



2014



## Wine List

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## Wine List

### Fresh Zingy Wines

Airen/Sauvignon Blanc, Castillo del Moro (Spain)  
**£4.50 per glass £17.85 per bottle**

Sauvignon Riesling 'The Opportunist' (Australia)  
**£5.50 per glass £22.05 per bottle**

Picpoul de Pinet, Coteaux de Languedoc (France)  
**£5.80 per glass £23.10 per bottle**

Sauvignon Blanc, Zephyr (New Zealand)  
**£7.10 per glass £27.85 per bottle**

Sancerre Blanc Classic, Domaine Daulny (France)  
**£7.65 per glass £30.00 per bottle**

Chenin Blanc Original, Raats (South Africa)  
**£6.10 per glass £24.15 per bottle**

### Rounder Textured White

Viognier, Santa Rosa (Argentina)  
**£5.25 per glass £20.50 per bottle**

Pinot Grigio Passaparolla Pradio (Italy)  
**£6.10 per glass £24.15 per bottle**

Gruner Veltliner, Federspiral, Domaene Wachau (Austria)  
**£6.30 per glass £25.20 per bottle**

Albarino, Castel de Bouza (Spain)  
**£7.10 per glass £27.85 per bottle**

Gavi Di Gavi DOCG, Olim Bauda (Italy)  
**£7.10 per glass £27.85 per bottle**

Pinot Blanc 'Tradition', Domaine Adam (France)  
**£6.60 per glass £25.75 per bottle**  
Chablis, Domaine Bernard Defaix (France)  
**£7.10 per glass £28.90 per bottle**

This group of wines has strong upfront fruit flavours that provide an immediate appeal - apple, lemon, lime, green pea, asparagus, elderflower and fresh herbs to list just a few dominant flavours. All have good mouth-watering acidity. The palate is straightforward and fruity. No oak is used in either the winemaking or maturation process.

Foodwise, the 'green element' makes them ideal aperitif, combining well with any herbs, rocket, lime and lemon in the dish. As they are rather light in their body, the food should also be light in style – like fish, shellfish and chicken with NO heavy or creamy sauce.

Not everybody likes big, bold flavours. With more subtle upfront fruit, these wines really shine on the palate; beautifully textured with interestingly mineral, nutty and savoury undertones. They have a softer and slightly creamier texture that really comes to its own with food. Nuttiness and creaminess in the dish, like in risottos, pesto based sauces match perfectly with these wines. Parma ham with figs can be enhanced by the apricotty and honey flavours in Viognier. Gravadlax, with its dill coating and sweet mustard cure, will be superb with the Pinot Gris.

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### Rich Whites

Chardonnay Gran Reserva, Nostros (Chile)  
**£5.80 per glass £23.10 per bottle**

Chardonnay 'The Great Escape' Thistledown,  
Eden Valley (Australia)  
**£6.10 per glass £24.15 per bottle**

Macon Fuisse, Domaine de Fussiacus (France)  
**£6.85 per glass £27.30 per bottle**

Chablis 1<sup>er</sup> Cru Cote de Lechet Domaine Bernard Defaix  
(France)  
**£7.90 per glass £31.00 per bottle**

Rully 1<sup>er</sup> Cru Mont-Palais Blanc, Domaine Jaeger-Defaix  
(France)  
**£7.90 per glass £31.50 per bottle**

Rich whites can often accompany red meat (such as well-cooked steak) for those that do not like reds. For any wine to gain real richness and creaminess it has to be made in or with oak. It is how they create it that makes all the difference. Well integrated oak adds real complexity to the wine; it adds creaminess, toastiness, vanilla, coconut, tropical fruit...but still retaining great balance and acidity. These wines come into their own with creamier and "sweeter" dishes, like scallops with pancetta and black pudding, foie gras pork and pork with apple.



## Wine List

### Soft, Juicy and Fruity Reds

Tempranillo Syrah, Castillo del Moro (Spain)  
**£4.25 per glass £17.00 per bottle**

Palazzo del Mare Nero d'Avola (Italy)  
**£4.95 per glass £19.50 per bottle**

Cabernet Sauvignon Original, Raats (South Africa)  
**£5.95 per glass £23.50 per bottle**

Pinot Noir Reserva, Nostros (Chile)  
**£5.25 per glass £21.00 per bottle**

Carignan Vieilles, Mont Rocher (France)  
**£5.75 per glass £22.50 per bottle**

Barbera d'Asti Doc Superiore 'le Rochette', Olim  
Bauda (Italy)  
**£6.75 per glass £26.50 per bottle**

Rully 1er Cru Clos du Chapitre ROUGE, Domaine  
Jaeger-Defaix (France)  
**£7.75 per glass £31.00 per bottle**

Smooth with plenty of upfront fruit, lower in tannins, higher in acidity. The predominant fruit flavours are raspberries, wild strawberries, cherries, sometimes with savoury and vegetal character. Ideally these should be served at slightly lower temperature than full bodied reds in order to preserve and enhance the fruit character.

Due to the higher acidity they are a perfect partner to some fish like mackerel, salmon or red snapper, cod with puy lentils or dishes with tomatoes. They're also great with pates and rillettes, ham hock terrines and similar. Chicken or pork with mushroom based sauces will go particularly well with Pinot Noirs in this category.



## Wine List

### Fresh Spicy Rustic Reds

Old Vine Garnacha, La Multa, El Escoces Volante (Spain)  
**£5.80 per glass £21.55 per bottle**

De Alto Amo Crianza (Spain)  
**£6.10 per glass £22.60 per bottle**

Cotes du Rhone, Les Arnevels, Vignobles Quiot (France)  
**£6.25 per glass £24.70 per bottle**

Shiraz 'The Cunning Plan', Thistledown, McLaren Vale  
**£6.25 per glass £24.70 per bottle**

Montpuciano D'Abruzzo Doc Zero, Collefrisio (Italy)  
**£6.60 per glass £25.75 per bottle**

Cabernet Shiraz 'The Musician' Majella (Australia)  
**£7.10 per glass £27.85 per bottle**

Crozes Hermitage Rouge, 'Les Pierrelles', Albert Belle (France)  
**£6.75 per glass £27.50 per bottle**

### Powerful Structured Reds

Felino Malbec, Cobos (Argentina)  
**£6.85 per glass £27.30 per bottle**

Chateau Lamothe Cissac Haut Medoc, Cru Bourgeois (France)  
**£7.10 per glass £27.85 per bottle**

Cabernet Franc, Raats (South Africa)  
**£7.30 per glass £28.90 per bottle**

Cabernet Sauvignon, Majella (Australia)  
**£7.90 per glass £31.00 per bottle**

Joan Gine Gine, Buil Y Gine (Spain)  
**£8.15 per glass £31.70 per bottle**

Rioja Reserva de la Familia (Spain)  
**£8.15 per glass £32.55 per bottle**

Wines in this category all have very individual character. What they have in common is that they are moderate in acidity, often with savoury, herby character reflecting the place that they come from. They tend to have affinity with spice, be it paprika, cinnamon, cloves or curry.

They combine perfectly with slower cooked food, braised meat in rich sauce. Due to lower acidity, citrus enhanced dishes do not work well (like Thai) or simple fish, sushi and Japanese food.

Reds with attitude, these are full on fruit and/or structure. Dishes have to be selected carefully as to avoid being overpowered by these wines. Big tannic structure without big fruit leads to medium/rare cooked food like venison or beef (great with good Claret or traditional Rioja)

If the accompanying sauce is fruity, the emphasis will move on to the fruit aspect of the wine (Shiraz or Ribera del Duero)

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### Rose Wines

Castillo del Moro, Tempranillo Rosado (Spain)  
**£4.50 per glass £17.85 per bottle**

Rioja Rosado, Finca Manzanos (Spain)  
**£6.25 per glass £22.05 per bottle**

Serie A Malbec Rose (Argentina)  
**£6.10 per glass £24.70 per bottle**

Pic st Loup Rose, Chateau de Lancyre (France)  
**£6.85 per glass £26.80 per bottle**

### Pudding Wines

Torrantes Tardio, Familia Zuccardi (Argentina)  
**£5.50 per glass £22.05 per bottle**

Domaine des Baumard, Coteaux du Layon,  
Carte D'Or, Loire, (France)  
**£6.25 per glass £24.70 per bottle**

Pink Muscat, Stella Bella (Australia)  
**£7.30 per glass £28.90 per bottle**

Grandjo Late Harvest. Real Companhia Velha  
(Portugal)  
**£8.35 per glass £33.10 per bottle**

Range from a soft salmon pink to a vibrant strawberry concoction. Ripe succulent berry fruits, well rounded and oh so gluggable – perfect accompaniment to long sunny days ... or the perfect refuge from long wet ones

Pudding wines deserve a very special place at the dinner table and can enhance the overall experience. **They are as special as Champagne** and are usually harvested in painstaking ways – picked several times in the same vineyard to select the grapes at exactly the right moment. They are artisan wines with highly individual flavours, rare and special. There are many different styles of pudding wines, each suited for a different type of dessert – from light fruity, slightly sparkling Moscatos to the luscious Grandjo.



## Wine List

### Champagne and Sparkles

Pommery Brut Royal, N/V, France  
**£43.00 per bottle**

Pommery Rose, Brut, N/V, France  
**£55.00 per bottle**

Pommery Springtime Rose, N/V, France  
**£55.00 per bottle**

Pommery Summertime, N/V, France  
**£55.00 per bottle**

Pommery Falltime, N/V, France  
**£55.00 per bottle**

Pommery Wintertime, N/V, France  
**£55.00 per bottle**

Pommery Brut Vintage, 2000, France  
**£65.00 per bottle**

Pommery Prestige, 1998, Cuvee Louise, France  
**£131.00 per bottle**

Pommery Pop, (20cl), N/V, France  
**£13.25 per bottle**

### Sparkling Wine Selection

Prosecco, Passaparolla, Pradia Italy  
**£23.75 per bottle**

Alternate Champagne Houses Are Available On Request

Prices based on 6 glasses per bottle

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#### Pommery Champagne Selection

In 1874 Pommery created the very first successfully marketed Brut Champagne. Today Thierry Gasco, Chef de Cave and Le Figaro's 'Man of the Year' oversees the whole operation from vine to press to bottle, producing thousands of bottles a year, aged in an 18km network of underground cellars. Consistent top quality, together with the variety and innovation afforded by nine different crus, from the Brut Royal to the divine Cuvée Louise, is what sets Pommery apart from other Grandes Marques.

A classy example of the sparkling wine to be seen drinking! Frothy, fragrant and mouth watering with lots of ripe apple and biscuit character.

