

# *Brocket Hall Golf Club*

## *Wine List*

### *Champagne & Sparkling Wine*

<b>1 Champagne Testulat Carte d'Or</b>	France	NV	£49.50
<b>2 Champagne Deutz Brut Classic</b>	France	NV	£58.00
<b>3 Veuve Cliquot</b>	France	NV	£74.00
<b>4 Dom Perignon</b>	France	2000	£140.00
<b>5 Veuve Cliquot Rose</b>	France	NV	£84.00
<b>6 Prosecco Valdobbiadene de' Salici</b>	Italy	NV	£34.00
<b>7 Prosecco Rose de' Salici</b>	Italy	NV	£38.00

### *White Wine*

<b>8 Cotes-du-Rhone Saint-Esprit Blanc, Delas Freres</b> Elegant, fresh and aromatic, with lovely peach and white flowers flavour.	France	2006	£24.00
<b>9 Château du Cléray, Muscadet Sèvre et Maine</b> Refreshing, zesty mineral flavours are followed by a long dry finish	France	2007	£26.00
<b>10 Pouilly Fumé, Les Berthiers, Domaine Dagueneau</b> Crisp and dry, with a ripe grassy fruit reminiscent of gooseberries	France	2006	£44.00
<b>11 Saint Véran, Domaine Saint-Martin</b> Floral and honeyed, weighty and yet elegant, classic Maconnais	France	2006/07	£32.00
<b>12 Chablis, Jean-Marc Brocard</b> A well-balanced wine from a top producer, lovely fruit with a mineral flinty backbone	France	2006/07	£37.00
<b>13 Sancerre, Les Boffants, Charles Dupuy</b> Herbaceous, grassy Sauvignon fruit with all the flinty mineral style of the Loire	France	2007	£39.00
<b>14 Albarino, Casal Caeiro, Rias Baixas, Galicia</b> Fresh and tangy with lively, fragrant citrus fruit flavours that linger on a long, clean, elegant finish.	Spain	2007	£33.00
<b>15 Pinot Grigio, Castel Firmian, Mezzacorona, Trentino</b> Dry with fragrant floral notes, good ripe sleek fruit and a long spicy finish.	Italy	2007	£22.50
<b>16 Ruitersvlei, Chenin Blanc, Paarl</b> Fresh and assertive with a zingy flavour and a refreshing lemon twist on the finish	South Africa	2007/08	£17.50
<b>17 Coopers Creek Sauvignon Blanc, Marlborough</b> A lovely Cassis nose is followed by pungent gooseberry, nectarine and passion fruit flavours and a fresh finish.	New Zealand	2007	£29.00
<b>18 Eden Valley Wild Ferment Chardonnay, Yalumba</b> Aromas of fig and white peach are followed through on the palate with exotic nectarine fruits and a subtle oak finish.	Australia	2007	£32.00
<b>19 Siete Soles Estate, Sauvignon Blanc</b> Fresh aromas of grapefruit, lime and nectarine are followed by lovely flavours of peach and acacia flowers.	Chile	2007	£16.50
<b>20 Beringer, Fumé Blanc, Napa Valley</b> A rich blend of ripe fig, melon and grapefruit flavours with a generous shot of new oak	California	2006/07	£27.00

## *Red Wine*

<b>21 Cotes du Ventoux, Delas, Rhone</b>	<b>France</b>	<b>2006</b>	<b>£22.00</b>
Succulent ripe berry fruit with spicy complexity from the Grenache grape variety.			
<b>22 Crozes Hermitage, Les Launes, Delas</b>	<b>France</b>	<b>2006</b>	<b>£38.50</b>
A lovely full-bodied wine with dark Shiraz fruit and black smoky liquorice overtones			
<b>23 Château de Gironville, Haut-Medoc, Cru Bourgeois</b>	<b>France</b>	<b>2002</b>	<b>£42.00</b>
Ripe and spicy nose, beautifully balanced by plum and cedar wood flavours			
<b>24 Sancerre Rouge, La Croix du Roy, Domaine Lucien Crochet</b>	<b>France</b>	<b>2005</b>	<b>£49.50</b>
Gentle plum flavours make up this supple, expressive wine, round and well balanced			
<b>25 Chateau Montaignillon, Montagne Saint Emilion</b>	<b>France</b>	<b>2004</b>	<b>£37.50</b>
Delicious flavours of cherry and plum overlaid with cedar oak, a very elegant wine			
<b>26 Brouilly Chateau de la Perriere, Georges Duboeuf</b>	<b>France</b>	<b>2007</b>	<b>£29.50</b>
A fuller bodied Beaujolais with smooth black cherry fruit and exceptional elegance.			
<b>27 Viña Salceda, Rioja Crianza</b>	<b>Spain</b>	<b>2004</b>	<b>£29.00</b>
Medium-bodied with blackberry, blueberry fruit flavours finish with a hint of spice			
<b>28 Santa Cristina Chianti Superiore, Tuscany</b>	<b>Italy</b>	<b>2006</b>	<b>£31.00</b>
A classic Chianti, offering aromas of red cherry and redcurrant followed by a flavoursome, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes			
<b>29 Barossa, Viognier Shiraz, Yalumba</b>	<b>Australia</b>	<b>2005</b>	<b>£34.00</b>
Ripe, intense, concentrated cassis, fruit and subtle cedar oak that lingers on the palate			
<b>30 Coopers Creek Pinot Noir, Marlborough</b>	<b>New Zealand</b>	<b>2006</b>	<b>£31.00</b>
A lovely wine with juicy red berries flavours, soft tannins and hints of cherry on the finish.			
<b>31 Siete Soles, Cabernet Sauvignon Merlot</b>	<b>Chile</b>	<b>2007</b>	<b>£16.50</b>
A popular wine, blackcurrant and ripe plum flavours			
<b>32 Malbec Barrel Select, Bodega Norton, Mendoza</b>	<b>Argentina</b>	<b>2005</b>	<b>£24.00</b>
Intensely coloured and with a complex aroma of blackberry and a touch of spice. Beautifully rounded with vanilla oak flavours.			
<b>33 Ruitersvlei, Shiraz, Paarl</b>	<b>South Africa</b>	<b>2005</b>	<b>£22.00</b>
Solid and unpretentious with wild bramble fruit and broad savoury flavours on the finish			
<b>34 Christine, Buitenverwachting, Constantia</b>	<b>South Africa</b>	<b>2003/04</b>	<b>£49.00</b>
A wine of unmistakable class, seductive blackberry fruit, notes of bitter chocolate & oak			

## *Rosé Wine*

<b>35 Stone Cellars Beringer, White Zinfandel</b>	<b>California</b>	<b>2005</b>	<b>£23.00</b>
A well balanced wine, soft aromas and flavours of fresh strawberries and a bright crisp finish			
<b>36 Cotes de Provence, Rosé Carte Noire, Vignerons de St Tropez</b>	<b>France</b>	<b>2007</b>	<b>£26.50</b>
Dry and full of flavour, will remind you of your last holiday in the south of France			

## *Dessert Wine*

<b>37 Muscat de Beaugues de Venise, Cotes du Rhône (375ml bottle)</b>	<b>France</b>	<b>2006</b>	<b>£23.00</b>
Classic pure expression of fruit and white spice on the nose, and a long sweet palate			

*Wine Selections and Vintages are Subject to Availability  
And a Suitable Alternative May be offered.*