

Glasgow Art Club

Wine List

Bin	Guide Description	125ml	250ml	Bottle
White				
1	Sauvignon Blanc, Las Condes, Chile <i>Fresh and crisp with an intense nose of green fruit and elderflower. Citrus palate with lively acidity and a refreshing finish. Perfect with goats cheese, smoked fish, pork and ginger.</i>	2.45	4.85	14.45
2	Pinot Grigio, La Casada, Italy <i>Lovely nose of melon and pineapple with a crisp palate of lemon and apple. Try with Feta cheese, nicoise salad, parsley and mild cheeses.</i>	2.60	5.15	15.35
3	Viognier, Terres des Ange, Southern France <i>Elegant wine with a palate packed with stone fruit, peach and apricot flavours. A great accompaniment to chicken caesar, grilled or baked fish, turkey, basil and semi soft cheeses.</i>	2.70	5.35	15.95
4	Chardonnay, Casa Silva, Chile <i>Ripe tropical flavours of banana and peaches with a soft round palate and a touch of vanilla on the finish. Great with deep sea fish, creamy risotto, coriander and poached chicken.</i>	2.80	5.60	16.75
5	Verdejo Sauvignon, Pucela, Spain <i>Clean green fruits with a touch of white flowers and opal fruit notes. Ideal with asparagus, avocado, shellfish, lime, veal and goats cheese.</i>			16.75
6	Sauvignon Blanc, Burnt Spur, New Zealand <i>Wonderful concentration of intense gooseberry, asparagus and lime flavours. Classic Marlborough Sauvignon. Drink with salmon, scallops, hollandaise, chicken, coriander and brie.</i>			23.30
7	Bourgogne Blanc "Les Setilles" Olivier Leflaive, Burgundy <i>Extremely classy wine with soft lemon flavours, vanilla and balanced toffee and nutty oak flavours. Pair with baked vegetables, onions, buttery or creamy dishes, roast duck, ham, fennel and smoked cheeses.</i>			26.20
8	Petit Chablis, Domaine du Colombier, Burgundy <i>Mineraly, tight and racy with cool citrus and white flower aromas. Perfect balance on the finish. Perfect with smoked fish, olives, white fish, spinach, pork, veal, goats cheese and tarragon.</i>			26.80
9	Gavi, La Zerba, Italy <i>Pure and clean flavours of pear and honeysuckle with a mineral edge on the palate and deeper tropical notes. Drink with grilled chicken, chestnuts, light creamy dishes, garlic, fennel, basil and cheddar.</i>			28.50
10	Pouilly Fume, Patrice Moreux, Loire Valley <i>Soft green fruit and citrus nose with a classic flinty aroma. Dry and crisp on the palate with green fruit. Good with feta, shellfish, dill, parsley and mild cheeses.</i>			30.00
Red				
11	Merlot, Las Condes, Chile <i>Ripe red fruits, plums and prunes. Soft and silky on the palate with a nice herbal quality. Great with roasted vegetables, smoked meats, tuna, mushrooms, duck, garlic and cheddar.</i>	2.45	4.85	14.45
12	Rioja, Vina Amate, Spain <i>Young, vibrant Rioja with bright fruity notes of black cherry and plum. Drink with smoked meats, mushrooms, carbonara, mint, chorizo and creamy blue cheeses.</i>	2.50	4.95	14.75
13	Pinotage, The Veldt Range, South Africa <i>Ripe and jammy with black fruit and a mellow, velvety quality on the palate. Perfect with roasted vegetables, tuna, truffle, pheasant, sausages and spiced foods.</i>	2.55	5.00	14.95

Glasgow Art Club

Wine List

- 14 **Shiraz, Red Earth, Australia** 2.80 5.60 16.75
Full bodied and complex with raspberry and blackcurrant flavours, and a spicy liquorice finish. Try with pepper or cream based sauces, casseroled game, garlic, mint and rosemary.
- 15 **Montepulciano d'Abruzzo, Paradiso, Italy** 15.75
Medium bodied wine with soft juicy red fruit. A great partner for tomato based dishes, bouillabaisse, chorizo, parmesan, duck, pork, ginger and nutmeg.
- 16 **Beaujolais Village, Joseph Drouhin, Burgundy** 22.30
Lighter style red with young red fruit flavours of cherry and very low tannins. Delicious with olives, salmon, cod, tuna, mozzarella, basil, pork and salami.
- 17 **Chateau Lagrange Les Tours, Bordeaux** 22.50
Fuller bodied claret with cassis and plum flavours, integrated oak and a lick of cigar box on the finish. Pair with Beef and lamb, roast game, black pepper, parmesan and full-bodied cheeses.
- 18 **Sangiovese, Ceravolo Estate, Australia** 23.25
Amazing wine with aromas of violets, cherries and raspberry. Soft and velvety on the palate with a spicy finish. An excellent partner for lasagne, venison, pheasant, sage, black pepper and creamy blue cheeses.
- 19 **Crozes Hermitage, Etienne Barrot, Rhone Valley** 29.70
100% Syrah with blackcurrant, damson and cinnamon notes. Complex and well integrated. Compliments roast goose, beef, lamb, coriander, garlic, balti style cuisine and emmental or stilton perfectly.

Rose

- 20 **Cabernet Sauvignon Rose, Las Condes, Chile** 2.45 4.85 14.45
Full bodied Rose with strawberry and raspberry notes and a lovely clean, fresh finish. Refreshing with smoked meats, trout, lasagne, spiced sauces and dolcelatte.
- 21 **Domaine Saint Genies Rose, Southern France** 16.20
Elegant Rose with summer red fruit flavours and a mellow, refreshing finish. Try with mushrooms, olives, tuna, truffles, chicken and goats cheese.

Sparkling

- 22 **Maillart Brut NV, Champagne** 36.50
Elegant and refined Champagne with soft citrus notes and a lovely yeasty note. Perfect on its own and indulgent with crab, chicken, veal and slightly salty cheeses.
- 23 **Prosecco, Prima Perla, Italy** 19.50
Soft and uncomplicated fizz with lemon fruit and a nutty edge. Delicious with soft, ripe summer fruits.