEUF DU PAPE Domaine Chante Cigale/Southern Rhône/France	76.95
AMARONE Della Valpolicella/Reius/Sartori/Italy	88.95
MARGAUX Château Tayac/Bordeaux/France	92.95
PINOT NOIR Adelsheim/Willamette Valley/Oregon/USA	99.95
SAINT-ÉMILION GRAND CRU Château Tour Baladoz/Bordeaux/France	102.95
CABERNET SAUVIGNON Palermo by Orin Swift/Napa Valley/California/USA	104.95
MAS LA PLANA Cabernet Sauvignon/Familia Torres/Penedès/Spain	106.95
POMEROL Château Mazeyres/Bordeaux/France	112.95
CHASSAGNE-MONTRACHET Thomas Morey/Rouge Vieilles Vignes/Burgundy/France	114.95
BAROLO Proprietà Fontanafredda/Fontanafredda/Italy	119.95
GEVREY-CHAMBERTIN Joseph Drouhin/Burgundy/France	129.95
CÔTE RÔTIE Guigal/Brune et Blonde/Rhône Valley/France	134.95
SAINT-JULIEN Château Talbot/Grand Cru Classé/Bordeaux/France	149.95

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