

## Glasgow Art Club

## Wine List

Bin	Guide Description	125ml	250ml	Bottle
<b>White</b>				
1	<b>Pinot Grigio Col di Sotto</b> <i>Dry, light crisp white with lemon, apple and pear fruit flavours. Lovely on its own or with feta cheese, nicoise salad, parsley and mild cheeses.</i>	2.45	4.85	14.60
2	<b>Sauvignon Blanc, Las Condes, Chile</b> <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>	2.55	5.10	15.35
3	<b>Chardonnay Tramontane, Vin de Pays Cotes Catalanes</b> <i>Lovely fresh and crisp chardonnay with lemon and tropical fruit flavours. Great with deep sea fish, creamy risotto, coriander and poached chicken.</i>	2.65	5.25	15.50
4	<b>Viognier, Terres des Ange, Southern France</b> <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>	2.85	5.55	16.60
5	<b>Verdejo Sauvignon, Pucela, Spain</b> <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>			17.45
6	<b>Sauvignon Blanc, Burnt Spur, New Zealand</b> <i>Wonderful concentration of intense gooseberry, asparagus and lime flavours. Classic Marlborough Sauvignon. Drink with salmon, scallops, hollandaise, chicken, coriander and brie.</i>			24.15
7	<b>Macon Village Joseph Drouhin, Burgundy</b> <i>Really well balanced wine with lemon and apple fruits, toffee and a touch of vanilla. Pair with baked vegetables, onions, buttery or creamy dishes, roast duck, ham, fennel and smoked cheeses.</i>			25.35
8	<b>Petit Chablis, Domaine du Colombier, Burgundy</b> <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>			28.75
9	<b>Gavi, La Zerba, Italy</b> <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>			29.50
10	<b>Pouilly Fume, Patrice Moreux, Loire Valley</b> <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>			31.25
<b>Red</b>				
11	<b>Merlot, Las Condes, Chile</b> <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>	2.55	5.05	15.10
12	<b>Rioja, Vina Amate, Spain</b> <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>	2.65	5.20	15.35

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- 13 **Pinotage, The Veldt Range, South Africa** 2.65 5.20 15.60  
*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.*
- 14 **Shiraz, Red Earth, Australia** 2.95 5.85 17.60  
*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** 16.40  
*Medium bodied wine with soft juicy red fruit. A great partner for tomato based dishes, bouillabaisse, chorizo, parmesan, duck, pork, ginger and nutmeg.*
- 16 **Chateau Lagrange Les Cent Rangs, Bordeaux** 21.55  
*Cassis and black fruit dominate this wine with a touch of classic cigar box aroma and soft ripe fruit finish. Pair with Beef and lamb, roast game, black pepper, parmesan and full-bodied cheeses.*
- 17 **Beaujolais Village, Joseph Drouhin, Burgundy** 22.85  
*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.*
- 18 **Sangiovese, Ceravolo Estate, Australia** 24.10  
*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** 30.70  
*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** 2.55 5.05 15.10  
*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** 16.85  
*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** 38.00  
*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, Barocco, Italy** 20.50  
*Wonderfully dry, crisp and refreshing sparkling wine from Northern Italy. Citrus and apple notes dominate the palate, an elegant mousse and finish make this wine the perfect aperitif.*