The Inch Hotel Wine List



Sparkling Wine and Champagne

1. Poilvert-Jacques N.V.

The non-vintage Brut is assembled from two red grape varieties, 50% Pinot Noir and 50% Pinot Meunier. Kept on the lees for 3 years before disgorgement and final preparation, the Brut exhibits a pale straw colour with ample aromas of white peaches and stone fruit. Forthright biscuity notes and brioche complement the fruit aromas reflecting a subtle "British" style of bubbles. Harmonious on the palate, the Brut is classy and long on the palate.

2. Prosecco Barroco N.V

Well-balanced with plenty of peachy fruit, a gentle mouthfeel, and a delicate, light finish. Perfect on its own or with fish and delicate starters

White Wine

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
3. Sauvignon Blanc, Avenda, Chile Crisp and citrusy Sauvignon Blanc with a dry finish and hints of grapefruit.	£5.50	£7.50	£20.00
4. Chardonnay, Aliver, Chile Ripe peach and other tropical fruits jump out of the glass. This is an extremely moder which is sure to be a crowd-pleaser.	£6.95 n style of (£7.80 Chardonn	£22.00 ay,
5. Pinot Grigio, Villa Rosella, Italy Pale yellow in colour with fresh notes of white flowers and apple. The palate is harmo balanced.	£6.75 onic, dry, s	£7.60 oft and w	£23.00 vell
6. Riesling, The Pitmaster, Germany £25.00 Fresh and complex with a dry finish and a hint of aromatic fruit. Balances well with spiced and smoked fish or white meat.			
7. Sauvignon Blanc, Boundary Hut, New Zealand A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomat palate with a nice backbone of acidity.	o leaf. A ro	ound but	£28.00 crisp
8. Albariño, Sillages, Spain Zippy and racy Albariño with delicate floral aromas on the nose and hints of peach or and refreshing style of white wine made to suit the local cuisine of Galician seafood.	n the palat	e. Incredi	£32.00 bly light

<u>Bottle</u> £45.00

£35.00

Red wine 175ml 250ml Bottle 10.Merlot, Avenda, Chile £5.50 £7.50 £20.00 Jammy, fruit-driven Merlot, silky smooth and easy-drinking. 11. Shiraz, Red Rock, Australia £6.75 £7.50 £22.00 Black stone fruit and bramble notes with a hint of truffle on the nose. The palate is brimming with plum, cherry and blackberry flavours with a hint of dark chocolate. A balanced finish with fine mature tannins. 12. Pinot Noir Cosmina, Romania £6.50 £8.50 £23.00 Gorgeous flavours! Dark, rich, and potent with layers of complex black cherry, raspberry, and cinnamon. Spicy aromas with a lingering aftertaste. 13. Rioja Joven, Dom Ramos, Spain £26.00 The bright cherry red colour is matched with vibrant characters of strawberries and a hint of spice. The palate is well-balanced and attractive with generous fruit flavours. 14. Malbec, Montañés, Argentina £28.00 A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark, red fruits. 15. Cabernet Sauvignon Reserva, Torreón de Paredes, Chile £30.00 Matured in French oak barrels for 12 months. Deep ruby-red colour. Aromas of red fruit with elegant vanilla and

black chocolate nuances. Firm tannins and a long finish

Rose wine

16. Vino Rosado Ecologico, Mureda, Spain Balanced, fresh and intense flavour, with a sweet and long aftertaste. <u>Bottle</u> £19.00

Half bottles

White Wine

17. Muscadet, Domain Goulaine, France Green fruit, melon and citrus come through on the nose with subtle yeasty floral complexity and green apple finish

18. Sauvignon Blanc, Torreón de Paredes, Chile £14.00 Straw yellow in colour with green hues, the wine has aromas of citrus fruit and peach. The palate is young, fresh and fruity with vibrant acidity and a delicate finish.

Red Wine

18. Cabernet Sauvignon, Torreón de Paredes, Chile £14.00 Aromas of ripe red fruit, blackcurrant and strawberry. Its sprightly varietal character, medium-body and pleasant finish are evident on the palate.

19. Rioja Crianza, Bodegas Beronia, Spain

Red garnet in colour, with strawberry and blackberry aromas. Smooth and silky on the palate with fresh cherry fruit, chocolate and coffee flavours.

£16.00

£17.50