



## Special Pours by Glass

We have partnered with Coravin to offer guests a tailor-made list of exceptional wines 'by-the-glass' for the month of May. A selection of rare and special bottles from growers we admire.

The World Wine Tour is a selection of hand-picked venues across globe who offer guests a unique by-the-glass wine menu using Coravin during the month of May.  
#coravinbetterbytheglass

### Served 100ml or 125ml

#### FIZZ

2019 Ruinart 'Singulier Blanc' Chardonnay - Champagne 28/ 35  
Rare & special Cuveé.  
Aromas of nectarine, nashi pear & brioche with floral tones & saline tang.

#### WHITE

2021 Solea 'Roagna' Chardonnay/Nebbiolo - Piedmont 24/ 30  
Golden apples, Bakewell tart, lemon zest, core of minerality true to roagna's limestone terroir.  
2015 Pierre Morey, Chardonnay - Meursault 36/ 45  
Organic since 1993.  
Structured, linear, flavours of white peach, ripe pears, lemon cured & raw almonds.

#### ON SKIN/OXIDATIVE

2020 Bénédicte & Stéphane Tissot 'Savagnin Ouillé' - Arbois 14/ 17.5  
Complexity & elegant oxidative touch.  
Freshly baked pastry, zesty lime, toasted walnuts & orange marmelade.

#### RED

2016 Scopetone, Sangiovese- Brunello di Montalcino, 16/ 20  
Sour cherries, sage & clove with hints of cedar & earth tone.  
2021 Domain du Clos Frantin, Pinot Noir - Vosne-Romanée 22/ 27.5  
Reasonable priced Burgundy! Silky structure, juicy redcurrant, cocoa nibs.

#### SINGLE BOTTLE CELLAR ADDITION

2019 Lingua Franca Esate, Chardonnay -Eola-Amity Hills 29/ 36  
Some oak. Rich texture. Salted almond, vibrant lemon zest & Nashi pears.  
2012 R. Lopez de Heredia, Vina Tondonia 'Gran Reserva Rosado' - Rioja 25/ 30  
Garnacha/Tempranillo/Viura. Summer in a glass, ed cherry, raspberry & strawberry.