



# *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: £19/7

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

2. Veuve Cliquet £48

A fine balance between fruity aromas and more subtle toasty notes. Initial flavours of white fruits and raisins develop into notes of brioche and vanilla with bottle ageing.

3. Laurent-Perrier Cuvée Rosé Brut NV £65

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: £12.50/5

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: £13/6

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

3. 2016 Puligny-Montrachet: £68

Beaune, Burgundy. Yellow straw colour. Delicious buttery, rich nose. Some citrus notes. Velvety, creamy texture and butter, cream and minerals on the palate. Citrus and apply acidity showing through. Delicious

## ROSÉ

1. House Rosé (IGP Cotes de Gascognes): £12.50/5

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

2. Chateau la Tour de l'Eveque 'Petale de Rose' Cotes de Provence 2021: £24/10

Provence. Superb and refined Provence rosé with finesse. Handcrafted from old vines planted back in the '70s by Château La Tour de l'Evêque - 100% organic.

## RED

### 1. House Red: £12.50/5

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': £35/12

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. 2009 Vieux Chateau Gaubert: £37

Graves. Deep dark rich & lush. Drinking to perfection in 2022. Elegant, classic Graves, 'comfort wine' Aromatic, dried cherry, forest floor, mineral and dusty earth. Soft persistent tannins, moderate acidity, lingering complexity.

### 4. 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.

### 5. 1975 Chateau Couhins: £78

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

### 6. 2014 Alain Hudelot Chambolle-Musigny Premier Cru : £80

Cote de Nuits. Expressive aromas of red cherry, raspberry, coffee and smoky minerality. Sappy red fruit and spice flavors show enticing sweetness supported by excellent acid lift and a firm spine of tannins.

## PUDDING WINES

### 1. 2018 Sauternes (375ml): £25/7 (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: £28/9

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.