

# WINE LIST 2016

## House Wines

La Loupe Grenache Blanc, Vignobles Foncalieu, France, 2015 £19.00

*The fruit on the nose is rich and the palate starts with ripe greengage but there is balance with underlying citrus and apple. Depth of flavour at the back from ripe fruit adds richness and sweetness though the finish is fresher and has good length. The mix of sweet fruit and freshness suits a variety of dishes, not dominating the lighter fish but not being overpowered by rich, even spicy dishes.*

La Loupe Grenache Noir, Vignobles Foncalieu, France, 2015 £19.00

*The mix of autumn hedgerow fruits has herbal excitement. The palate a mix of flavours, sweet and fleshy on the mid palate and the tannins are ripe but there is balance with bilberry and bramble and a hint of pepper giving a lighter fresher feel at the back. The finish is ripe fruited and rich with depth of flavour. The combination of flavours, the sweetness yet freshness, suits a range of dishes including lighter meats such as pork yet it is not overpowered by the fuller flavours of beef and venison.*

## Lincoln's Inn Selection

Château Grand Mayne, Sauvignon Blanc, Côtes de Duras, France, 2015 £23.50

*The nose has citrus and apple, the freshness so typical of Sauvignon Blanc yet the flavours are discreet and not overdone. The mid palate has some sweet, ripe greengage with a hint of pineapple, the mid richness underpinned by the racy freshness of lime and gooseberry. The finish has length with lingering flavours. It is an easy drinking glass of white, one that suits fish and the lighter meats such as poultry.*

Lincoln's Inn Bordeaux Rouge, France, 2012 £23.50

*The nose is sweet fruited with lovely rich flavours and the ripeness is there on the palate, 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.*

Lincoln's Inn Champagne, Jean Comyn Harmonie Brut, France 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, the back palate lighter with fragrant freshness and length. It is an excellent reception drink, a perfect apéritif.*

## Champagnes & Sparkling Wines

Prosecco Brut, Borgo Del Col Alto, Veneto, Italy, NV £27.50

*White flowers give a heady floral charm and the start of the palate is lively, quite delicate citrus with lime and lemon freshness. White peach gives a sweeter feel on the mid palate but the mineral freshness towards the back lightens 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.*

Nyetimber Brut Reserve, West Sussex, England, NV £40.50

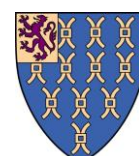
*The chalky soil of West Sussex is similar to the Champagne region as is the grape mix of Chardonnay, Pinot Noir and Pinot Meunier. Fragrant white flowers on the nose, freshness at the start, the mid palate is richer with ripe greengage and melon. There is sweetness at the back but it finishes with freshness, length and lingering flavours. Great as a reception drink but yet has enough depth of flavour to enjoy with fish.*

Bollinger Special Cuvée, Champagne, France NV £70.00

*The House style is one of richness and depth of flavour with ripe pineapple, peach and roasted pears. The nose has sweetness, the palate fleshy greengage, toasty the powerful mix of fruits underpinned by freshness, lots of lovely grapefruit yet there is a satisfying fruit depth filling out the back palate and finish.*

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## White Wines

16 Stops Chardonnay, Adelaide, South Australia, 2014 £21.90

*Sweet and ripe on the nose, the palate has depth with melon and ripe greengage richness. The fleshy sweet fruit is underpinned by fresh apple; a lovely balance. Bright at the back with citrus freshness but the finish has depth with sweetness of ripe fruit. The depth of flavour goes well with even the richest fish, a wine that is not overpowered by salmon.*

Domaine Roche de Belanne Marsanne, Viognier, Vin de Pays d'Oc, France, 2015 £21.95

*The peachy richness of the Viognier is balanced by tangerine and grapefruit, a complex mix of flavours. The nose has depth of fruit, the start of the palate the richness of ripe fruit but under the mid sweetness apple and lime refresh. There is enough depth of flavour to suit the fuller flavoured foods such as salmon and chicken but enough freshness for plaice and cod.*

Pinot Grigio di Piave La di Motta, Veneto, Italy, 2015 £22.75

*The nose has white flowered fragrances and stone fruits. The start of the palate is bright but there is depth in the middle with ripe apple, white peach and pear; the richness well balanced by an underlying citric freshness. The finish has length with flavours that linger. It is a good reception wine, goes well with fish, pasta and even lighter meats such as pork.*

Fairview Darling Chenin Blanc, Paarl, South Africa, 2016 £23.00

*The nose is fresh and floral but the palate starts with depth of fruit and ripe tropical fruits add some mid sweetness. The underlying grapefruit refreshes; an attractive balance and, although there is sweet fruit on the back palate, the finish is fresh and fragrant with flavours that linger. A wine that suits lighter flavoured fish and goes well with chicken, a good reception drink.*

Tres Palacios Chardonnay Reserve, Maipo Valley, Chile, 2014 £23.25

*Rich and ripe, the nose has depth and the palate is full and fleshy with ripe melon. There is a balancing freshness, a mix of flavours with underlying apple but it fills out at the back with greengage and pineapple and finishes with sweet fruit. The depth and richness of fruit suits the fuller flavoured dishes.*

Ruppertsberger Riesling Trocken, Ruppertsberger Winzerverein Hoheburg, Pfalz, Germany, 2015 £24.50

*Lime and apple gives a racy freshness on the nose and a crisp start to the palate. It fills out in the middle with tropical fruits and some white peach then towards the back the fresh fruits overtake the sweetness leaving the back palate lighter with flint and minerals. It goes well with the fish especially the lighter flavoured fish.*

Wairau River Sauvignon Blanc, Marlborough, New Zealand, 2015 £26.90

*This is a classic Sauvignon from the south island with its crunchy gooseberry nose, herbal and fresh fruit on the palate. The flavours are not overdone, the mid palate attractively fragrant almost discreet with lime and lemon giving a racy freshness on the finish, a wine that goes well with shrimps and prawns, lighter flavoured fish but is not overpowered by chicken.*

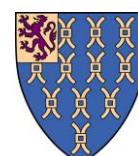
Sancerre, Domaine Nicholas Girard, Loire Valley, France, 2015 £33.90

*The nose has orange blossom fragrances that are fresh and citrusy, the start of the palate is light with mineral and flint. A hint of sweetness in the middle with white peach and tropical fruits but the fruit at the back is fresh and fragrant, the finish long and mineral driven. It is just the right partner to seafood and goes well with lighter flavoured fish.*

Saint-Véran, Moulin du Pont, Vins Auvigues, Côte Mâconnais, France, 2012 £34.00

*Apple and lime give freshness on the nose and the start of the palate is crisp and crunchy. The mid palate has more depth with sweeter fruit such as greengage and pear, the richness balanced by the citrus and*

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*apple that comes through at the back. The freshness yet richness suits most fish, even deep fried, and rich flavours such as salmon and if you want a glass of white with your chicken the choice is easy.*

**Chablis, Domaine Garnier, Chablis, France, 2014** £34.90

*The 2014 vintage produced some sweet fruit, the nose has depth yet the palate is fresh with citrus and apple driven. There is mid depth of greengage with a touch of melon, but at the back mineral and citrus refresh. The finish is racy with lingering flavours. A great partner to shrimps and prawns yet has enough depth of fruit not to be overpowered by richer fuller flavoured fish and a wine for hard cheese.*

## **Rosé Wine**

**Rosé 'Essenciel' Château Paradis, Grenache, Syrah, Coteaux d'Aix-en-Provence, France, 2015** £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 wine, enjoyable just as a glass of wine.*

## **Red Wines**

**Château Fontenille, Bordeaux, France, 2012** £22.50

*The nose is bright with a bramble and bilberry freshness but there is depth on the mid palate. Layers of fruit give interest, the back palate is slightly lighter yet the finish has the sweetness of ripe black cherry and cassis. Claret that has enough richness yet freshness to suit a range of meats from beef's depth of flavour to lamb and pork.*

**Château Tour de Luchey, Bordeaux, France, 2013** £22.50

*A small property not far from Saint-Emilion with a Cabernet Sauvignon and Merlot grape mix. The nose is bright with fresh bramble and bilberry, the palate sweeter with more damson plum in character. The tannins are firm but ripe with the fresh fruits at the back bringing out hints of cedar wood. Claret and lamb are a classic combination and this is no exception.*

**Azabache Crianza, Bodegas Aldeanueva, Rioja, Spain, 2013** £22.90

*Black fruits tend to dominate; the nose is fresh with brambles and bilberries, the palate richer with sweet ripe black cherries. The tannins are fine, the mid palate supple and smooth but under the richer flavours there is a balancing freshness. A classic Rioja that suits a range of meats goes well with lamb but enough depth of flavour for beef.*

**Château Fabre, Cuvée des Jumelles, Corbières, France, 2015** £23.00

*The nose has an Autumn hedgerow mix of bramble, rosehips and sloes. A touch minty, the palate is fresh at the start but sweet in the middle, the fruit rich and ripe. The mix of fruits on the palate gives interest with the richness and is well balanced by an underlying freshness ensuring a slightly lighter feel on the finish. It suits the lighter meats, the right choice for chicken and turkey.*

**Tres Palacios Merlot, Maipo Valley, Chile, 2014** £23.25

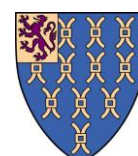
*Ripe black plum on the nose and the start of the palate has richness and depth of fruit. The mid sweetness is balanced by red fruits and red plums and mulberry freshness at the back with a hint of vanilla spice yet the finish is very classic Merlot, fat and fleshy. The combination of flavours and the richness yet lighter freshness suits a range of meats and it is especially good with pasta.*

**Château Le Gardera, Bordeaux Supérieur, France, 2008** £23.75

*This is classic Bordeaux with blackcurrant and black cherry very much to the fore. The fruit feels ripe, the start of the palate supple and fleshy but there is structure on the mid palate, firmer with black cherry towards the back and hints of cedar wood on the finish. There is enough freshness to suit pork yet enough depth of flavour for beef.*

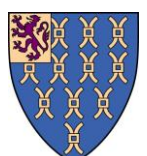
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- Alpataco Malbec, Familia Schroeder, Patagonia, Argentina, 2015 £24.00  
*This is classic Argentinean Malbec with its depth of fruit on the nose and sweet, ripe, black plum and black truffle richness on the palate. There is some mid freshness and structure, black cherries and bramble, but the back palate is soft, supple and velvety with depth on the finish. It certainly is the wine for the fuller flavoured meats but also suits the richness of pork.*
- “E S Vino” Cabernet Sauvignon, Finca Sopenia, Mendoza, Argentina, 2015 £24.00  
*Cassis and black cherry on the nose has depth, the palate is sweet and ripe, supple with dark chocolate and liquorice. Firmer and fresher in the middle, a bramble and bilberry mix, with ripe black fruits filling out the back palate and giving a rich finish. The chocolate richness goes well with beef, venison and char-grilled steaks.*
- Côtes du Rhône, Domaine de l’Amandine, France, 2014 £25.00  
*Situated on Dentelles de Montmirail in the village of Séguret this is classic Côtes du Rhône made from a blend of Syrah and Grenache. The nose has the fragrance of spring violets; the palate starts with a mix of brambles and wild strawberries. Velvet smooth in the middle, ripe and fleshy but there is balance from the underlying red fruits. The richness suits beef but there is enough freshness for lamb and pork.*
- Pimpala Road Shiraz, Geoff Merrill, McLaren Vale, South Australia, 2012 £25.00  
*The nose has mint, black pepper and spice, the start of the palate bright with a mix of red fruits. Warm and rich in the middle, the tannins supple and fleshy, the ripe fruit gives velvet richness on the back palate yet the finish is bright and spicy. The mix of fruits and the peppery spices suit more exotic dishes, perfect for the pasta and the richness of pork.*
- Chono Pinot Noir, Casablanca Valley, Chile, 2013 £25.50  
*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 and it makes an ideal partner to lighter meats such as lamb and pork.*
- Chorey-lès-Beaune ‘Beaumonts’ Jean-Claude Boisset, Burgundy, France, 2013 £38.90  
*The fruit is ripe on the nose and has depth, the palate a rich mix of black fruits and mulberry. Lighter in the middle, bright and fresh, but at the back ripe fruit gives richness and suppleness with an attractive mix of bramble, ripe mulberry and black cherry. It certainly goes well with the lighter meats and the freshness in the middle makes it a good partner to pork.*

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## Sweet Wines

La Playa "Late Harvest" Sauvignon Blanc, Colchagua Valley, Chile, 2015 (37.5cl) £20.50

*The nose has orange blossom fragrances, the start of the palate a mix of tropical fruits. The mid palate is rich and sweet with luscious peach and apricot, a lovely depth of flavour. There is a balancing tangerine freshness yet it finishes sweet with candied orange peel. It certainly is a wine that goes well with the range of desserts but do try some with blue cheese.*

Château Les Mingets, Sauternes, France, 2012 £39.00

*The nose has charm, quite fresh at the start of the palate and light with a tropical fruit mix. Apricot and yellow peach give more depth and richness on the mid palate and at the back there are hints of candied peel yet the finish has all the freshness and lightness of the year. This style suits the lighter desserts and makes a great partner to both the firmer cheeses and soft cheeses such as Camembert and Brie.*

## Port

Dow's Tawny £30.00

*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 sweetness, smoothness of the fuller flavoured red fruits giving way to freshness, to almonds, hazelnuts and dried fruits and the finish has fragrance and length.*

Graham's Ruby £30.00

*Aromatic, exuberant and youthful red fruits are very much to the fore on the nose. The palate has more ripe sweet black fruit, fleshy, supple and velvety, the back palate is rich with depth of flavour yet there is enough red fruited freshness to balance; sweet but not cloying.*

## Corkage Charges

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

Red, White or Rosé still wine (75cl) £14.50

Sparkling Wine, Champagne, Port & Fortified Wine (70cl - 75cl) £21.00

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 to LI prior to event, storage, chilling down, glassware and service

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