

Wine List

Wines recommended by the Christie's Wine Department
All prices subject to VAT

Champagne and Sparkling wines

PROSECCO DI TREVISO SPUMANTE, Brut Il Folio - £14

GRENO PRESTIGE BRUT - £22

Produced by Pommery as an entry level champagne, the balance and texture make this an excellent low cost alternative.

E. BARNAUT GRAND BLANC DE NOIR - £31

A big, full-blown, powerful blanc de noirs (100% Pinot Noir from the Grand Cru vineyards of Bouzy), which nevertheless retains a balance and freshness.

POMMERY BRUT ROYAL - £29

Excellent quality at the price with flavour you'd expect from a well-established house.

TAITTINGER BRUT - £36

One of the largest privately-owned houses offering a well-balanced brut.

White wines

2017 TOURAINE LES SAUTERELLES Domaine de Pierre, Lionel Gosseume - £10

Intensely aromatic and refreshing dry white wine. Classic Sauvignon Blanc bouquet of gooseberry, elderflowers and passion fruit with a lovely herbaceous character. Very approachable and a wonderful balance of refreshing acidity and intense gooseberry and lime flavours. Ideal as an aperitif, yet has the depth of flavour to match well with delicate fish dishes.

2016 GAVI Etichetta Bianca Tenuta la Marchesa - £11

A dry Italian white wine made from the Cortese grape with a fresh and vibrant youthful bouquet of peach, citrus and fragrant acacia blossom. Dry and refreshing on the palate with zingy acidity. Intensely flavoured with lemon, pear and peach. Very drinkable modern Italian white wine. Packed with copious fruit flavours and a great match with fish courses.

2017 SANCERRE Chavignol Domaine Vincent Delaporte - £16

This dry white, produced from Sauvignon Blanc in the Loire Valley, has the classic Sancerre aromas of understated gooseberry, grapefruit and citrus bouquet with a touch of minerality (gun-flint and wet stones). Mouth-watering and refreshing with very intense flavours of lime and lemon and a very long flavour persistence. Perfect match with fish, asparagus and goats cheese.

2015 CHABLIS 1er Cru Côte de Léchet Domaine Denis Pommier - £23

2015 was a very successful vintage in Chablis and this wine displays the classic notes of citrus, green apple with a lovely subtle steely minerally touch expected from Chardonnay planted in this region of northern Burgundy. A dry white wine with energy and precision on the palate with fresh and vibrant green apple and lemon flavours. A versatile wine; with or without food.

2014 SAINT AUBIN 1er Cru Frionnes Domaine Hubert Lamy - £29

Great value white Burgundy from the Côte de Beaune with bright fruit aromas of citrus, peach and a delightful fragrant floral note. A rich textured wine on the palate with intense flavours of peach and melon and a subtle well-integrated oak spice character. A powerful dry full bodied white wine, ideal for matching with food.

2015 PULIGNY MONTRACHET Joseph Drouhin - £46

A fantastic white Burgundy from one of the best producers, Joseph Drouhin and finest areas of the Côte de Beaune, Puligny Montrachet. Pronounced aromas of peach & tangerine with very well-integrated vanilla, spice and oatmeal from fermentation and ageing in oak. Full bodied and richly flavoured wine with intense melon and peach flavours. Extremely well balanced with concentration, depth of flavour and length.

Red wines

2014 REY DON GARCIA RIOJA Crianza Bodegas Ruconia - £10

A modern style of red Rioja with bright exuberant fruit aromas of red cherry, raspberry and strawberry. A great balance of refreshing acidity, ripe strawberry and cherry fruit flavours, subtle spicy vanilla notes, smooth texture and subtle tannins means this wine can be drunk on its own or will match well with a wide range of meat and some fish dishes.

2012 CHÂTEAU LAMOTHE PONTAC Médoc - £10

50% Merlot and 50% Cabernet Sauvignon, this is a classic claret from the Left-Bank of Bordeaux with complex yet subtle savoury aromas of cedar and spice from ageing in oak barrels. A structured red wine with firm tannic grip and delightful cassis and black cherry flavours that would pair well with meat dishes.

2004 CHÂTEAU HAUT BERGEY Cru Classé Pessac-Léognan - £21

This 2004 vintage dry red Bordeaux is drinking superbly, with over a decade of bottle evolution, and reveals intense aromatics of cedar, spice and leather intermingled with bright red and black fruits. On the palate, the wine has a sweet core of cassis and cherry fruit flavours with a delightful balance of refreshing acidity and subtle refined tannins.

2014 RÉSERVE DE LÉOVILLE BARTON Saint Julien - £29

Deeply coloured and intensely aromatic red Bordeaux from one of the most famous Bordeaux Château, Léoville Barton. Cassis, black cherry and spice aromas and flavours intermingle and provide a harmonious long persistence of flavour. Soft ripe tannins and an approachable wine from an early-drinking vintage, that is sure to go down well.

2011 GEVREY CHAMBERTIN Domaine Thierry Mortet - £32

Pale ruby-coloured fine red Burgundy with classic Pinot Noir fragrant scented aromas of red cherry, raspberry and redcurrants with a hint of leather and mushroom. Red and black cherry flavours with vibrant refreshing acidity and silky yet structured tannins that wines from Gevrey-Chambertin in the Cote d'Or are famous for. The wine will provide a great match with delicate meat dishes and fish.

2010 VOLNAY 1er Cru Fremiets Domaine Henri Boillot - £47

2010 was an outstanding vintage for red Burgundy and this Volnay exhibits the classic delicate perfumed Pinot Noir bouquet of violets intermingled with red and black fruits. Multifaceted age-worthy medium-bodied wine with complex oak spice and vanilla notes. Harmonious wine with intense red cherry flavours, refreshing acidity and silky, velvety textured tannins with a long persistence that will match well with a variety of meat and robust fish dishes.