

LINCOLN'S INN WINE LIST 2018/2019

CHAMPAGNE & SPARKLING WINE

Champagne

Lincoln's Inn Champagne, Jean Comyn Harmonie Brut, NV £42.00

Citrus and apple gives freshness on the nose and a bright start to the palate. There is depth in the middle with greengage richness, typical of the Chardonnay in the blend. It is an excellent reception drink and perfect apéritif.

Pol Roger Brut Réserve NV £55.00

Sir Winston Churchill's favourite champagne is made from the region's traditional grape blend of wines from champagne's three main areas. The nose has a bouquet of flowers, the palate is a fruit salad of flavours, the mousse is fine enhancing its elegance richer and towards the back the fruit is underpinned by fresh brioche.

Sparkling Wines

Prosecco Extra Dry, Borgo del Col Alto, Veneto, Italy, NV £27.50

White flowers give a heady floral charm. The start of the palate is lively and quite delicate with lime and lemon freshness. White peach gives a sweeter feel on the mid palate but mineral towards the back as it lightens and refreshes with the fresh fruit lingering on the finish. It makes for the perfect party wine, a great apéritif but there is enough flavour to enjoy with food.

Domaine Rosier, Blanquette de Limoux, France, NV £32.00

Floral with plenty of fresh fruit. The nose has white flowers, the palate is citrusy and bright. The finish is fresh with flavours that linger. A great aperitif and it is an easy drinking reception wine.

Crémant de Loire Brut, Domaine Yannick Amirault, France, NV £35.00

The nose is bright, crisp and fresh with lime. The palate at the start is very light and citrus driven. There is mid sweetness with tropical fruits and white peach. The balance of freshness and sweetness makes it a good reception wine but there is enough flavour to partner with food.

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Availability and vintages are subject to change.

Events, Honourable Society of Lincoln's Inn, London, WC2A 3TL

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WHITE WINE

La Forteresse Colombard Sauvignon, Les Vignobles Foncalieu, France, 2016 £21.00

The nose is aromatic, fragrant and fresh. The start of the palate has limes and nettles. Rich fruit in the middle, ripe pear and sweeter fruit underpin an attractive balance of citrus. The finish has freshness with length of flavour. An enjoyable and easy drinking glass, that goes well with a variety of dishes.

Hamilton Heights South East Australia, Chardonnay, 2016 £21.50

The fruit on the nose is ripe, as the palate starts with fleshy richness of honeydew melon and ripe greengages. A mid sweetness underpins apple and lime; becoming brighter and fresher at the back. The finish is rich, with nectarine and apricot. The freshness suits lighter flavoured fish yet there is enough depth of flavour to stand up to the richness of salmon.

Fairtrade Chenin Blanc, Fairview, Paarl, South Africa, 2017 £22.50

Think of white peach. The nose has rich fruit and the palate starts with depth of flavour. Under the peachy richness there is a hint of citrus to balance. A wine that suits lighter flavoured fish, goes well with chicken and is a good reception drink.

Maison de la Paix Réserve Viognier, Vin de Pays d'Oc, 2016 £23.75

The nose has a mix of flavours, freshness then sweetness. The palate is similar with rich ripe apricot backed by citrus. Yellow peach and apricot on the back palate are underpinned by a hint of apple, with the rich fruit coming through and giving great depth. There is enough flavour to suit fuller flavoured foods such as salmon and chicken but enough freshness for plaice and cod.

Montes Classic Series Chardonnay, Curicó Valley, Chile, 2016 £24.95

Wine with plenty of depth and richness, the nose has ripe fruit; the palate full of fleshy melon and greengage. There is a balance with apple underpinning the complexity. It becomes fresher at the back but it fills out on the finish with ripe fleshy fruit. The depth and richness of fruit suits fuller flavoured dishes.

Alpha Zeta "P" Pinot Grigio, Veneto, Italy, 2017 £27.50

Fresh lime and lemon with white flowers. The nose is fragrant and bright, the palate light at the start with hints of citrus. The richness of the sweet fruit is balanced with citrus and minerals. It is a good reception wine, goes well with fish, pasta and lighter meats such as pork.

Ribbonwood Sauvignon Blanc, Marlborough, New Zealand, 2016 £28.00

This wine has a fragrant and smoky nose full of white flowers. The palate starts with gooseberry and lime crispness not exaggerated but rather nicely understated. Sweet in the middle with tropical fruits and white peaches this wine has richer flavours and a flinty finish. Goes well with sea food and has the lightness and freshness for lighter flavoured fish.

Ruppertsberger Riesling Trocken, Winzerverein Hoheburg, Germany, 2016 £28.50

The nose is fresh; the start of the palate has a mix of citrus fruits with lime and pink grapefruit. Apricot and yellow peach give depth in the middle with tangerine and lime refreshing the back of the palate. The finish has a hint of ripe and sweet tropical fruit. Great with lighter dishes but with enough depth of flavour for salmon.

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Chablis, Domaine Alain Gautheron, France, 2016 £37.50
The nose is bright and the palate has crisp acidity with orchard fruits and flinty minerals. An attractive mid palate has balance of ripe greengage and depth of fruit. It is the perfect partner to fish, the racy freshness going well with shellfish too.

Domaine Merlin-Cherrier Sancerre, Loire, France, 2017 £37.50
This is a vibrantly fresh wine with a nose full of gooseberries and lime. The start has flinty brightness. Then tropical fruits follow citrus. With a refreshing finesse and length. This is classic Sancerre, a wine that suits quite rich fish and certainly complements sea food.

ROSE WINE

Château Paradis 'Essenciel' Coteaux d'Aix en Provence, France, 2016 £26.00
The first impression is one of apricots with a hint of sweetness on the nose but the start of the palate is light and fresh with a mix of red fruits. There is mid richness from the Grenache in the blend, but the fruit at the back is fresh, light and fragrant with just a hint of white pepper from the Syrah on the finish. It makes a very good reception win and enjoyable just as a glass of wine.

RED WINE

Own Label Claret

Lincoln's Inn Bordeaux Rouge, France 2012 £25.00
The nose is sweet fruited with lovely rich flavours. The ripeness is there on the palate with lots of rich black plum. The black fruits on the mid palate are backed by coffee beans and chocolate, the fleshy suppleness helped by rounded tannins. Towards the back there is a balancing freshness, a slightly firmer feel but the fruit ripeness gives sweetness on the finish. It makes a great partner to lamb but there is enough power of flavour to stand up to beef.

Terre d'Or Shiraz Cabernet, Les Vignobles Foncalieu, France, 2016 £21.00
The nose has a mix of fresh red fruits and blackberry with just a hint of pepper. Breadth of flavour on the palate with richness of black cherry and ripe loganberry. The mid sweetness of the ripe black fruits is balanced by fresher red fruits. The back palate has the peppery spice so typical of Shiraz. It certainly goes well with poultry and lamb with the spiciness suiting the richness of pork.

Hamilton Heights, Shiraz, South Eastern Australia, 2017 £23.50
The nose has spicy black pepper. The palate starts with bramble and redcurrant freshness. The mid palate has sweet fruit richness of ripe wild strawberries and some black cherry. A mix of fresher flavours and a hint of black pepper spice finish the palate off. The freshness and the spice go well with lighter meats but there is enough depth of flavour for beef or venison.

Montes Classic Series Merlot, Colchagua Valley, Chile, 2015 £24.50
Black fruit dominates the nose. The palate has rich fruit with ripe black plum mid fleshiness. There is underlying bramble freshness but sweet ripe fruit is there as well. At the back, supple and fleshy with depth of flavour on the finish. It won't overpower lamb but the richness of the flavours makes it a better partner to beef, venison and richer dishes.

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| <p>Montepulciano d'Abruzzo, Il Faggio, Abruzzo Italy, 2016</p> <p><i>The nose is fruity, perfumed with a hint of mocha together with some red and black fruits. The palate has the richness of ripe black plum and cherry. There are fresher red fruits at the back lifting the flavours; the finish is rich with ripe fruit and dark chocolate. The depth of flavour suits fuller flavoured meats.</i></p> | <p>£24.75</p> |
| <p>La Cachette de Parsifal Cabernet Syrah, Vin de Pays d-Oc, France, 2016</p> <p><i>The nose has a spicy minty mix of black fruits. The start of the palate is sweet with ripe blackcurrant and black cherry. The supple mid richness is underpinned by fresher red fruits, the tannins are fine adding to the suppleness at the back. The finish has autumn hedgerow fruit excitement. It goes well with lamb and pork.</i></p> | <p>£25.00</p> |
| <p>Carignan 'Vieilles Vignes', Roche de Belanne Vin de Pays d'Herault France, 2016</p> <p><i>The nose has richness and depth of sweet fruit. The palate is a mix of autumn hedgerow fruits, brambles and rosehips. It has plenty of depth and fleshy richness in the middle with black plums and truffles. There are layers of flavour supported by fine well integrated tannins with the finish of sweet fruit, rich with herbal spiciness. The depth of flavour goes well with beef and venison.</i></p> | <p>£25.60</p> |
| <p>Les Terres du Roi Côtes du Rhône, Southern Rhône, France, 2016</p> <p><i>The nose is full of the sweetness of ripe fruit. The start of the palate has fleshy depth of flavour of a mix of red and black fruits. Supple in the middle, the tannins are integrated very nicely. The back palate has richness and depth and there is sweet fruit on the finish. A wine that makes choosing easy, it has enough rich fruit for stronger flavours yet enough freshness not to overpower the light meats.</i></p> | <p>£26.00</p> |
| <p>Kaiken, Malbec Reserve, Wines Mendoza, Argentina, 2016</p> <p><i>The fruit on the nose is sweet and ripe. The palate has the richness of black plums and black truffles. Velvet smooth in the middle with supple rich fruit backed by bitter chocolate. There is a balancing freshness from the underlying bilberries but it fleshes out at the back with a rich finish. The richness of the fruit suits the stronger flavours of beef and venison.</i></p> | <p>£26.50</p> |
| <p>Chono Pinot Noir, Casablanca Valley, Chile, 2015</p> <p><i>The cooling effect of the Humboldt Current makes the Casablanca Valley an ideal place for Pinot Noir. The nose has an aromatic red fruited freshness and the start of the palate is bright. There is mid depth sweet fruit and a hint of chocolate with mulberries and bitter cherries on the finish. If you enjoy red with fuller flavour fish, do try this Pinot Noir as it makes an ideal partner to lighter meats such as lamb and pork.</i></p> | <p>£27.20</p> |
| <p>Rioja Crianza, El Coto, Rioja, Spain, 2014</p> <p><i>The nose has minty freshness. The wine is floral with woodland violets together with bramble and bilberry on the start of the palate. Sweet in the middle with a rich mix of black fruit and yet the fruit is ripe and supple. Underlying bramble refreshes the palate and although it feels lighter at the back the finish has a rich mix of black fruits. The minty freshness suits poultry and the lighter meats.</i></p> | <p>£27.20</p> |
| <p>Punto Final Cabernet Sauvignon, Bodegas Renacer, Mendoza, Argentina 2016</p> <p><i>Cassis dominates the nose; the palate has a concentrated mix of black fruits. Sweet fruit in the middle and finely integrated tannins, the back palate proves lighter with a minty freshness. The finish has depth of the richness of ripe black fruits. This concentration of flavour suits beef best.</i></p> | <p>£28.95</p> |

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| Château de Fontenille, Bordeaux Rouge France 2015 | £31.00 |
| <i>The nose has a mix of black fruits with cassis and fresher bramble. The palate is fleshy with sweet ripe fruit; black plums, black cherries and a hint of chocolate. It is fresher at the back with lots of bilberry. The finish has plenty depth of flavours of rich ripe fruit. Lamb and claret were made for each other; a perfect combination.</i> | |
| Les Haut de Perganson, Haut-Médoc France, 2012 | £36.00 |
| <i>The nose has a rich mix of flavours of plenty of ripe black fruits. The start of the palate is sweet velvety and supple. There is a balancing freshness of bramble and bilberry but it fills out on the finish with a rich mix of ripe black cherry and cassis. There is enough freshness for the lighter meats and the richness especially on the finish. This wine also goes perfectly with beef.</i> | |
| Maranges, Jean-Claude Boisset, Burgundy, France, 2013 | £36.00 |
| <i>Behind the village of Santenay is the Maranges, a lesser known area that produces attractive red wines from Pinot Noir. It has hints of sweetness on the nose and the palate starts with red cherry and ripe mulberry. The rich mix of fruits is underpinned by freshness of redcurrant and a touch of bramble. Lighter, fragrant and minty at the back; the finish has complexity with red fruit freshness and sweeter black fruits. This lightness suits poultry and the freshness goes well with the richness of pork.</i> | |

SWEET WINE

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| Botrytis Semillon, Peter Lehmann Masters, South Australia, 2016 (37.5cl) | £20.50 |
| <i>The nose is sweet with ripe peach, apricots and candied peel. The luscious mid sweetness is balanced by underlying tangerine layers of flavour. The back palate has richness, ripeness and fleshy sweetness. This goes very well with various desserts and is also a perfect pairing for blue cheese.</i> | |
| Château Delmond, Sauternes, 2015 (37.5cl) | £27.60 |
| <i>The nose has a floral and fragrance mix. The start of the palate is light but it fills out in the middle with sweet fruit, ripe apricots and candied peel. Exotic and fleshy, there is balance of underlying tangerine with sweet ripe fruit coming through finishing with a rich sweetness. This wine goes well with fruit desserts and complements cheeses.</i> | |

PORT

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| Dow's Tawny, NV | £30.00 |
| <i>The nose is fragrant, nutty from the extra time in cask and the start of the palate light and fresh with almonds and dried fruits. The mid palate has both sweetness and smoothness of fuller flavoured red fruits. Giving way to freshness, almonds, hazelnuts and dried fruits, then finishing with fragrance and length.</i> | |
| Graham's LBV, 2012 | £42.00 |
| <i>Produced in the style of Graham's great Vintage Ports, Graham's LBV 2012 has a near opaque purple colour with vibrant aromas of blackberry and dark cherry as well as hints of freshly picked mint. Full-bodied with bramble fruit flavours, this wine shows Graham's signature complexity and elegance in perfect balance.</i> | |

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CORKAGE CHARGES

Should you wish to enjoy your own choice of wine, spirits or beer, the Inn allows supply of these for your event and charges on consumption at the rates below.

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| Red, White or Rosé Still Wine (75cl) | £15.00 |
| Sparkling Wine, Champagne, Port & Fortified Wine (70cl - 75cl) | £24.00 |
| Spirits & Liqueurs (70cl - 75cl) | £35.00 |
| Bottled Beer (330ml) | £2.50 |
| Beer Barrels (keg/barrel charged at full capacity in multiple pints) | £2.50 |

Corkage includes: delivery acceptance to LI prior to event (date and time to be arranged through your event coordinator), storage, chilling down if necessary, glassware and service.

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