



# Wine list



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# Sparkling wine & champagne

## Sylvoz Prosecco Le Colture Brut

Valdobbiadene, Italy

**£24.95**

The Ruggieri family have been making wine on their estate since 1500. Their Prosecco shows aromas and flavours of orchard fruit, citrus, almonds and white flowers, with a soft mousse and beautiful complexity of flavour on the palate.

## Sparkling Rosé Le Colture Brut

Valdobbiadene, Italy

**£27.95**

This rosé from Prosecco experts Le Colture offers fresh, ripe red fruit flavours, delicately combined with the ripe orchard fruit. The result is a wine that is fresh, fruity and easy drinking; the perfect aperitif wine for any occasion.

## Delamotte Brut

Champagne, France

**£45.50**

From one of the oldest Champagne houses, Delamotte's uses a high proportion of Grand Cru Chardonnay grapes gives to give this non-vintage blend a lovely balance of fresh, well-rounded rich fruit and floral notes.

## Gibble Bridge Sparkling, Biddenden Vineyards

NV

Kent, England

2013

**£35.95**

From Kent's oldest vineyard, this vintage sparkling is bottle fermented in the traditional (Champagne) method, from a blend of Reichensteiner, Pinot Noir and Scheurebe. This is a lovely refreshing wine with delicate white flower and green apple notes.

## Laurent-Perrier Brut

Champagne, France

NV

**£57.95**

Freshness, elegance, and balance are typical of Laurent-Perrier's Brut non-vintage. The nose is fresh and delicate, showing hints of citrus and white fruit. Its light style makes this the ideal aperitif drink.

## Pol Roger Brut Reserve

Champagne, France

NV

**£65.95**

From the world renowned house this Champagne is fresh and clean with aromas of green apple, lemon and lime flavours. Richer on the palate with lovely flavours of vanilla, brioche and toast.

# White wine

## **La Brouette Blanc**

Gascony, France

2015

**£15.95**

Made from the region's classic varieties Colombard and Ugni Blanc, this shows aromas and flavours of lemon, green apple and hints of stone fruit. Vibrant and zesty with Gascony's hallmark fine acidity and refreshing citrus finish.

## **Il Barroccio Bianco**

Veneto, Italy

2015

**£17.95**

Il Barroccio white comes from the Veneto region in Italy. It is a blend of Garganega, Chardonnay, which contributes to its mouthfeel, and a splash of Sauvignon Blanc. It displays aromas of stone fruit, with an underlying minerality and a zesty finish.

## **Terre de Lumière Viognier**

Languedoc, France

2014

**£21.95**

Made by Celliers Jean d'Alibert, one of the oldest wineries in the ancient Minervois region, this Viognier offers orange blossom notes and ripe, orchard fruit flavours.

## **Santa Florentina Unwooded Chardonnay**

La Rioja, Argentina

2015

**£25.95**

This wine is produced organically by a Fairtrade producer in the foothills of the Andes. Soft and fragrant with delicate honeysuckle and green apple aromas. Unoaked, the palate is light to medium-bodied, with fresh apple/citrus flavours.

## **Ana Sauvignon Blanc**

South Island, New Zealand

2016

**£33.95**

From the Eradus family estate this juicy wine has a nose that is typical of Marlborough Sauvignon Blanc, with plenty of upfront grass and gooseberries. The palate is fresh and clean with a lovely citric acidity to balance.

# White wine

## Rheingau Riesling QbA, Schloss Schönborn

Rheingau, Germany

2013

**£34.95**

This historic estate has been family owned for over 6 centuries over which time they have accumulated some fantastic vineyards. This Riesling is light in alcohol at 11.5%, off dry, with ripe apple and peach fruits, a distinct creaminess and fresh acidity. An excellent apéritif but also a fabulous food wine.

## Rully Les Cloux 1er Cru Olivier Leflaive

Burgundy, France

2014

**£43.95**

Rully is situated in the north of the Côte Chalonnaise. Les Cloux is a premier cru site situated on the upper slopes, which allows the vines to have excellent exposure to the sun. Fresh and rounded with appealing white flower perfume, its moreish layers of fruit and cinnamon cream texture are given shape by taut underlying minerality.

## Chablis Domaine Millet

Burgundy, France

2015

**£40.95**

The nose on this classic Chablis is stony and mineral but also lightly honeyed and creamy from the ripened fruit. The palate is tangy with crushed sea-shell and stone fruit and the acidity is crisp, balancing the richness of the palate.

# Rosé

## **La Brouette Rosé**

Gascony, France

2015

**£15.95**

A fantastic quaffable rosé offering lots of juicy red fruits on the nose and palate. Fresh, round and well balanced with supple tannins and lively acidity making this a perfect party wine.

# Red wine

## La Brouette Rouge

Languedoc, France

**£15.95**

Located in the heart of the ancient, sun-baked Haut Minervois region, Celliers Jean d'Alibert blend Grenache and Syrah from old vines to produce this medium bodied, velvety wine which is full of rich plum fruit and savoury spice.

## Il Barroccio Rosso

Puglia, Italy

**£17.95**

Il Barroccio red comes from sunny, warm Sicily. It is made from Nero d'Avola grapes, an indigenous grape variety and bursts with aromas of ripe dark cherries and warm spices. It has grippy yet smooth tannins.

## Chamuyo Malbec, Mendoza Vineyards

Mendoza, Argentina

**£23.95**

Juicy, fresh, red berry fruit with aromatic herbs and green pepper aromas, followed by intense summer fruit and cassis flavours, framed by fine, sweet tannins.

## Shiraz Heywood Estate

2015

NSW, Australia

2015

**£24.95**

From a family run estate in New South Wales this Shiraz has a nose reminiscent of blackberry, dark cherry and cracked pepper with just a hint of spice. The full-bodied supple palate is rich and generous with soft fine tannins. A fruity easy drinking style.

## Pinot Noir, Reserva Viña Mar

Casablanca, Chile

2015

**£29.95**

The cooler Casablanca Valley is perfect for the difficult Pinot Noir grape. This displays lovely black cherry fruit, liquorice and a touch of savoury character. A lightness and elegance makes it effortlessly appealing.

# Red wine

## Belezos Rioja Crianza

Rioja, Spain

**£34.95**

From a small, quality-focused family winery, Bodegas Zugober, this is a ripe but elegant style, true to Rioja traditions but with modern fruit appeal. Juicy plum and dark cherry fruit flavours are spiked with a touch of warm spice.

## Château de Lamarque

Bordeaux, France

**£44.95**

Located between St Julien and Margaux, this chateau has an outstanding reputation. The wine has sweet, black Cabernet fruit, blackcurrant and cedar with moderate tannins and a ripe finish.

## Les Songes de Magdelaine, Grand Cru St-Emilion

Bordeaux, France

2006

**£54.95**

Second wine of Château Magdelaine, Premier Grand Cru Classé, this is mainly from the younger vines and lower slopes – seductive, inviting and excellent value. Deep ruby colour with plummy, red fruits on the nose, buoyant and ripe. The palate offers creamy fresh sweet flavours, a fine density, richness and surprising concentration and length.

# Sweet wine

## **Quady Essensia Orange Muscat (375ml)**

California, USA

2014

**£28.95**

Aromas reminiscent of orange blossom and apricots and a rich and sweet palate, with vibrant peachy and orangey fruit. Ends with a lingering, refreshing aftertaste.

## **Château Septy**

Monbazillac, France

2011

**£35.95**

Glistening gold, this wine is silky, rich and full-bodied, with a smooth toasted palate and a flash of enticing citrus verve. This is all wonderfully balanced by lively acidity, underpinned by structured minerality.

# Port

## Graham LBV

Douro, Portugal

**£37.95**

Graham's Late Bottle Vintage from 2009 reflects the unique flavours of Graham's five mountain vineyards in this exceptional year. Aged in seasoned oak since shortly after the harvest, this elegant and full-bodied wine has lovely aromas of eucalyptus and fresh mint. Very rich on the palate, packed with layers of red fruit flavours balanced by peppery tannin.

2011

## Fonseca Guimaraens

Douro, Portugal

1998

**£57.95**

Beautifully supple and perfectly balanced, Fonseca's Guimaraens possesses a superb marriage of power and breed with flavours suggestive of blackberry, blackcurrant, prunes, leather and liquorice.

# Drinks list

## Beer

**330ml bottle £3.50**

Peroni

Other bottled beers available on request

## Cocktails

**Glass £6.50**

**Test tube shot £1.50**

Cosmopolitan

Elderflower Collins

Espresso Martini

Mai Tai

Bespoke cocktails available on request

## Spirits

**House single with mixer £6.50**

Vodka

Whisky

Gin

Rum

Other spirits available on request

## Soft drinks

**Per litre £3.50**

Apple juice

Orange juice

Cranberry juice

Elderflower presse

Still lemonade

Iced tea

## Sodas

**330ml bottle £2.50**

Coca Cola

Diet Coke

Lemonade