



VINS DE TERROIRS

The wines on this list are sourced from small artisan growers who work sustainably, organically or bio-dynamically in the vineyard and with minimal interventions in the winery. Much of the farming is labour-intensive, often done with horses rather than tractors and all of the picking and selection is by hand. Yields, usually from old vines, are low. Fermentations tend to be with wild yeasts and several wines are made without addition of sulphur dioxide and are unfiltered and un-fined. In style the wines tend to be light-to-medium bodied, fresh (even refreshing), savoury and delicious to drink – but even more delicious with food.

The focus is on France and Italy. Many of the French growers are certified organic and biodynamic. Several of the Italian growers belong to Vini Veri (Real Wines), a movement of like-minded natural winemakers.

Our objective is to present wines that most sympathetically reflect the place from which they originate, the nature of the vintage itself and the personality of the grower - in short those wines that encapsulate the notion of terroir.

For those who don't have the time or inclination to explore the full list there is a selection of wines by the glass and pot, which contains a good cross-section of the wide variety of wines on offer.

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/APERO/

COCKTAIL

Apero Maison	3.50
Campari Soda	5.00
Aperol or Campari Spritz	7.50
Belsazar Vermouth & Soda (Red/Dry/Rosé)	7.00
Americano	8.00
Negroni	9.00
Kir (Cassis or Mûre)	6.00
Kir Royal (Cassis or Mûre)	10.00
	50ml
Tanqueray (with mixer)	7.00
Hendricks (with mixer)	8.00
Stolichnaya (with mixer)	7.50
Chase (with mixer)	9.50

ANISE

	25ml
Ricard	3.50
Pastis Henri Bardouin	4.00
Pastis Janot	4.00

CIDER

Château de Hauteville, Eric Bordelet, Normandy	75cl
2013 Sydre Brut	14.00
2014 Sydre Argelette	25.00
2014 Poiré Authentique	15.00
2014 Poiré Granit	29.00

BEER

Camden Town Brewery, Camden, London	330ml
Hells Lager 4.6%	3.90
Kernel Brewery - Tower Bridge, London	330ml
Pale Ale 5.4%	5.00
Table Beer 3.3%	5.00
IPA 7.5%	5.00
Canopy Beer Co. – Herne Hill, London	330ml
Sunray Pale Ale 4.2%	4.75
Brockwell IPA 5.6%	4.75
Kolsch Lager (Draught) 4.5%	3.50

SHERRY

Bodegas Cesar Florido, Sanlúcar de Barrameda	37.5cl	100ml
Vino Genuino "Fino"	15.00	5.00
Bodega Emilio Hidalgo, Jerez		100ml
El Tresillo Amontillado		10.00
El Tresillo 1874 Amontillado		18.00

BIGGER IS BETTER!

For when one bottle just isn't enough -
Our Magnum Selection

Sparkling	1.5L
Château Le Roc, Fronton, France	
2014 « Le Roc Ambulle » Mauzac, Négrette	58.00
Robert Plageoles, Gaillac, France	
NV « Mauzac Nature » Mauzac Pétillant Naturel	79.00
A.A Costadilà, Veneto, Italy	
2015 « 280 slm » Glera Pétillant Naturel	80.00
White & Orange	
Dne Jo Landron, Muscadet Sevre-et-Maine	
2015 « Amphibolite » Melon de Bourgogne	58.00
Dne Rietsch, Mittelbergheim	
2013 « Vieille Vigne » Sylvaner	105.00
Dne Jean Francois Ganevat, Rotalier	
2013 « Cuvée Marguerite » Chardonnay	160.00
A A Elisabetta Foradori, Trentino	
2013 Vigneti delle Dolomiti « Fontanasanta » Nosiola	110.00
AA Zidarich, Friuli Venezia Giulia, Carso	
2011 « Vitovska » Vitovska	99.00
Dario Princic, Friuli Venezia Giulia, Collio	
2012 « Pinot Grigio » Pinot Grigio	111.00
Valli Unite, Piemonte	
2014 « Fiorin » Cortese	60.00
Frank Cornelissen, Mt Etna, Sicilia	
2013 « Munjebel 9 » Grecanico Dorato, Coda di Volpe, Caricante	140.00
Rosé	
Podere Santa Maria, Montalcino, Toscana	
2015 « Toscana Rosato » Sangiovese	78.00
Red	
Dne Catherine & Pierre Breton, Bourgueil	
2014 « Trinch » Cabernet Franc	68.00
Domaine Le Clocher, Touraine	
2013 « Pineau d'Aunis » Pineau d'Aunis	77.00
Anne & Jean Francois Ganevat, Rotalier 'Bo-Jura'	
2014 « J'en Veux Encore » 18 different grapes varieties	95.00
Dne Philippe Bornard, Arbois	
2014 « Point Barre » Ploussard	98.00
Dne Jean Foillard, Morgon	
2014 Morgon « Côte du Py »	100.00
Frank Cornelissen, Mt Etna, Sicilia	
2013 « Munjebel No9 » Nerello Mascalese	150.00
Vino di Anna, Anna Martens, Mt Etna, Sicilia	
2014 « Vino di Anna Rosso » Nerello Mascalese	107.00
Comando G, Madrid	
2014 « La Bruja de Rozas » Garnacha	76.00

/CHAMPAGNE & OTHER BUBBLES/

Champagne! The king of sparkling wine (or at least he thinks he is). Elegant, refined, classic. Bubbles a-plenty. Rich, smooth, creamy, round. A buttery, biscuit base. A fresh-cut melon here, a sprinkling of toasted almonds there. No alarms and no surprises, please.... **Also**

Our *méthode traditionnelles* let other grapes sparkle. There's richness and dryness you'd expect from Champagne but with the diversity of other expressions of grape and terroir. *Méthode charmat*, used for some of our Italian bubbles, offers a delicate sparkle, effervescing rather than erupting (think *pfff* rather than *pop*) and are made to be drunk young. For a bit more funk to your fizz, try a Pet'Nat. Our pétillant naturels are the chocolate box of the sparkling world – you never know what you're gonna get: Pink, orange or white, super fizz or slight sparkle, firm and just-ripe or sweet and juicy. A bubble for everyone.

CHAMPAGNE

Demarne-Frison, Ville Sur Arce

NV Val Frison Brut Nature « Goustan » | Pinot Noir, Chardonnay 73.00

Pierre Gerbais, Côte des Bars

NV Réserve Non Dosée | Pinot Noir, Chardonnay, Pinot Blanc 53.50

Vouette et Sorbée, Bertrand Gautherot, Aube

NV Champagne AC Extra-Brut « Fidèle » | Pinot Noir 70.00

NV Champagne Extra-Brut « Saignée Sorbée » | Pinot Noir 120.00

La Closerie, Jerome Prevost, Gueux

NV Champagne AC Extra-Brut « Les Beguines » | Pinot Meunier 85.00

Jacques Lassaigue, Troyes

NV Brut Blanc de Blancs « Les Vignes de Montgueux » | Chardonnay 63.00

NV Extra Brut Blanc de Blancs « Le Cotet » | Chardonnay 96.00

MÉTHODE TRADITIONNELLE

Dne Catherine & Pierre Breton, Vouvray, France

NV « La Dilettante (Brut) » | Chenin Blanc | Méthode Traditionnelle 39.00

Dne Rietsch, Alsace, France

2012/13 « Crémant D'Alsace » | Auxerrois, Pinot Gris, Chardonnay | Méthode Traditionnelle 49.50

Davenport Vineyards, East Sussex, England

2010 « Limney » | Auxerrois, Pinot Noir | Méthode Traditionnelle 60.00

Ancre Hill, Monmouthshire, Wales

2009 « Blanc de Blanc » | Chardonnay | Méthode Traditionnelle 74.00

2010 « Blanc de Noirs » | Pinot Noir | Méthode Traditionnelle 74.00

Iago Bitarishvili, Chardhaki, Georgia

2015 « Iago's Sparkling Wine » | Chinuri | Méthode Traditionnelle 38.00

PÉTILLANT NATUREL WHITE

Camillo Donati, Emilia Romagna, Italy

2015 « Trebbiano » | Trebbiano | Pétillant Naturel 31.00

Zanotto, Veneto, Italy

2013 « Prosecco Col Fondo » | Glera | Pétillant Naturel 36.00

A.A Costadilà, Veneto, Italy

2015 « 450 slm » | Glera | Pétillant Naturel 42.00

Le Coste di Gradoli, Lazio, Italy

2014 « Pizzicante » | Procanico, Moscato | Pétillant Naturel 44.00

Dne la Garreliere, Francois Plouzeau, Touraine

NV « Miliard d'Etoiles » | Cabernet Franc, Chenin Blanc 41.00

Dne Puzelat-Bonhomme, Touraine, France

2011 « Pétillant Naturel » | Menu Pineau | Pétillant Naturel 36.50

Robert Plageoles, Gaillac, France

NV « Mauzac Nature » | Mauzac | Pétillant Naturel 39.50

Davenport Vineyards, East Sussex, England

2015 « Pet Nat » | Auxerrois | Pétillant Naturel 43.50

Partida Creus, Catalunya, Spain

2014 « VN Blanco » | 7 Indigenous Varietals | Méthode Ancestral 49.50

La Garagista, Vermont, USA

2013 « Grace and Favour » | La Crescent | Pétillant Naturel 67.00

PÉTILLANT NATUREL ROSÉ

Dne Agnes & Rene Mosse, Anjou, France

NV « Moussamoussettes » | Grolleau Gris, Gamay | Pétillant Naturel 39.00

Cambridge Road Vineyard, Martinborough, New Zeland

2014 « Naturalist » | Pinot Noir, Syrah | Pétillant Naturel 39.50

PÉTILLANT NATUREL RED

La Stoppa, Elena Pantaleoni, Emilia-Romagna, Italy

2014 Emilia IGT « Trebbiolo » | Barbera, Bonarda | Pétillant Naturel 29.00

Partida Creus, Catalunya, Spain

2014 Rojo « VN » | 7 Indigenous Varietals | Méthode Ancestral 49.50

Azienda Agricola Cinque Campi, Emilia Romagna

2014 « Lambrusco Dell'Emilia » | Grasparossa, Malbo Gentile e Marzemino 36.00

/LOIRE AND SURROUNDINGS/

One big river and the Atlantic ocean. Warmth and wetness. A cool climate and unpronounceable soils: Phthanites, tuffeau, schist, feldspar. Dry, flint, limestone. Wines truly of the water and the soil. Cool, crisp Sauvignons with a crunch like a bag of cold apples. Chenins that ooze from the glass, rich with molten honey and fallen fruits shined-up with beeswax. Fresh is the word. Morning wines. Breakfast wines. Wines to put on your cornflakes. Muscadet or Melon de Bourgogne should be Melon de la Loire, so at home he is here. Flinty, fresh, clean, with a salty lick from the sea and a smoky kick from the soil.

Dne Luneau Papin, Muscadet

2014 « Folle Blanche » Folle Blanche	21.00
2005 « L D'Or » Melon de Bourgogne	44.00

Dne de l'Ecu, Fred Niger, Muscadet

2012 « Taurus » Melon de Bourgogne	75.00
2013 « Carpe Diem » Melon de Bourgogne	85.00

Dne Jo Landron, Muscadet Sevre-et-Maine

2015 « Amphibolite » Melon de Bourgogne	29.00
2013 « Le Fief du Breil » Melon de Bourgogne	36.50

Dne Pithon-Paille, Anjou

2014 « Mozaik » Chenin Blanc	33.50
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Dne La Coulée d'Ambrosia, J F Chene, Anjou

2014 « Panier de Fruit » Chenin Blanc	38.50
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Dne Agnès & René Mosse, Anjou

2013 « Anjou » Chenin Blanc	41.00
2014 « Arena » Savennières Chenin Blanc	52.00

Dne Nicolas Reau, Anjou

2014 « Clos des Treilles » Chenin Blanc	38.50
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Sylvie Augereau, Anjou

2014 « Peaux » Chenin Blanc	75.00
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Dne Le Batossay, Baptiste Cousin, Anjou

2012 « Canine Blanc » Chenin Blanc	47.00
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Dne Benoit Courault, Anjou

2013 « P'tit Chemin » Chenin Blanc	39.00
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Dne Des Griottes, Anjou

2009 « Caroline » Chenin Blanc	52.00
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Dne Les Vignes Herbel, Nadège Lelandais & Laurent Herbel, Anjou

2013 « La Rue Aux Loups » Chenin Blanc	34.00
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Dne Des Roches Neuves, Saumur

2014 « L'Insolite » | Chenin Blanc 44.00

Pascal Lambert, Chinon

2012 « Rochette » | Chenin Blanc 59.00

Dne Clos du Tue-Boeuf, Puzelat, Touraine

2014 « Le Brin de Chèvre » | Menu Pineau 44.50

Dne Les Cailloux du Paradis, Claude & Etienne Courtois, Touraine

2010 « Romarantin » | Romarantin 52.50

2012 « Racines Blanc » | Menu Pineau, Romarantin, Chardonnay, Sauvignon & Others 54.00

Dne Frantz Saumon, Touraine

2013 « Montlouis » | Chenin Blanc 37.00

Dne la Garreliere, Francois Plouzeau, Touraine

2014 « Cendrillon » | Chardonnay, Sauvignon 37.00

Catherine & Pierre Breton, Vouvray

2014 « La Dilettante » | Chenin Blanc 33.00

Dne du Moulin, Hervé Villemade, Cheverny

2014 Cour Cheverny « Les Acacias » | Romarantin 49.00

Dne Julien Courtois, Touraine

2013 « Originel » | Menu Pineau, Romorantin 54.00

Dne La Grapperie, Renaud Guettier, Jasnières

2011 « La Diabliesse » | Chenin Blanc 51.50

Dne L'Angevin, Jean-Pierre Robinot, Jasnières

2004 « Cuvée Juliette » | Chenin Blanc 90.00

2008 Jasnières Blanc « Charme » | Chenin Blanc 60.00

Dne Alexandre Bain, Pouilly-Fumé

2013 « La Levée » | Sauvignon Blanc 44.00

Dne Etienne & Sebastien Riffault, Sancerre

2012 « Quarterons » | Sauvignon Blanc 49.50

Dne Pellé, Menetou-Salon, Sancerre

2014 « Morogues » | Sauvignon Blanc 36.00

Dne du Picatier, Côte-Roannaise

2014 « Le Blanc » | Chardonnay 35.00

Dne Jean Maupertuis, Auvergne

2015 « Puy Long » | Chardonnay 35.00

/ALSACE/

Whites of all shapes and sizes: backbone dry to full flesh. Crisp and clean-fighting to girthy and a little bit grungy. Sometimes sweet, always aromatic. Floral and herby, plump with petroleum - a well-seasoned oil slick direct to the back of your nostrils. Tobacco (and other smokable substances). Hillside slopey wines for frolicking in ponytails and lederhosen.

Not ones to be peach. Unfiltered and unfinned, you may even find a twirling strand of ghost-like sediment in the bottom of your Binner... a bit of residual yum!

Dne Kumpf et Meyer, Rosheim

2013 « Riesling » | Riesling 32.00

Dne Rietsch, Mittelbergheim

2014 « Entre Chien et Loup » | Auxerrois 42.00

Catherine Riss, Mittelbergheim

2014 « Dessous de table » | Cuvee Edelzwicker 40.00

2014 « De Grès ou de Force » | Riesling 45.00

Dne Patrick Meyer, Nothalten

2013 « Zellberg » | Sylvaner 44.00

Dne Christian Binner, Ammerschwir

2014 « Les Saveurs » | Cuvee Edelzwicker 28.50

Dne Gérard Schueller, Husseren-Les-Châteaux

2011 « Réserve Pinot Gris » | Pinot Gris 49.50

2011 « Bildstoecklé » | Riesling 53.50

Pierre Frick, Pfaffenheim

2014 « Vin d'Alsace » | Pinot Gris 45.50

2011 « Grand Cru Vorbourg » | Riesling 50.00

/JURA/

Jura whites are wines of plenty. Greengage hued lucidity to deep, straw yellow potency. Chardonnay soars here: zesty, zippy and fresh. Savagnin adds a nutty bite and ranges from round and savoury to rich and oozing. In it's sherry-like state – Vin Jaune – it is unctuous and exotic; a banquet of curry spice, walnuts and liquid gold. These are food wines, nay, cheese wines. Thick and golden in the glass, they call for something yellow and crumbly on the plate.

Dne Philippe Bornard, Arbois

2012 « Les Chassagnes (Ouillé) » | Savagnin 56.00

Dne Jacques Puffney, Arbois

2007 « Vin Jaune » | Savagnin 87.00

Dne Daniel Dugois, Arbois

2008 « Vin Jaune » | Savagnin 55.00

Dne Labet, Rotalier

2013 « Fleur de Savagnin "En Chalasse" » | Savagnin 54.00

Dne Jean Francois Ganevat, Rotalier

2014 « Le Montceau » | Chardonnay 54.00

2013 « Grandes Teppes » | Chardonnay 68.00

2012 « Chalasse Marnes Bleues » | Savagnin 70.00

Les Granges Paquenesses, Ladoye-Sur-Seille

2013 « La Mamette » | Chardonnay 50.00

Marie et Denis Chevassu, Château-Chalon

2013 « Sous-Voile » | Chardonnay 33.00

2007 « Château-Chalon » | Savagnin 66.00

Dne Rousset-Martin, Château-Chalon

2011 « Vignes aux Dames » | Savagnin 54.00

/SAVOIE/

Mountain wines. Vertiginous wines. Slippery, slidey, ski-slope wines. Glacial, graceful, polite and poised. Quiet but confident. Fresh and crystal clean. A breath of mountain air, exotic fruit a pinch of spice and a certain richness. Wines that glide and never stumble. Cleanly scrubbed and well-presented. Wines that might have a side-parting and a shirt buttoned to the top. Wines you can take home to show your parents. Wines that say please and thank you.

Dne Giachino, Savoie

2014 Vin de Savoie « Monfarina » | Jacquère 37.00

2014 Rousette de Savoie « Altesse » | Altesse 45.50

Dne Belluard, Savoie

2014 Vin De Savoie « Les Alpes » | Gringet 54.00

Dne Gilles Berlioz, Savoie

2011 Vin De Savoie « Les Filles » | Chignin-Bergeron 53.00

Jean-Yves Peron, Savoie

2013 « Les Oeillets » | Jacquère 56.00

/BURGUNDY WITH A SPLASH OF BEAUJOLAIS/

One white: Chardonnay (droplets of Aligote and Melon).

Wines of a world class with price tags to match. Badge-wearing Burgundy. Names, appellations and crus that I want to stitch on to my brownie sash. Vineyards cut into parcels and packets, pieces and lots. A Russian Doll or can of worms affair. Never has drinking a wine felt so much like a school lesson. Oh, but it's worth it.

Chardonnay that tastes like Chardonnay. Oak to aid not to mask: we deal in twigs rather than branches. Greeny-golds, tight and bright from the north travelling down to just-churned butter of the south. Bread and brioche topped with yellow apples or earthen mushrooms. A twist of citrus, a scattering of almonds.

Dne Vini Viti Vinci, Nicolas Vauthier, Côtes d'Auxerre

2011 « Bourgogne Blanc » | Chardonnay 39.00

Dne du Corps de Garde, Ghislaine & Jean-Hugues Goisot, Côtes d'Auxerre

2014 « Bourgogne Aligoté » | Aligoté 33.00

Dne Derain, Saint-Aubin

2014 Saint-Aubin « En Vesvau » | Chardonnay 55.00

Dne Jean-Marie Berrux, Côtes de Beaune

2014 « Le Petit Têtu » | Chardonnay 50.00

Dne Fanny Sabre, Côte de Beaune

2013 « Savigny-Les-Beaune » | Chardonnay 54.00

Dne de Chassorney, Frederic Cossard, Côte de Beaune

2014 « Bourgogne Blanc « Bigotes » | Chardonnay 55.00

Dne des Vignes du Maynes, Julien Guillot, Mâcon

2014 Mâcon-Cruzille « Aragonite » | Chardonnay 52.50

Dne Valette, Mâcon

2011 « Mâcon Chaintré » | Chardonnay 51.00

2011 « Pouilly Fuissé » | Chardonnay 54.00

Dne Botheland, Laurence & Rémi Dufaitre, Beaujolais

2015 Beaujolais Villages « Le Blanc » | Chardonnay 42.00

/RHÔNE AND A TOUCH OF MEDITERRANEAN INFLUENCE/

Liquid sunshine whites. Soft, warm, long. Baskets of apricots and peaches, blousy white blooms and jasmine blossom. The moment freshness turns to ripeness. Sprinklings of spice and herbs; a touch of the exotic. Sunset wines. Shoes off, toes in the sand wines. Softened warmth. Strong but silent types. Poised. Powerful but peaceful.

Cockle-warming wines for when you forgot your cardigan.

Les Champs Libres, Dard et Souhaut, Ardèche

2012 « Saint Peray » | Marsanne, Roussane 45.00

Dne Romaneaux-Destezet, Hervé & Beatrice Souhaut, Saint Joseph

2014 « Le Blanc » | Viognier, Roussane 46.00

Dard & Ribo, St. Joseph

2014 St. Joseph « Les Champs » | Roussane 60.00

2013 Crozes Hermitage | Roussane 56.00

Dne Stephane Othéguy, Côte-Rôtie

2012 « Condrieu » | Viognier 65.00

/LANGUEDOC-ROUSSILLON & SOUTH WEST/

South-facing whites, Mediterranean in their outlook. Long-lunchers, siesta-takers. Strong-minded, straight-talking wines. Wines that might give you a clip round the ear if you forget your manners. Wines of character and spirit. Proud wines. Wines you know you're drinking. Rich, robust, long. Fresh and zippy to dense and dirty. Unctuous, throat-coating whites folded with dried herbs: thyme, lavender, rosemary, a pinch of fennel and a waft of hay. Velveteen length with a more than occasional schling of acidity.

Dne Léon Barral, Faugères

2013 « Blanc » | Terret Gris, Terret Blanc, Viognier, Roussane 54.50

Clos du Gravillas, St Jean de Minervois

2014 « Terret » | Terret Gris 33.00

Dne de Majas, Agnes & Alain Carrere, Côtes Catalanes

2014 « VdP des Côtes Catalanes » | Macabeu, Rolle, Carignan Blanc 29.50

Sarl La Sorga, Côtes Catalanes

2013 « French Wine Is Not Dead » | Terret, Vermentino, Viognier 45.00

Dne Roc Des Anges, Northern Catalonia

2014 IGP Côtes Catalanes « Llum » | Grenache Gris, Macabeu 45.00

Dne Matassa, Tom Lubbe, Northern Catalonia

2013 « Cuvée Marguerite » | Grenache Gris, Macabeu 51.00

Château Tour des Gendres, Luc de Conti, Bergerac

2014 « Cuvée des Conti » | Semillon, Sauvignon, Muscadelle 27.50

Clos Lapeyre, Jean-Bernard Larrieu, Jurançon

2013 « Jurançon Sec » | Gros Manseng 28.50

Fabien Jouvès, Cahors

2014 « Les Pièces Longues » | Chenin Blanc 50.00

Dne Nicolas Carmarans, Aveyron

2014 « Selves » | Chenin Blanc 49.00

Dne Causse Marine, Gaillac

2012 « Zacmau » | Mauzac 54.00

/ITALY/

Note: Some of our Italian Whites are Orange. Confused? See p19

NORTHERN ITALY

North Italy represents a melting pot of wine styles. Like a neighbour borrowing cups of sugar, Italy leans over his fences into France, Switzerland, Austria and Slovenia and tests his roots in the waters. It's a mixed bag of whites with glacial, mountain dew offerings from Valle d'Aosta and Alto-Adige. Fresh, clean and glinting wines that could feature in fabric conditioner adverts; all mountainside strolls in floaty dresses amongst alpine flowers and just-cleaned sheets.

Cave du Vin Blanc de Morgex et de la Salle, Val d'Aosta

2014 « Vini Estremi » | Blanc de Morgex 30.00

A A Elisabetta Foradori, Trentino

2014 Vigneti delle Dolomiti « Fontanasanta » | Manzoni Bianco 47.00

2014 Vigneti delle Dolomiti « FuoriPista » | Pinot Grigio 58.00

Ferdinando Principiano, Piemonte

2013 « Langhe Bianco » | Timorasso 35.00

Valfaccenda, Piemonte

2014 « Roero Arneis » | Arneis 45.00

Cascina degli Ulivi, Stefano Bellotti, Piemonte

2014 « Filagnotti » | Cortese 50.00

Filippo Filippi, Veneto

2013 « Turbiana » | Trebbiano 39.50

Daniele Piccinin, Veneto

2013 « Bianco dei Muni » | Chardonnay, Durella 40.00

Marko Fon, Slovenia

2013 « Malvazija » | Malvasia 57.00

Klinec Medana, Slovenia

2011 « Rebula » | Ribolla 58.00

CENTRAL ITALY

Yellowy-greenish white wines. Fresh, crisp and bitey. Bucket-loads of citrus fruits. Sometimes savoury, a grating of parmesan, an almond or two. Wines made for seafood, olive oil and lemon juice. Wines straight off the fishing boat.

Sono Montenidoli, Elisabetta Faguioli, Toscana

2013 Vernaccia di San Gimignano « Tradizionale » | Vernaccia 35.00

Azienda Agricola Alberto Tedeschi, Emilia Romagna

2010 « Spungola Bellaria » | Pignoletto 39.50

Azienda Agricola Cinque Campi, Emilia Romagna

2014 « Bora Lunga » | Spergola 48.00

Ciù Ciù, Contrada Ciafone, Marche

2014 Offida Pecorino « Le Merlettaie » | Pecorino 26.00

Azienda Agricola La Distesa, Marche

2012 Marche Bianco « Gli Eremi » | Verdicchio 52.00

Fattoria San Lorenzo, Natalino Crognaletti, Marche

2015 Verdicchio dei Castelli di Jesi « Di Gino » | Verdicchio 25.00

2002 Marche Bianco IGT « Il San Lorenzo » | Verdicchio 65.00

Le Coste di Gradoli, Lazio

2014 « Bianchetto » | Procanico, Malvasia 49.00

Lammidia, Abruzzo

2014 « Bianchetto » | Trebbiano 34.00

AA Valentini, Abruzzo

2009 « Trebbiano d'Abruzzo » | Trebbiano 95.00

SOUTH ITALY & MEDITERRANEAN ISLANDS

Wines too varied to far with the same brush. Both Sicily (once only noted for its sweet Marsala) and Sardinia (once only noted for... being somewhere near Spain... or France, or maybe it's nearer Africa) are producing some exciting wines made from indigenous, ancient grape varieties. If you've had enough Sauvignon Blanc to tide you over from Sancerre to Malborough and fancy something different, look no further.

Ciello Bianco, Sicilia

2014 « Ciello Bianco IGP » | Catarratto 19.50

Marco De Bartoli, Sicilia

2014 « Integer Zibibbo » | Zibibbo 48.50

2012 « Integer Grillo » | Grillo 49.50

Nino Barraco, Sicilia

2014 « Vignamare » | Grillo 49.00

2011 « Zibibbo » | Zibibbo 54.50

AA Lamoressca, Filippo Rizzo, Sicilia

2013 Sicilia IGT « Bianco » | Vermentino 54.00

Arianna Occhipinti, Sicilia

2015 « SP 68 » | Albanello, Moscato di Alessandria 40.00

Francesco Guccione, Sicilia

2013 « BC » | Catarratto, Trebbiano 50.00

2013 « T » | Trebbiano 50.00

Cristiano Guttarolo, Puglia

2014 « Amphora Bianco » | Trebbiano, Verdeca 50.00

Masseria Starnali, Campania

2014 « Maresa » | Falanghina 29.00

Ligas, Pella, Greece

2013 « Roditis » | Roditis 42.00

2014 « Cuvée Experimental 'LAMDA' » | Roditis, Assyrtiko 46.00

/SPAIN/

Voilà. Some white wines from somewhere called Spain. From the Catalan lands of the East to the Southern Sierra Nevada, Spain has a wonderfully varied range of white wines. Get to grips with indigenous varieties such as Xarel·lo and Macabeu - ¿Como que no?

Barranco Oscuro, Sierra Nevada

2013 « V di Valanzuela » | Vigiriega 48.00

Partida Creus, Catalunya

2014 Blanco « VY » | Moscatel, Garnacha, Parellada, Xarel·lo, Macabeu, Vinyater, Pansé 42.00

Escoda-Sanahuja, Catalunya

2013 Conca de Barberà « Els Bassots » | Chenin Blanc 49.50

Cellar Credo, Penèdes

2013 « Miranius » | Xarel·lo, Macabeu 27.50

2014 « Aloers » | Xarel·lo 36.00

Barnabe Navarro, Alicante

2014 « El Carro » | Moscatel 35.00

/AUSTRIA/

There's something thrillingly afoot in the Austrian wine scene. It is largely confined to Styria (Steirerland) and Burgenland and to a small group of like-minded passionate vigneron in those regions, but they are pushing the boundaries working without sulphur, using skin contact on some wines and extended élevage for complexity. For all of these growers though, it all begins in the vineyard. All the growers speak thoughtfully about how biodynamics appears to help to transmit an earthy quality to the final wine. Certainly, these wines are united by a texture/flavour profile, a warm spiciness, a seasoned mash of clay and pulverised stone. Nothing is added or taken away – just the way we like it.

Martin & Anna Arndorfer, Kamptal

2014 « Handcrafted » | Grüner Veltliner 27.00

Gut Oggau, Eduard Tscheppe, Burgenland

2013 « Theodora » | Grüner Veltliner, Welschriesling 50.00

Weingut Judith Beck, Burgenland

2014 « Neuburger Bambule » | Chardonnay 52.00

Weingut Maria & Sepp Muster, Styria

2013 « Opok White » | Sauvignon Blanc, Morillon, Welschriesling, Muskateller 39.00

Weingut Andreas Tscheppe, Styria

2014 « Blue Dragonfly » | Sauvignon Blanc 55.00

/GEORGIA/

Taking it back to the roots. Georgia is believed to be the home of winemaking where the fertile foils of the South Caucasus, including Armenia, Iran and Azerbaijan, are said to have been cultivated with vines for over 8,000 years. Today Georgian winemakers retain many of the traditional methods of their forefathers, eschewing technology and making wine according to simple, tried-and-tested techniques. If it ain't broke, don't fix it.

Pheasant Tears, Kakheti

2013 « Chinuri » | Chinuri

39.50

/NEW WORLD/

Ah New World. You're new. And very far away. So we don't have many wines from you. Yet. Here're a couple of whites worthy of shipping over them big ol' seas.

Patrick Sullivan, Yarra Valley, Australia

2013 « Britannia Creek » | Sauvignon Blanc

56.00

Pyramid Valley, Mike & Claudia Weersing, New Zealand

2011 « Fields of Fire » | Chardonnay

84.50

Testalonga, Swartland, South Africa

2014 « Cortez » | Chenin Blanc

52.00

/UNITED STATES OF AMERICA/

We are very excited to announce the arrival of new wines from America. From Oregon to California, we have compiled a collection of some of the rarest, wildest and 'coolest' wines from the West Coast. Venture into the Land of the "Free and the Brave open a bottle of awesomeness!!!

CALIFORNIA

Clos Saron, Gideon Beinstock, Sierra Foothills

Way up in the northern reaches of the Sierra Foothills, Gideon Beinstock and his wife, Saron Rice, produce small batches of wines that are unlike anything else coming out of California. Using traditional techniques and strict organic methods both in the vineyard and the cellar, they make tiny amounts of Pinot Noir from their 2.2 acre "Home Vineyard" as well as a variety of unique blends from 5.5 acres of nearby leased vineyards that they farm as well.

2014 « Carte Blanche » | Albarinio 57.00

Ambyth Estate, Phillip & Marty Morwood Hart, Paso Robles

Ambyth is a small estate in Paso Robles run by Phillip Hart. Using only dry-farmed biodynamically-grown fruit he makes extraordinary uncompromising zero sulphur wines from a range of Mediterranean grapes. The Grenache Blanc is an amber/orange wine fermented on skins and matured in amphora. The Priscus is a blend including Grenache, Marsanne, Viognier and Roussanne. Both wines have golden sun-baked fruit with an array of exotic dry spices and herbs and remarkable acidity.

2013 « Grenache Blanc » | Grenache Blanc 65.00

2013 « Priscus » | Grenache, Marsanne, Viognier and Roussanne 65.00

OREGON

BOW & ARROW, SCOTT FRANK, PORTLAND, OREGON

Bow & Arrow is a tiny urban winery in Portland sourcing terrific fruit to make Loire-style reds. The Gamay reminds us of Thierry Puzelat's wines whilst the Air Guitar (a blend of biodynamic Cab Franc and organic Cab Sauv) is a brilliant Anjou-style red.

2014 « Melon » | Melon de Bourgogne 42.00

Beckham Estate, Sherwood, Oregon

In Oregon Andrew Beckham, a teacher of ceramics, makes the actual amphorae in which he ferments his wines. The Pinot Gris is fermented in a variety of terracotta vessels. A skin-contact version of this grape it is copper-coloured, complex and spicy.

2014 « Pinot Gris » | Pinot Gris 59.00

Golden Cluster, Forest Grove, Oregon

Golden Cluster's slogan is, "old vines make better wine". Based in Forest Grove Oregon, Golden Cluster are lucky enough to produce wine from one of the oldest vineyards in the state. This wine is wild. It has high acids, a whiff of mushroom, jalapeño leaf, citrus rind, and lanolin. If you are familiar with sémillon from Bordeaux, this might not be the wine for you. If you have never experienced sémillon before, this wine will take you on a ride.

2013 « Coury 'Old Vine' Sémillon » | Sémillon 63.00

Minimus, Willamette Valley, Oregon

Minimus combine scientific experimentation with low intervention winemaking methods. De-stemmed, then a two-day skin maceration with the stems added back. Think lanolin, white peach, petals and some savoury spice.

2014 « Johan Vineyard » | Grüner Veltliner 49.50

/SKIN MACERATED WHITES/

Why take the skins off when you can leave them on? These are rule-breaking, split-personality wines. Though technically 'white' as made from white grapes, orange wines are made in the style of a red wine: instead of pressing and removing the skins, as you would for whites, they are left on to ferment and to macerate, à la rouge. This ancient style of winemaking, originating from Georgia, imparts the tannins, phenols and colour pigments of the skins to the wine transforming its flavour and texture and giving it a golden, amber or outright orange hue. And what's not to like? The clean freshness and soaring minerality of a white tempered with the grippy tannins and fuller mouthfeel of a red. There's tartness and tightness. A definite bitter orangeness; peel and pith and all. A citrusy, hoppyness – like a loving crafted pale ale. And then a mellowness: rosehips and petals, smoky apples and pears, coffee and burnt sugar. Always interesting, often astounding. Wines to get your nose stuck into. Then your lips. Then your whole face.

Dne Les Cailloux du Paradis, Claude & Etienne Courtois, Touraine

2011 « Macération » | Romorantin 57.00

Lassolle, Stéphanie Roussel, Bordeaux

2010 « Triple S » | Semillon, Sauvignon Blanc, Sauvignon Gris 48.50

Pierre Frick, Pfaffenheim

2014 Zero Sulfite « Pinot Gris Maceration » | Pinot Gris 55.00

Radikon, Friuli Venezia Giulia, Collio

2008 « Oslavje » | Chardonnay, Pinot Grigio, Sauvignon Blanc **500ml** 50.00

Dario Princic, Friuli Venezia Giulia, Collio

2012 « Pinot Grigio » | Pinot Grigio 53.00

2011 « Jakot » | Tokaj 53.00

AA Zidarich, Friuli Venezia Giulia, Carso

2012 Venezia Giulia « Vitovska » | Vitovska 52.00

Paolo Vodopivec, Friuli Venezia Giulia, Carso

2010 Carso « Vitovska » | Vitovska 58.00

M. Skerlj, Friuli Venezia Giulia, Carso

2012 « Malvasia » | Malvasia 58.00

La Stoppa, Elena Pantaleoni, Emilia-Romagna

2010 « Ageno » | Malvasia di Candia, Ortrugo 49.50

AA Denavolo, Giulio Armani, Emilia-Romagna

2014 VdT « Dinavolino » | Malvasia di Candia, Ortrugo, Marsanna 37.00

Massa Vecchia, Toscana

2013 « Massa Vecchia Bianco » | Vermentino di Toscana 52.00

Cantina Giardino, Campania

2014 « Paski » | Code di Volpe 54.00

2013 « Sophia » | Fiano 57.00

2013 « Gaia » | Fiano 59.00

Panevino, Gianfranco Manca, Sardegna

2014 « Alvas Bianco » | Retallada, Vernaccia, Nuragus, Seminano & Vermentino 57.50

Weingut Maria & Sepp Muster, Styria

2013 « Erde » | Sauvignon Blanc, Chardonnay 62.00

Testalonga, Swartland, South Africa

2014 Baby Bandito « Stay Brave » | Chenin Blanc 34.00

/PINK AND ROSATI/

Holiday wines! Two-weeks in the sun wines! Seaside wines! Suntan (burn) wines! Drink, drink, drink wines! Al fresco wines that negate ceilings and detest walls. Siesta wines. Loafing around wines. Relaxation wines of the highest measure.

Did someone say rosé? Dry, pink, crispy wines. Pale, crystalline. Cooling, toes-in-the-sea wines. A glass of aaaaaaahhhhhhhh then one of oooooooooohhhhhhhhhh. Fresh and refresh.

FRANCE

Marie et Vincent Tricot, Auvergne	
2015 « Gamay Rosé » Gamay	43.00
Dne la Garreliere, Francois Plouzeau, Touraine	
2015 « Le Rosé de la Cabane » Cabernet Franc	31.00
Chateau Plaisance, Marc Penavayre, Fronton	
2015 « Rosé » Negrette, Syrah, Cabernet Franc	25.00
Château Hermitage Saint-Martin, Côtes de Provence	
2014 « Grande Cuvée Enzo Rosé » Grenache, Cinsault, Carignan, Clairette	36.00

SPAIN

Bodegas Ameztoi, Pais Vasco	
2014 Txakoli di Guetaria « Rubentis Ameztoi » Hondarrabi Zuri, Hondarrabi Beltza	27.00
Partida Creus, Catalunya	
2014 Cart Ver « CV » Cartoixá Vermel	42.00

ITALY

Valli Unite, Piemonte	
2014 « Rosatea » Malvasia, Brachetto, Moscato d'Amburgo, Barbera.	32.00
AA Pacina, Toscana	
2013 « La Rosa » Sangiovese	43.00
Cantina Giardino, Campania	
2014 « Volpe Rosa » Coda di Volpe Rossa	57.00
Lamoresca, Sicilia	
2015 « Rosato » Frappato, Moscato	52.00
I Vigneri, Salvo Foti, Mt. Etna, Sicilia	
2015 « Vinudilice Rosato » Alicante, Grecanico, Minella Bianca	56.00
Frank Cornelissen, Mt. Etna, Sicilia	
2014 « Susucaru » Nerello Mascelese	60.00

AUSTRIA

Weingut Strohmeier, Christine & Franz Strohmeier, Styria	
2013 « Schilcher 25 » Blauer Wildbacher	34.50

USA

La Clarine Farm, Sierra Foothills	
2014 « Rosé » Mourvedre, Syrah	42.00

AUSTRALIA

Si Vintners, Margaret River	
2013 Si « Sophie Rosé » Pinot Noir	53.00

GEORGIA

Pheasant Tears, Kakheti	
2013 Si « Tavkveri Rosé » Tavkveri	34.00

/LOIRE/

Reds you can take a bite out of. Round and ripe with acidity. Gamays and Cabernet Francs that gush rivers of red and black berries, deep and purple-blue. Juicy is an understatement. The native Pineau d'Aunis gives more than a generous sprinkle of white pepper, we bless you in advance. There's a wild side to the Loire, think hedgerows, brambles and mulchy green leaves. Min-er-al-ity. Happy as a pig in schist.

Dne De L'Ecu, Fred Niger, Muscadet

2013 « Mephisto » | Cabernet Franc 68.00

Benoît Courault, Anjou

2014 « Tabeneaux » | Grolleau, Cabernet Franc 35.50

Dne Nicolas Reau, Anjou

2014 « Pompois » | Cabernet Franc 42.00

Sylvie Augereau, Anjou

2014 « Réjouissances » | Pineau d'Aunis, Grolleau 47.00

Olivier Cousin, Anjou

2014 « Pur Breton » | Cabernet Franc 36.50

Dne des Roches Neuves, Thierry Germain, Saumur

2015 « Saumur-Champigny » | Cabernet Franc 32.00

Dne Bobinet, Saumur

2015 « Piak! » | Cabernet Franc 39.00

Dne Catherine & Pierre Breton, Bourgueil

2014 « Avis de Vin Fort » | Cabernet Franc 31.50

2014 « L'Épaulé-Jeté » | Grolleau 32.50

2011 « Perrières » | Cabernet Franc 54.00

Dne Les Roches, Jerome Lenoir, Chinon

1985 « Chinon » | Cabernet Franc 95.00

1990 « Chinon » | Cabernet Franc 85.00

Pascal Lambert, Chinon

2014 « Les Terrasses » | Cabernet Franc 39.50

Dne De La Chevalerie, Stéphanie, Emmanuel & Pierre Caslot Bourgueil

1987 « Busardières » | Cabernet Franc 75.00

1988 « Busardières » | Cabernet Franc 75.00

2006 « Busardières » | Cabernet Franc 55.00

2007 « Busardières » | Cabernet Franc 55.00

Domaine Le Clocher, Touraine

2014 « Gorge Sèche » | Pineau d'Aunis, Côt, Gamay 32.00

2014 « Pineau d'Aunis » | Pineau d'Aunis 39.00

Dne Les Cailloux du Paradis, Claude & Etienne Courtois, Touraine

2010 « L'Icaunais » | Gascon 47.50

2012 « Racines » | Cabernet Franc, Côt, Cabernet Sauvignon 57.00

Dne la Garreliere, Francois Plouzeau, Touraine

2014 « Le Rouge des Cornus » | Cabernet Franc 31.00

Dne Le Briseau, Jasnières

2012 Coteaux du Loire « Longues Vignes » | Pineau d'Aunis 44.00

Dne La Grapperie, Renaud Guettier, Coteaux du Loire

2013 « Adonis » | Pineau d'Aunis 50.00

Dne Jean Maupertuis, Auvergne

2014 Vdt « Les Pierres Noires » | Gamay 35.00

Marie et Vincent Tricot, Auvergne

2014 VdT « Les Petites Fleurs » | Gamay 45.50

2014 VdT « Les Marcottes » | Gamay 49.50

2014 VdT « Petit Rouge de la Côte Ouest » | Gamay 58.00

/ALSACE/

Catherine Riss, Mittelbergheim

2014 « Empreinte » | Pinot Noir 49.00

Dne Christian Binner, Ammerschwihr

2011 « Cuvée Béatrice » | Pinot Noir 50.00

Dne Gérard Schueller, Husseren-Les-Châteaux

2014 « LN » | Pinot Noir 53.00

Dne Pierre Frick, Pfaffenheim

2011 Vin d'Alsace Pinot Noir « Rot Murle Sans Soufre » | Pinot Noir 49.50

/JURA/

Jurassic reds seem to creep straight from the fossils of their soils. Pale, rusted ruby reds. Mild-mannered in the glass but with a backbone of rigid purity and soaring minerality. Ploussard is delicate and perfumed. Earthen, hazy redcurrants muddled with just-picked flowers. Trousseau brings a plumpness and Pinot Noir, structure. Darker, deeper, firmer. Gamey accompaniments with massive drinkability.

Domaine Hughes-Beguet, Arbois

2012 « Côte de Feule » | Ploussard 43.00

Dne Des Cavarodes, Etienne Thiébaud, Arbois

2013 Arbois « Messaggelin » | Trousseau 46.00

Ratapoil, Raphael Monnier, Arbois

2014 « Le Ratapoil » | Old Varieties from Jura 46.00

2014 « L'Ingénue » | Pinot Noir 51.00

Dne Jacques Puffney, Arbois

2013 « Les Bérangères » | Trousseau 59.00

Dne Philippe Bornard, Arbois

2014 « Point Barre » | Ploussard 56.00

Dne Michel Gahier, Arbois

2014 Arbois « Les Grands Vergers » | Trousseau 44.00

Anne & Jean Francois Ganevat, Rotalier 'Bo-Jura'

2014 « J'en Veux Encore » | 18 different grapes varieties 48.50

2014 « Y'a Bon the Canon » | Gamay, Jurassic Oddities 45.00

2014 « Cuvée Madelon » | Gamay, Enfarine 51.00

2013 « De Toute Beauté » | Gamay, Jurassic Oddities 55.00

Dne Labet, Rotalier

2014 « Sur Charrière » | Ploussard 57.00

/BEAUJOLAIS/

Vins de Soif.

Juicy, fruity, fresh. Chewy, supple and refreshing. Gouleyant. Quenching. Overwhelmingly swallowable. As near as you can get to the grape without having to chew.

Gamay (on his own) desperate to get out of his bottle, into your glass and down your throat. Wines to drink, not to keep. More sculling down than mulling over. Wines of immediacy. Wines of urgency. Wines of youth and vibrancy. Wines that won't wait for you. Wines that run around your ankles and trip you up. Wines in a rush to be somewhere. Speedy, sprinty, supple, marathon-running wines. Wedge-of-orange-at-half-time wines.

On your marks, get set... Drink!

Dne Marcel Lapierre, Morgon

2015 VdF « Raisins Gaulois »	27.00
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2014 « Morgon »	52.50
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Jean Claude Chanudet & Marie Lapierre, Morgon

2013 Beaujolais-Villages « Cuvée Du Chat »	34.00
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Damien Coquelet, Chiroubles

2014 « Chiroubles »	36.00
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Dne Botheland, Laurence & Rémi Dufaitre, Brouilly

2014 « Brouilly »	43.00
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Dne Jean-Claude Lapalu, Brouilly

2014 Beaujolais Village « Vieilles Vignes »	35.00
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2012 Brouilly « Alma Mater »	60.00
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Dne Jean Foillard, Morgon

2014 Morgon « Classique »	37.00
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2014 Morgon « Côte du Py »	53.00
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2013 Morgon « Cuvée 3.14 »	56.00
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/BURGUNDY/ A FANFARE PLEASE

Pinot Noir in his ancestral home. But this is our Burgundy. Pinot Noir that tastes like Pinot Noir. Freshness and fruit where all too often there's wood and extraction. Elegant, graceful, refined to rich, full, robust. The soft to the boom. Floral, redfruits laced with spice, a gentle dusting of pepper or a lick of musty vanilla. Long lasting. Complex: neither one nor the other but all of the above. The finest of balancing acts.

Grown up wine. There'll be no bottle-shaking here and we might even bring out some oversized glasses. Wine to ponder. Leave to open and lay back and think of the monks.

Dne du Corps de Garde, Ghislaine & Jean-Hugues Goisot, Côtes d'Auxerre

2012 Bourgogne « Corps de Garde » | Pinot Noir 40.00

Dne de la Cadette, Jean & Catherine Montanet, Vezelay

2013 Bourgogne Rouge « L'Ermitage » | Pinot Noir 45.00

Dne Vini Viti Vinci, Nicolas Vauthier, Avallon

2013 « Irancy Rouge » | Pinot Noir 48.50

Domaine Aurelien Verdet, Côtes de Nuits

2012 « Nuits St Georges » | Pinot Noir 67.00

Dne Cossard, Côte d'Or

2014 « Bedeau » | Pinot Noir 68.00

Dne Fanny Sabre, Monthelie

2012 « Monthelie » | Pinot Noir 60.00

Dne Catherine & Dominique Derain, Saint-Aubin

2014 Saint-Aubin « Le Ban » | Pinot Noir 51.00

Dne Maison Giullot-Broux, Cruzille-en-Mâconnais

2013 « Mâcon-Rouge » | Gamay 49.00

2014 « Bourgogne Rouge » | Pinot Noir 47.00

Dne Les Vignes du Paradis, Dominique Lucas, Haute-Savoie

2014 Vin de France (nr. Pommard) « En Passant Devant le Château » | Pinot Noir 55.00

/THE RHÔNE... AND A TOUCH OF SOUTHERN SUN/

Warm and spicy wines, reminiscent of long, slow, evenings. Orange suns and games of petanque that stretch into the dark. Reds that coax you into the glass with them: hazy muddled berry-red to inky purple velvet. Duvet wines, wines to drape around your shoulders.

Hilly Northern Rhone, home to the big-boy appellations Côte-Rôtie, St Joseph, Hermitage, offers Syrah at its spicy, silky best. Southern Rhone, flatter, hotter and more Mediterranean, lets Syrah play second fiddle to Grenache. Concentrated, deep and fruity. Wines are more often blends with Carignan, Mourvèdre and Cinsault throwing in handfuls of chocolate and cassis or herby olives.

Wild, gamey, oozy reds. Sun-tinged and flavoursome. Pine trees, scrub and garrigue. Mourvèdre. Wine for sitting under the stars. Wines for a cool breeze and a big dinner. Wine for after a long hard day of rosé drinking.

Dne Le Mazel, Ardèche

2011 « Cuvée Briand » | Grenache 35.00

Dne Romaneaux-Destezet, Herve & Beatrice Souhaut, Saint Joseph

2013 « St Joseph Epine » | Syrah 68.50

Dne des Miquettes, Saint Joseph

2014 « St. Joseph » | Syrah 52.00

La Grande Colline, Saint Peray

2015 « Le Canon » | Syrah 30.00

Dne Du Coulet, Cornas

2014 « Petit Ours Brun » | Syrah 44.00

Dne Dard et Ribo, Northern Rhône

2014 Crozes Hermitage « Rouge des Baties » | Syrah 64.00

Dne Balhazar, Cotes Cornas

2013 Cornas « Chaillot » | Syrah 57.00

Dne Gramenon, Côtes-du-Rhône

2014 « Poignée de Raisins » | Syrah 37.00

Château Valcombe, Keira & James, Ventoux

2014 « Cinq Puits » | Grenache, Syrah, Carignan 46.00

Château Mourgues du Grès, Anne & François Collard, Costières de Nîmes

2013 Costières de Nîmes « Les Galets » | Syrah, Grenache, Carignan, Mourvèdre 26.00

Dne Les Terres Promises, Provence

2013 « L'Antidote » | Carignan 32.00

Dne Milan, Provence

2009 « Vallon » | Grenache, Syrah, Cinsault, Cabernet Sauvignon 39.50

Dne Ocre Rouge, Provence

2014 « Le Pinot Noir » | Pinot Noir 46.00

Dne Hauvette, Beaux de Provence

2008 « Les Beaux de Provence » | Syrah, Cabernet Sauvignon, Grenache 55.50

/LANGUEDOC-ROUSSILLON/

Big, ballsy wines. Chunky wines. Food wines. Feast wines. *Vins de faim* rather than *vins de soif*. Wines you can cut into and see their juices run. Wines that fill the mouth then the belly.

Rustic, ruddy. Brash and bold. Wines that wear Wellies. Broad-shouldered, big bellied wines. Wines that throw you over their shoulder. Wines that call a spade a spade. Wines that don't tiptoe or mince or feign. Wines that do exactly what they say on the tin. Straight-up, uncompromising, unforgiving.

Roast dinners reds, gravy-laden wine. Juniper and clove marinated. Mint, thyme and rosemary sprinkled. Big berry fruits, heavy jam and jellies. Bitter chocolate drop and licks of liquorice. Starter, main and dessert.

Dne de Majas, Agnes & Alain Carrere, Côtes Catalanes

2014 « Côtes Catalanes » | Cabernet Franc 29.00

Dne Matassa, Tom Lubbe, Côtes Catalanes

2013 VdP Matassa Rouge | Carignan 53.00

Clos du Rouge Gorge, Cyril Fhal, Côtes Catalanes

2012 « Jeunes Vignes » | Grenache 55.00

Sarl La Sorgia, Côtes Catalanes

2014 « Phacomochere » | Grenache, Syrah, Cinsault 49.50

Clos du Rouge Gorge, Cyril Fhal, Côtes Catalanes

2012 « Jeunes Vignes » | Grenache 59.00

Dne des Foulards Rouge, Montesquieu des Albères, Côtes du Roussillon

2014 VdT « Glaneuses » | Syrah, Grenache 46.00

Catherine Bernard, Languedoc

2015 « Le Carignan » | Carignan 41.00

Dne Jean-Baptiste Sénat, Minervois

2014 « Mais Où Est Donc Ornica » | Grenache, Mourvèdre, Cinsault 42.00

Dne Bruno Duchêne, Banyuls-sur-Mer

2014 VdP « La Luna » | Grenache, Carignan 44.00

Carole, Olivier and Corine Andrieu, Faugères

2014 « Cuvée Tradition » | Carignan, Cinsault, Grenache, Mourvèdre, Syrah 35.00

Dne Léon Barral, Faugères

2013 « Jadis » | Carignan, Grenache, Syrah 55.00

/SOUTH-WEST AND A LITTLE BORDEAUX/

Mysterious pockets of mysterious wines. Gaillac, Marcillac, Irouleguy: un-French sounding places and grapes with funny names. Red wines truly from the soil. Mineral-rich and iron tinged. Sometimes stoney. Black currants and berries with glinting flecks of ore. Wines dug from the depths. Mining wines. Wines that make me want to strap a torch to my head and go exploring. Deep, dark wines. Taught, tense, rigid. Wines you could hammer in nails with. Clacky, tight, knife-edged wines. Tart, green and stalky. Peppery purples and cool blues. Wines that tingle, tickle and jar your back teeth.

Buzet, Bergerac, Cahors and a dash of Bordeaux. More savoury offerings, robust, rustic. Ripe red fruits, meat jus and sprinklings of mint, fennel and pepper.

Château Lamery, Jacques Broustet, Bordeaux

2011 VdF « Autrement » | Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec 45.50

Château De Tire Pé, Hélène et David Barrault, Bordeaux

2013 Bordeaux « Diem » | Merlot 34.00

Château Le Puy, JP & P Amoreau, Bordeaux

2011 « Emilien » | Merlot, Cabernet Sauvignon, Carménère 72.00

1994 « Emilien » | Merlot, Cabernet Sauvignon, Carménère 190.00

Lassolle, Stéphanie Roussel, Bordeaux

2011 « Coup Franc » | Cabernet Franc 50.00

Château Tour des Gendres, Luc de Conti, Bergerac

2014 « Le Classique » | Merlot, Malbec 24.00

2015 Sans Sulfites « La Vigne d' Albert » | Malbec, Merlot, Cabernet, Périgord, Fer Servadou 29.00

Dne du Pech, Magali Tissot & Ludovic Bonnelle, Buzet

2010 VdT « Le Pech Abuse » | Merlot, Cabernet Sauvignon, Cabernet Franc 40.50

2008 « Badinerie du Pech » | Merlot, Cabernet Sauvignon, Cabernet Franc 53.00

Dne d'Escausses, Denis Balaran, Gaillac

2013 Gaillac « Cuvée des Drilles » | Fer Servadou, Duras 22.00

Dne Robert & Bernard Plageoles, Gaillac

2014 « Braucol » | Braucol 32.00

Dne Causse Marine, Gaillac

2014 « Peyrouzelles » | Syrah, Duras, Braucol, Prunelard 38.50

Dne Arretxea, Michel & Thérèse Riouspeyrous, Iroulégu

2013 « Iroulégu » | Tannat, Cabernet Franc 43.50

Fabien Jouvès, Cahors

2015 « Haute Côt(e) de Fruit » | Côt 35.00

2015 « You Fuck My Wine » | Jurançon Noir 41.00

/ITALY/

NORTHERN ITALY

North Italy. Famous for Piemonte. Famous for Barolo, Babaresco. Big, serious, grown-up wines that like to age agelessly and do so very well. But wait, there's more... North Italy offers a diverse and surprising range of reds from these big old fellas down to frothy, juicy vins de soif. There's a real energy in these wines. An acidity and biteability, a crunchiness and backbone. But where there's bone there's muscle. Bristling, supple wines. Angular and aerobic. Olympian, Amazonian back-flipping wines. There's an unmistakably Italian gameyness but freshened with plenty of pepper, tart red berries, a square or two of dark chocolate. Enthusiastic, ankle-snappers to driven, well-performing and disciplined wines.

AA Elisabetta Foradori, Trentino

2013 Vigneti Delle Dolomiti « Foradori » Teroldego	45.00
2012 Vigneti Delle Dolomiti « Sgarzon » Teroldego	55.00
2000 Vigneti delle Dolomiti « Granato » Teroldego	80.00

AA Monte dall'Ora, Carlo Venturini & Alessandra Zantedeschi, Veneto

2014 Valpolicella classico « Saseiti » Corvina, Corvinone, Rondinella, Molinara, Oseleta	29.00
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Daniele Piccinin, Veneto

2013 « Rosso dei Muni » Cabernet Sauvignon, Merlot, Corvina, Rondinella e Molinara	42.50
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Cascina Tavijin, Piemonte

2014 « G-Punk » Grignolino	46.00
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Cascina degli Ulivi, Stefano Bellotti, Piemonte

2014 VdT « Semplicemente Rosso » Barbera, Dolcetto	30.00
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Valli Unite, Piemonte

2014 « Gaitu » Barbera	34.50
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Fabrizio Iuli, Piemonte

2012 Monferrato Rosso « Nino » Pinot Nero	44.00
2007 Monferrato Superiore « Barabba » Barbera	57.00

Tenuta Grillo, Rita & Guido Zampaglione, Piemonte

2004 Monferrato « Pecoranera » Freisa, Barbera, Dolcetto, Merlot	49.00
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AA I Paglieri, Luca Roagna, Piemonte

2014 « Dolcetto d'Alba » Dolcetto	32.50
2009 Barolo « La Pira » Nebbiolo	80.00

Testalonga, Antonio Perrino, Liguria

2014 « Rossese di Dolceacqua » Rossese	54.50
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AA Zidarich, Carso, Friuli Venezia Giulia

2012 Carso « Teran » Teran	55.00
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AA Bressan Mastri Vinai, Friuli Venezia Giulia

2008 « Schioppettino » Schioppettino	56.00
2001 « Pignol » Pignolo	98.00

AA Ar Pe Pe, Sassella, Lombardia

2013 « Rosso Di Valtellina » Nebbiolo	53.00
2010 Valtellina « Stella Retica » Nebbiolo	63.00

Barbacarlo, Commendatore Lino Maga, Lombardia

2000 « Vigna Barbacarlo » Croatina, Uva Rara, Ughetta	67.00
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Klinec Medana, Slovenia

2010 « Quela » Merlot, Cabernet Sauvignon, Cabernet Franc	60.00
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CENTRAL ITALY

Sangiovese in his homeland! Some world-class wines. Hearty, meaty, soul-cleansing wines. Wines you sink into. Wines to comfort, sooth and calm. Striking a strikingly good balance between concentration and finesse, robustness and elegance. Meaty, gamey ooziness folded with liquorice, sour cherry, a little leather. Dense, silky and plummy. Purple and velvety.

Ampeleia Foradori, Toscana

2014 « Unlitro » | Grenache, Mourvedre, Carignan, Alicante Nero **1 LITER 38.00**

2014 « Alicante » | Alicante Nero 42.00

Fabbrica di San Martino, Giuseppe Ferrua, Toscana

2013 Colline Lucchesi « Arcipressi Rosso » | Sangiovese, indigenous blend 48.00

AA Pacina, Toscana

2010 IGT « Toscana » | Sangiovese, Canaiolo, Ciliegolo 47.50

Piano dell' Orino, Toscana

2009 « Brunello di Montalcino » | Sangiovese Grosso 105.00

AA Caparsa, Toscana

2012 « Rosso di Caparsa » | Sangiovese, Colorino, Malvasia 29.00

2006 Chianti Classico Riserva « Caparsino » | Sangiovese, Colorino, Canaiolo & Malvasia Nera 45.00

Cantine Vittorio Innocenti, Toscana

2009 Vino Nobile di Montepulciano « Riserva » | Sangiovese, Mammolo, Canaiolo Nero 43.00

Il Paradiso di Manfredi, Toscana

2013 « Rosso di Montalcino » | Sangiovese 62.00

2007 Brunello di Montalcino « Riserva » | Sangiovese 115.00

Azienda Agricola Macea, Toscana

2012 « Macea » | Pinot Nero 57.00

La Stoppa, Elena Pantaleoni, Emilia-Romagna

2013 « Trebbiolo » | Barbera, Bonarda 33.00

2007 Emilia IGT « Macchiona » | Barbera, Bonarda 52.00

A. A. Graziano, Emilia-Romagna

2013 « Sassoscuro » | Lambrusco di Grasparossa, Malbo Gentile 54.50

Ciù Ciù, Contrada Ciafone, Marche

2015 Rosso Piceno Superiore « Bacchus » | Montepulciano, Sangiovese 22.00

Emidio Pepe, Abruzzo

2011 D.O.C Riserva « Montepulciano d'Abruzzo » | Montepulciano 85.00

SOUTH ITALY & ISLANDS

Fascinating, sun-soaked wines. Pure concentration from Puglia; rich, boozy and ripe. The islands offer some intriguing wines. Cannonau (Grenache on holiday) is wonderful in Sardinia. Bready, plump, spicy in a Christmas cake way, dusty herbs from Nonna's pantry. Warm, deep and satisfying. Sicily brings some exotic yet earthy wines. Warm and brickly, soil hot from the afternoon sun. Rusty oranges and dusty pinks.

AA Monte di Grazia, Campania

2011 IGT « Campania Rosso » | Tintore, Piediroso 40.00

Cantina Giardino, Campania

2010 IGP « Drogone » | Aglianico 57.00

Guttarolo Cristiano, Puglia

2013 « Lamie delle Vigne » | Primitivo 44.00

2014 « Primitivo Amphora » | Primitivo 55.00

Frank Cornelissen, Mt Etna, Sicilia

2013 « Contadino No11 » | Nerello Mascalese 54.00

2013 « Munjebel No9 » | Nerello Mascalese 65.00

Vino di Anna, Anna Martens, Mt Etna, Sicilia

2014 « Palmento » | Nerello Mascalese 38.50

AA Cos, Giusto Occhipinti, Sicilia

2014 Cos « Frappato » | Frappato 41.00

Arianna Occhipinti, Sicilia

2014 « Il Frappato » | Frappato 54.50

Panevino, Gianfranco Manca, Sardinia

2013 « SuChi No Nau » | Cannonau 55.00

Giuseppe Sedilesu, Sardinia

2012 « Sartiu » | Cannonau 30.50

Antoine Arena, Corsica

2011 Patrimonio « Morta Maio » | Niellucciu 51.00

Ktima Ligas, Greece

NV « Xi-ro » | Xinomavro, roditis 42.00

/SPAIN/

Some warm and sunny Spaniards from Spain's growing natural wine movement. Craftsmanship and care from previously overlooked regions, notably the sweeping mountains of Granada. Here, the fertile soils home to many a citrus crop, give way to steep slopes whose rugged terrain and thin soil make for perfect grape-growing conditions. Lovely wines made lovingly.

Vinicola Corellana, Bierzo

2013 « Donkeyjote » | Garnacha 19.50

Bodega Mengoba, Bierzo

2013 « Flor de Brezo » | Mencía 33.50

Partida Creus, Catalunya

2012 GR « Garrut » | Garrut 45.00

Escoda-Sanahuja, Catalunya

2013 « Nas del Gegant » | Cabernet Franc, Cariñena, Garnacha, Merlot 42.50

2013 « La Llopetera » | Pinot Noir 60.00

Mendall, Laureano Serres, Catalunya

2010 « Terme de Guíu » | Cariñena 56.00

Celler Comunica, Montsant

2012 « Comunica » | Garnacha 37.00

Comando G, Madrid

2014 « La Bruja de Rozas » | Garnacha 36.50

2013 La Rozas « 1er Cru » | Garnacha 55.00

Bodegas Bernabe Navarro, Alicante

2012 « Beryna » | Syrah, Merlot, Cabernet Sauvignon & Others 28.00

2013 Tinto « La Amistad » | Roja 32.00

/GEORGIA/

Taking it back to the roots. Georgia is believed to be the home of winemaking where the fertile foils of the South Caucasus, including Armenia, Iran and Azerbaijan, are said to have been cultivated with vines for over 8,000 years. Today Georgian winemakers retain many of the traditional methods of their forefathers, eschewing technology and making wine according to simple, tried-and-tested techniques. If it ain't broke, don't fix it.

Pheasant Tears, Kakheti

2013 « Shavkapito » | Shavkapito 39.50

2013 « Saperavi » | Saperavi 39.50

Gaioz Sopromadeze, Barisashvili

2013 « Chkhaveri » | Chkhaveri 45.00

/NEW WORLD/

New World wines with an old world accent. Consider cool-climate Cinsault, fermented in large tinajas (clay jars to you and me). Tastes like southern France. Is southern Chilean. The other wines exhibit the earthy freshness born of hands-off winemaking, capturing the simple essence of the vineyard and the vintage.

Bodega Cecchin, Argentina

2012 « Carignan » | Carignan 23.50

Vincent Wallard, Argentina

2014 « 4 Manos » | Malbec 38.00

The Wild Vineyard, Chile

2012 « Villalobos Carignan Riserva » | Carignan 45.50

Radford Dale, South Africa

2012 « Thirst » | Gamay 25.50

Testalonga, Swartland, South Africa

2015 Baby Bandito « Follow your Dreams » | Carignan 36.00

2014 Bandito « King of Grapes » | Grenache 50.00

Domaine Lucci, South Australia

2015 « Spring Red » | Merlot, Tannat 43.00

Tom Shobbrook, South Australia

2015 « Novello » | Pinot Noir, Sangiovese, Sauvignon, Riesling 46.50

Burn Cottage, Central Otago, New Zealand

2012 « Pinot Noir » | Pinot Noir 56.00

/UNITED STATES OF AMERICA/

We are very excited to announce the arrival of new wines from America. From Oregon to California, we have compiled a collection of some of the rarest, wildest and 'coolest' wines from the West Coast. It's not all oaked Chardonnay and enormous Cabs. If you are keen to venture into the Land of the Free and the Brave open a bottle of awesomeness!!!

CALIFORNIA

CLOS SARON, GIDEON BEINSTOCK, SIERRA FOOTHILLS

Way up in the northern reaches of the Sierra Foothills, Gideon Beinstock and his wife, Saron Rice, produce small batches of wines that are unlike anything else coming out of California. Using traditional techniques and strict organic methods both in the vineyard and the cellar, they make tiny amounts of Pinot Noir from their 2.2 acre home vineyard as well as a variety of unique blends from 5.5 acres of nearby leased vineyards that they farm as well.

2009 « Heart of Stone » | Syrah 62.00

2009 « Black Pearl » | Syrah Blend 62.00

LA CLARINE FARM, SIERRA FOOTHILLS

La Clarine Farm is located at 2600 feet in California's Sierra Nevada Foothills. On their 10 acres they grow grapes, flowers and herbs as well as keeping goats, bees, chickens, birds and gophers. They make wine as naturally as possible, adding no yeast, sulphur dioxide, oak chips, enzymes or concentrates in the cellar, and no chemicals, fertilizers or tillage in the vineyard.

2013 « Sumu Kaw » | Syrah 51.00

LO-FI, LOS ALAMOS, CALIFORNIA

Lo-Fi is the brainchild of Mike Roth and Craig Winchester who make delicious cloudy no-sulphur wines for immediate drinking. The Cinsault is like a puree of summer fruits, pips and all!

2014 « Demetria Estate Cinsault » | Cinsault 45.00

AMBYTH ESTATE, PHILLIP & MARTY MORWOOD HART, PASO ROBLES

Ambyth is a small estate in Paso Robles run by Phillip Hart. Using only dry-farmed biodynamically-grown fruit he makes extraordinary uncompromising zero sulphur wines from a range of Mediterranean grapes

2011 « Mourvedre » | Mourvedre 71.00

OREGON

BOW & ARROW, SCOTT FRANK, PORTLAND, OREGON

Bow & Arrow is a tiny urban winery in Portland sourcing terrific fruit to make Loire-style reds. The Gamay reminds us of Thierry Puzelat's wines whilst the Air Guitar (a blend of biodynamic Cab Franc and organic Cab Sauv) is a brilliant Anjou-style red.

2014 « Rhinestones » | Gamay, Pinot Noir 46.00

/SWEET/

FRANCE	100m	500ml
Dne Clos du Gravillas, Minervois 2013 Muscat « Douce Providence » Muscat	6.00	28.00
Dne Terres de Fagayara, Roussillon 2012 Maury Rouge Grenache Noir	8.50	
Dne Les Tres Cantous, Bernard Plageoles, Gaillac 2008 Gaillac Doux « Vin d'Autan » Ondenc		59.50
ITALY	100m	500ml
Vittorio Bera e Figli, Piemonte 2012 « Moscato d'Asti » Moscato		(750ml) 34.50
Marco de Bartoli, Sicilia NV 10 years « Marsala Superiore » Grillo 1987 « Marsala Superiore » Grillo	14.00	72.00 90.00
AA La Stoppa, Emilia Romagna 2008 Malvasia Passito « Vigna del Volta » Malvasia	12.50	61.00
Massa Vecchia, Fabrizio Niccolaini, Toscana 2009 Maremma Toscana IGT « Passito » Aleatico		(375ml) 54.50
Marco Sara, Friuli Venezia Giulia 2007 « Mufis dal Siet » Friulano		60.00
Paolo Bea, Umbria 2000 Montefalco DOCG « Passito » Sagrantino		(375ml) 75.00

/DIGESTIVES/

LIQUEURS & EAUX DE VIE BY LAURENT CAZOTTE	50ml
Noix du Pays D'oc	6.50
Fleurs de Sureau	7.00
Liqueur de Prunelle	10.00
Liqueur de Guignes et Guin	10.40
Liqueur de Tomates	8.80
Cédrat	10.50
	25ml
Goutte de Poire Williams	8.25
Goutte de Mauzac Rosé	7.60
Goutte de Reine Claude Dorée	8.00
AMARI & OTHER LIQUEUR	50ml
Amaretto	5.00
Fernet Branca	5.50
Amaro Lucano	5.50
Chinato	7.00
GRAPPA & OTHER EAUX DE VIE	25ml
Grappa di Moscato	4.50
Aquavite da Mosto d'Uva	7.00
Vigne Bepitosolini Barrique 1990	9.00
Binner Eau de Vie Framboise 2007	4.00
Eau de Vie de Vieille Prune	4.50
Eau de Vie de Poire Williams	4.50
CALVADOS	25ml
Calvados Berneroy XO	4.75
Calvados Dupont Hors D'âge	5.50
Calvados Dupont 1997	8.00
Calvados Adrien Camut Privilège 18 ans	10.00
Calvados Dupont 1977	14.00
Calvados Lemorton 1978	16.50
COGNAC	25ml
Cognac Maxime Trijol VS	5.25
Cognac Ragnaud-Sabourin Reserve	7.25
Cognac Edgar Leyrat	10.00
ARMAGNAC	25ml
Armagnac 8 Years Darroze	5.25
Armagnac 1995 Darroze	7.00
Armagnac 1987 Darroze	12.00
Armagnac 1972 Darroze	15.50
Armagnac 1962 Darroze	17.25
WHISKY	50ml
Dewar's Whisky	5.50
Oak Cross	16.00
Laphroaig 10 yo	11.50
Jura - Single Malt -10 yo	9.75
Bowmore Islay - Single Malt - Sherry Cask Finished -15 yo	18.00