

# What's Inside?

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Much more food-friendly than you might think.  
Match it with aromatic, light dishes, or even steak with a rose Champagne.

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Pair with vegetables, charcuterie, or on its own.  
These delightful wines are great food partners.

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Pair with rich sauces, poultry and strong flavoured sea food.  
Also excellent with cheese at the end of a meal.

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Great with anything from a grill, particularly lamb.

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# Bubbles

Sparkling wine can be made in many different ways, with the traditional or Champagne method as the most popular one. Wines undergo a second fermentation in the bottle, bringing out its more savory, pastry aromas. The aromas along with their intense acidity sparkling wines are fantastic to cleanse your palate before your meal or even pair with many delicate dishes, such as scallops and even awkward vegetable dishes.

049 NV	<b>Castelnau, Brut, Half Bottle</b> .....£31 Champagne, France
050 NV	<b>Rouxvale, Sparkling Chardonnay</b> .....£33 South Africa
HW NV	<b>Castelnau, Brut Reserve</b> .....£45 Champagne, France
051 2005	<b>Castelnau, Blanc de Blancs</b> .....£83 Champagne, France
052 NV	<b>Ruinart, Blanc de Blancs</b> ..... £114 Champagne, France
053 2009	<b>Dom Perignon, Brut</b> ..... £235 Champagne, France
054 2012	<b>Louis Roederer, Cristal</b> ..... £255 Champagne, France

# Pink Bubbles

Pink bubbles generally have a bit more body than their lighter cousins, and the fruit aromas are those of red fruits, such as freshly picked raspberries and mellow strawberries. They also tend to have a touch more body, making them a serious contender to pair with many different dishes, including stronger meaty dishes.

055 2013	<b>Furnace Projects, The Sparrow'</b> .....£43 Herefordshire, England
HW NV	<b>Castelnau, Rose</b> .....£54 Champagne
056 NV	<b>Billecart-Salmon, Rose</b> ..... £103 Champagne, France
057 NV	<b>Laurent Perrier, Rose</b> ..... £116 Champagne, France

# Sparkling Grape Juice

This non-alcoholic version of bubbles is perfect for designated drivers, children and everyone else looking to celebrate, but would prefer to avoid alcohol. The grapes are picked from a fantastic vineyard and are not your average quality grapes that make it into grape soda. They were harvested at their perfect ripeness and handled with the same level of care the winery puts into their wine.

HW  
NV

**Babylonstoren, Sparkling Semillon** .....£24  
Franschhoek, South Africa

## Pink Wines

While there is nothing quite like a bottle (magnum) of nice pink wine on a hot summers day in your garden, it is often forgotten, these wines are excellent foodie partners. Don't be afraid to throw some burgers or barbecue at these wines as their pink fruity notes will bring out more flavour in the dishes. Salads can be very tricky to pair with wines, as they have quite a bit of bitterness in the greens, and this is another example of where pink wines fare much better than their white or red counterparts.

101  
2019

**Barbebelles, Rose** .....£28  
Cotes de Provence, France

102  
2019

**Mirabeau, Pure Rose** .....£34  
Cotes de Provence, France

103  
2019

**Chateau d'Esclans, Whispering Angel** .....£49  
Cotes de Provence, France

104  
2019

**Domaine Ott, Clos Mireille** .....£57  
Cotes de Provence, France

# French Chardonnay

The home of these excellent wines is Burgundy in Central France. Chardonnay gets a bit of stick sometimes for being too oaky or too intense, but if Burgundy is famous for one thing, is its incredible attention to detail and polish of their wines. They are soft and elegant, beautifully balanced. The wines are fruitier in the Southern regions of Macon, Pouilly and Vire-Clesse, while the North produces fresher, leaner and more expressive styles.

131 2019	<b>Albert Bichot, Les Charmes, Macon-Lugny</b> .....£29 Burgundy, France
132 2019	<b>Pascal Bouchard, Chablis, Vieilles Vignes</b> .....£33 Burgundy, France
133 2018	<b>Bourcier Martinot, Vire-Clesse</b> .....£39 Burgundy, France
134 2018	<b>Mommessin, Deux Terroirs, Pouilly-Fuisse</b> .....£45 Burgundy, France
135 2015	<b>Patrick Javillier, Savigny-Les-Beaunes</b> .....£55 Burgundy, France
136 2018	<b>Simmonet-Febvre, Chablis 1er Cru, Les Vaillons</b> .....£67 Burgundy, France
137 2018	<b>Domaine Mazilly, Meursault</b> .....£84 Burgundy, France

## You might like

138 2018	<b>Elephant Hill, Sea, Viognier</b> .....£34 Hawke's Bay, New Zealand
139 2018	<b>Maison Les Alexandrins, Condrieu</b> .....£78 Rhône Valley, France

# New World Chardonnay

While Burgundy is a perfect location to grow elegant and soft wines, wineries in the New World, tend to plant Chardonnay in slightly warmer areas, bringing in more fruit, more power and more structure to their wines. Some of these wines can rest in oak for a bit longer, bringing out beautiful notes of vanilla, cinnamon and coconut, that mesh well with the wines creamier acidity. These wines roll of the tongue and are perfect pairing partners for rich creamy dishes, lobster and seafood in general and even burgers.

161 2016	<b>Elephant Hill, Chardonnay</b> .....£34 Hawke's Bay, New Zealand
162 2018	<b>Bogle, Chardonnay</b> .....£39 California, USA
163 2019	<b>Creation, Chardonnay</b> .....£44 Hermanus, South Africa
164 2016	<b>Au Bon Climat, Wild Boy, Chardonnay</b> .....£56 Santa Barbara, USA
165 2018	<b>Big Table Farm, Wild Bee Chardonnay</b> .....£64 Oregon, USA
166 2018	<b>Spell Estate, Russian River Valley Chardonnay</b> .....£72 Sonoma, California, USA

## You might like

167 2018	<b>Esporao, Branco</b> .....£48 Alentejo, Portugal
168 2019	<b>Ken Forrester, The FMC</b> .....£67 Stellenbosch, South Africa

# Sauvignon Blanc

Sauvignon Blanc is home in Bordeaux, but it was truly made famous by the tiny hilltop village of Sancerre in the Loire Valley in the 70s. Absolutely magical with their local goats' cheese (Crottin de Chavignol) or any goats cheese for that matter, the French versions of this grape have a mineral feel to them with beautiful exotic notes of passion fruit. New Zealand brought out a new craze in the 90s, steeping the grape as one of the Worlds' most popular grape varieties. They focused more on the gooseberry, elderflower and grassy notes, which are incredibly refreshing and perfect to pair with cheesy dishes, creamy pasta dishes and seafood.

181 2019	<b>Dog Point, Sauvignon Blanc</b> .....£34 Marlborough, New Zealand
182 2019	<b>Domaine Ducroux, Sancerre</b> .....£39 Loire Valley, France
183 2016	<b>Chatelain, Pouilly Fume</b> .....£46 Loire Valley, France

## You might like

184 2019	<b>Torrentés, Inacayal</b> .....£27 Mendoza, Argentina
185 2018	<b>Domingo Martin, Albarino</b> .....£30 Rias Baixas, Spain
186 2019	<b>Urban Petric, Pinela</b> .....£37 Brda, Slovenia
187 2018	<b>Kikelet, Kassai Harslevelu</b> .....£45 Tokaji, Hungary
188 2019	<b>Le Strette, Nas-cetta</b> .....£51 Barolo, Piedmont, Italy

## Other Classic Whites

One cannot skip the famous French Oyster partners, the Muscadet and the Picpoul. The Piedmontese Gavi di Gavi is also a perfect wine to go with lively fresh fishy dishes, while a classic German Riesling is the most versatile wine on any list. The slightly off-dry characteristic makes it perfect for counteracting bitterness and spiciness in foods. Some of the other wines you will find below are uniquely different to anything you might have had before but are excellent wines to drink on their own or give them a chance and test drive them with your favourite dish.

211 2016	<b>Chateau du Cleray, Muscadet-Sur-Lie</b> .....£25 Loire Valley, France
212 2019	<b>Roberto Sarotto, Gavi di Gavi</b> .....£27 Piedmont, Italy
213 2019	<b>Cap Cette, Picpoul-de-Pinet</b> .....£29 Languedoc, France
214 2018	<b>Dr. Loosen, Bernkasteler Lay, Riesling Kabinett</b> .....£39 Mosel, Germany

## You might like

215 2019	<b>Kalogris, Mister Helios</b> .....£34 Peloponnese, Greece
216 2018	<b>Cantina Sorres, Su Bicu Vermentino</b> .....£39 Sardinia, Italy
217 2018	<b>Hawkshead, Pinot Gris</b> .....£45 Central Otago, New Zealand
218 2017	<b>Remhoogte, Honeybunch Chenin Blanc</b> .....£52 Stellenbosch, South Africa
219 2015	<b>Channing Daughters, Ribolla Gialla</b> .....£58 Long Island, New York, USA

# Red Bordeaux

These wines are famously blended with two main differences coming from the two banks of the Gironde estuary leading from Bordeaux, the city to the ocean. The Left Bank vines are planted on gravelly soils, which is more suited to the robust Cabernet Sauvignon, while the Right Bank soils are mostly clay, which retains water better lending itself perfectly to the ever thirsty Merlot. The Right Bank wines of St.Emilion and Pomerol and their strong base of Merlot, make softer wines with notes of plums and blueberries, while the Left Bank wines are generally based on the king of reds, Cabernet Sauvignon with its bolder tannins, blackcurrant, cedar and mint notes.

301 2017	<b>Chateau Le Monge, Medoc</b> .....£28 Bordeaux, France
302 2014	<b>Chateau Lucas, Lussac - St.Emilion</b> .....£34 Bordeaux, France
303 2018	<b>Chateau Lamothe, Haut-Medoc</b> .....£37 Bordeaux, France
304 2017	<b>Vieux Chateau des Combes, St.Emilion</b> .....£42 Bordeaux, France
305 2015	<b>Chateau, Beau-Site</b> .....£49 St.Estephe, Bordeaux, France
306 2017	<b>Chateau Cantin, St.Emilion Grand Cru</b> .....£56 Bordeaux, France
307 2016	<b>Chateau La Patache, Pomerol</b> .....£62 Bordeaux, France
308 2013	<b>Les Fiefs de Lagrange, St.Julien</b> .....£66 Bordeaux, France
309 2015	<b>Chateau Pedesclaux, Pauillac</b> .....£77 Bordeaux, France

## You might like

310 2015	<b>Château de Miniere, Vieilles Vignes</b> .....£46 Loire, France
311 2017	<b>Vina Eden, Tannat Cemento</b> .....£48 Maldonado, Uruguay
312 2013	<b>Chateau Musar</b> .....£59 Bekaa Valley, Lebanon

# New World Bordeaux Style

The magic of Bordeaux marketing is so strong, everyone wants to emulate it, especially rich governmentally backed New World regions in USA, Argentina and Chile, where they invested heavily into introducing the best clones of Bordeaux varietals, educating their wine makers and extensive research on their soils. Luckily, they kept their makers' character. These wines are showing off their muscle, with the warmer climates delivering softer tannins, making them ready to drink sooner. They go great with your heavy meats, especially your stakes, but are not offended if they are paired with a simple burger.

341 2018	<b>Kaiken, Cabernet Sauvignon</b> .....£29 Mendoza, Argentina
342 2016	<b>Rotschild, Los Vascos Cabernet Sauvignon</b> .....£37 Colchagua Valley, Chile
343 2016	<b>Pulenta Estate, Malbec</b> .....£39 Mendoza, Argentina
344 2017	<b>Rickety Bridge, Paulina's Reserve, Cabernet Sauvignon</b> .....£42 Franschhoek, South Africa
345 2018	<b>Lieu Dit, Cabernet Franc Sans Soufre</b> .....£49 Santa Ynez, California, USA
346 2017	<b>Amancaya, Malbec Cabernet Blend</b> .....£51 Mendoza, Argentina
347 2015	<b>Double Canyon, Cabernet Sauvignon</b> .....£58 Horse Heaven Hills, Washington , USA
348 2016	<b>Trapiche, Finca Orellana, Malbec</b> .....£61 Mendoza, Argentina
349 2016	<b>Truchard, Cabernet Sauvignon</b> .....£64 Napa Valley, California, USA

# Red Burgundy

There is nothing quite like Burgundy. The Cistercian monks mastered the art of winemaking in the Dark ages and found a way to not only grow but master the prima donna grape that is Pinot Noir. The fussy grape knows what it likes, and produces some of the Worlds' most perfect, elegant expressions of their terroir ... when the conditions are good. The wines are subtle, and gentle, with light red fruit notes, floral characteristics and with a bit of age, even some seductive fresh leather notes. These wines match perfectly with red fish, lightly flavoured poultry and delicate steaks.

371 2018	<b>Maison Louis Latour, Les Pierres Dorees</b> .....£31 Burgundy, France
372 2016	<b>Manoir de Choiseul, Santenay</b> .....£39 Burgundy, France
373 2016	<b>Jaffelin, Savigny Rouge Vergelesses</b> .....£58 Burgundy, France
374 2017	<b>Domaine des Beaumont, Gevrey-Chambertin</b> .....£89 Burgundy, France

## You might like

375 2019	<b>Chateau du Pierreux, Brouilly</b> .....£29 Beaujolais, France
376 2016	<b>Stefan Pratsch, Zweigelt Kittel</b> .....£31 Weinviertel, Austria
377 2016	<b>Heumann, Kekfrankos</b> .....£36 Villany, Hungary

# New World Pinot Noir

Burgundy has had hundreds and hundreds of years to assert themselves in the fine wine market, understand their terroir and fulfil their potential. Most of New World has less than 100 years of winemaking under their belt, but they do still have an advantage. No restrictions in their winemaking process allow them to use modern technology and produce wines of extreme quality year in year out. It also allows them to grow the fussy Pinot Noir grape in warmer climates, producing richer and fuller wines than those of Burgundy. These wines are perfect when you need to upgrade your delicate Gevrey-Chambertin for something with just a touch more oomph.

391 2016	<b>Spy Valley, Pinot Noir</b> .....£35 Marlborough, New Zealand
392 2019	<b>Caythorpe, Pinot Noir</b> .....£46 Marlborough, New Zealand
393 2019	<b>Creation, Pinot Noir, Hermanus</b> .....£53 Hermanus, South Africa
394 2018	<b>Joy Fantastic, Joy Fantastic Pinot Noir</b> .....£66 Sta Rita Hills, California, USA
395 2015	<b>Hawkshead, Pinot Noir, Bannockburn</b> .....£74 Central Otago, New Zealand
396 2018	<b>Hahn, SLH Pinot Noir</b> .....£77 Monterey, USA
398 2017	<b>Savaterre, Pinot Noir</b> .....£99 Beechworth, Australia

## You might like

399 2015	<b>Channing Daughters, Blaufrankisch</b> .....£52 Long Island, New York, USA
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# Red Italian Wines

It is impossible to completely categorize Italian wines as they play host to over 700 different grape varieties planted in their rich fertile soils. However, they do all have something in common - their food pairing characteristics. What grows together, goes together is a famous sommelier cheat phrase, and it's truest with the wines from the big boot. Fresh acidity helps the juiciness of their vegetables, a robust tannic structure that gives wines a backbone so they can survive the flavourful cuisine and their approachability as Italians themselves are, makes these wines incredibly popular.

451 2020	<b>Visconti della Rocca, Primitivo</b> .....£26 Puglia, Italy
452 2017	<b>Ducale, Salice Salentino</b> .....£29 Puglia, Italy
453 2018	<b>Planeta, La Segreta Il Rosso</b> .....£32 Sicily, Italy
454 2019	<b>Tenuta Lenzini, Casa e Chiesa Merlot</b> .....£36 Tuscany, Italy
455 2018	<b>Cantina Sorres, Pensamentu Cannonau</b> .....£46 Sardinia, Italy
456 2012	<b>Vesevo, Taurasi</b> .....£53 Campania, Italy
457 2018	<b>Villa Calicantus, Avresir</b> .....£61 Veneto, Italy
458 2015	<b>Giacomo Asheri, Barolo</b> .....£65 Piedmont, Italy
459 2016	<b>Bottega, Amarone della Valpolicella</b> .....£71 Veneto, Italy
460 2017	<b>Musso, Pora, Barbaresco</b> .....£76 Barbaresco, Piedmont, Italy
461 2015	<b>Le Strette, Corini Palaretta, Barolo</b> .....£84 Piedmont, Italy
462 2012	<b>Barbi, Brunello di Montalcino</b> .....£101 Tuscany, Italy

# Red Rioja

Rioja, the mountainous desert region in the North of Spain, has made its name as one of the Worlds' premier winemaking locations as early as the 15th Century. Based on the Tempranillo grape which has rich savoury notes of strawberries, black cherries and tomato leaf make these wines outstanding pairing with tapas-style cuisine and slow-roasted barbecue dishes.

421 2015	<b>Cune, Gran Reserva</b> .....£39 Rioja, Spain
422 2011	<b>Marques de Caceres, Gran Reserva</b> .....£48 Rioja, Spain
423 2016	<b>Panoramico, Caracuesta Vinas Viejas Grenache</b> .....£63 Rioja, Spain

## You might like

424 2017	<b>Finca Museum, Vinea Crianza</b> .....£30 Cigales, Spain
425 2017	<b>Painted Wolf, Guillermo Pinotage</b> .....£38 South Africa
426 2018	<b>Expressio del Priorat</b> .....£46 Priorat, Spain
427 2017	<b>Esporao, Tinto</b> .....£51 Alentejo, Portugal
428 2019	<b>Carmelo Pena, Santana Bien de Altura, Ikewen</b> .....£55 Gran Canaria, Spain
429 2014	<b>Baxter, Old-vine Carignan</b> .....£64 Anderson Valley, California, USA
430 2016	<b>Ridge, Geyserville Zinfandel</b> .....£91 California, USA

# Syrah & Friends

Syrah, the black small-berried grape variety produces some of the most mesmerizing wines on the planet. In the 1800's wines from the Northern Rhone, where Syrah is most at home, retailed for double value to top Burgundy and Bordeaux. Yet in recent times it is getting more and more overlooked. The wine is perfect with roasted, slow-cooked meats, game, steaks and some of the strongest cheeses, as its structure and lively acidity paired with unmistakably unique flavour characteristics of blackberries, smoked meat and Mediterranean spice, lends itself perfectly to aromatic cuisine. Its most common blending partners are Grenache and Mourvedre, where it adds structure and integrity to the blend.

481 2019	<b>Gabriele Meffre, Chateau des Tresques, Cotes du Rhone</b> .....£27 Rhone Valley, France
482 2017	<b>Oliver's Taranga, Shiraz</b> .....£34 Maclaren Vale, Australia
483 2016	<b>Fortant, Pic St. Loup</b> .....£37 Languedoc, France
484 2017	<b>Syrah, Elephant Hill, Hawke's Bay</b> .....£43 Hawke's Bay, New Zealand
486 2016	<b>Errazuriz, Aconcagua Syrah</b> .....£47 Chile
487 2016	<b>Fontaine du Clos, Castillon, Vacqueyras</b> .....£51 Southern Rhone, France
488 2016	<b>Maison Les Alexandrins, Crozes-Hermitage</b> .....£57 Rhone Valley, France
489 2018	<b>Chateauneuf-du-Pape, La Bastide Saint Dominique</b> .....£66 Rhone Valley, France
490 2017	<b>Big Table Farm, The Funk Syrah</b> .....£78 Oregon, USA

# How to choose wine

Pairing wine with food is easy. All you have to do is follow some basic rules and ignore the age-old white with fish, red with meat rule.

## You are always right

To find your perfect wine for tonight first, ask yourself, What do I feel like? A white, a red, some bubbles or even a nice Provence pink? This will quickly help you narrow down the options. Ignore all other rules until you decide on the type of wine.

## What grows together, goes together

Now choose your food. Done? Great. Wine is made to go with food, so the first rule to follow is “What grows together, goes together”. A winemaker makes the wine that goes with the food he makes at home. Italians make wines that go with flavourful tomato-based dishes, roasted meats and pasta. The Americans to go with burgers and barbecue, Argentines to go with steaks and so on.

## The good, the bad, the ugly

- Pairing wine to food is like finding a perfect mate in life. You want to complement the good and counteract the bad.
- Balance your flavours. A light dish, will get overwhelmed with a heavy wine and a heavy dish will make a light wine taste like water.
- Salt brings out flavours, so pair it with bold wines that have something to show for themselves.
- Fresh dishes want fresh wines. High acidity, cold climate wines work wonders with citrusy, fruity dishes.
- If the food is sweet, more sweetness will actually tie both food and wine together and bring out the flavours. Don't kill it with high alcohol, bitter wines.
- Fatty dishes need freshness and acidity in wine to cut through the fat and lift the flavours.
- If the food is spicy, you want to counteract that with sweetness - you do not want to put fuel on the fire and go for high alcoholic wine.
- If the food is bitter, you want to counteract that with sweetness - you do not want to emphasize the bitterness with harsh, tannic wines.

## Ask!

You can always ask for a recommendation as well. Our team is well-trained and knows the wines on the list very well, and they know which wines go great with which dish. If you are looking for something extra special, ask to see JB's Secret Stash - a ledger with some of the rarest wines in the world.