



Special Pours by Glass

A weekly selection of rare and special bottles from growers we admire.

Served 125ml

FIZZ

- NV Ruinart 'Rosé' - Champagne 29
Chardonnay/Pinot Noir. Pink grapefruit, rose & pink peppercorn.
- 2019 Ruinart 'Singulier Blanc' Chardonnay - Champagne 35
Rare & special Cuveé.
Aromas of nectarine, nashi pear & brioche with floral tones & saline tang.

WHITE

- 2021 Solea 'Roagna' Chardonnay/Nebbiolo - Piedmont 30
Golden apples, Bakewell tart, lemon zest, core of minerality true to roagna's limestone terroir.
- 2019 Lingua Franca Esate, Chardonnay -Eola-Amity Hills 36
Some oak. Rich texture. Salted almond, vibrant lemon zest & Nashi pears.
- 2015 Pierre Morey, Chardonnay - Meursault 45
Organic since 1993.
Structured, linear, flavours of white peach, ripe pears, lemon cured & raw almonds.

ON SKIN/OXIDATIVE

- 2022 Troupe Martin Diwald - Sauvignon Blanc, Grüner Veltliner, Riesling 13
9 Days on skin.Texture is Silky and Rich - Peachy with Pears and Pineapples.
- 2020 Bénédicte & Stéphane Tissot 'Savagnin Ouillé' - Arbois 17.5
Complexity & elegant oxidative touch.
Freshly baked pastry, zesty lime, toasted walnuts & orange marmelade.

ROSE

- 2023 Domaine Tempier, Mourvedre/Grenache/Cinsault - Bandol 16.5
Texture, Backbone, Pomegranate & Wild flowers.
- 2012 R. Lopez de Heredia, Vina Tondonia 'Gran Reserva Rosado' - Rioja 30
Garnacha/Tempranillo/Viura. Summer in a glass, ed cherry, raspberry & strawberry.

RED

- 2021 Sylvain Dittière Saumur La Porte Saint-Jean Les Pouches Rouge 15
Bright & Vibrant, Hints of dark berries, Spices - Subtle smoky
- 2011 Domain du Clos Frantin, Pinot Noir - Vosne-Romanée 35
Forest strawberries, silky structure, cocoa nibs & complexity given by nearly 15 years of age