



Buittle Castle - Carte du Vin

ALL BOTTLES ARE 75CL, AND GLASSES ARE 175ML UNLESS OTHERWISE STATED. GLASS PRICE IS INDICATED AFTER BOTTLE PRICE.

SPARKLING

1. House Sparkling Blanc de Blancs Methode Traditionnelle NV: £21/7

Aged for 12 months, this fragrant blend impresses with its soft texture, freshness and fine mousse.

2. Laurent-Perrier Cuvée Rosé Brut NV £65 (Pre-order)

Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

WHITE

1. House White: £16/5

The warm summers of Gascony are tempered by cool breezes from the Pyrénées mountains, which encourage the grapes to ripen slowly and gently. The true key to quality. A blend of local grapes, Colombard and Ugni Blanc, this wine is fresh and zingy with white flower and lemon character.

2. Picpoul de Pinet: £18/6

This light, crisp wine is grown around the Bassin de Thau. With citrus and lime flavours this refresh-ing white is best enjoyed with light meats or fish.

ROSÉ

1. House Rosé (IGP Cotes de Gascognes): £14/5

Gascony. A juicy and succulent pink with the hallmark freshness of the Pyrénées.

RED

1. House Red: £15/5

Languedoc. Fresh, ripe fruit flavours. An comfortable blend of Carignan, Grenache and Cabernet Sauvignon. The palate is structured yet silky with a long lasting finish.

2. 2014 Chateau Gruaud-Larose 'Sarget de Gruaud-Larose': £42/15

Notes: ripe black fruits, ripe cassis, strawberry and very ripe plum associated with notes of spices, flowers as well as grilled touches and mocha. Palate: fruity, mineral and offers a nice tension. Notes of juicy black currant, blackberry and fresh fruit.

3. 2004 Sociando Mallet Cuvee Jean Gautreau: £75

Medoc. The 2004 is a lovely, mid-weight vintage of Gautreau's, with finesse and charm. There are wonderful and abundant suggestions of flowers and liquid minerals, along with a developing whiff of leather. It's a delightful wine.

4. 1975 Chateau Couhins: £70

Pessac-Léognan. A well aged traditional claret, clear garnet in colour and light on the palate, with a long finish.

PUDDING WINES

1. 2018 Sauternes (375ml): £26/7 (125ml)

Graves. Honey, lemon tart and apricot aromas. The palate's quince and crème brulee flavours are sustained by bright, fresh acidity. A vivacious, joyful Sauternes.

2. House Ruby Finest Reserve Port NV: £30/9

Duoro. Deep ruby in colour, offering a profusion of blackcurrant and cherry, laced with pepper, on both the nose and palate – supported by silken tannins. Sumptuous.

3. House Tawny Port, 20 Years Old: £42/12

Duoro. Tawny/amber in colour, with a complex nose of warming fruit, complemented by hints of orange, nuts and spice. Delightfully fresh.

3. 1983 Moulin Touchais Côteaux du Layon: £58

Loire Valley. Flavours of lemon, toffee and honeycomb with fresh acidity and a rich, generous, full flavoured and long finish. Good acidity and whilst sweet, is not cloying.