

# Wine List

2016

## Arrival Drinks

|                           |       |
|---------------------------|-------|
| House Wine (glass)        | £3.75 |
| Bucks Fizz (glass)        | £3.75 |
| Sparkling Wine (glass)    | £4.35 |
| Champagne (glass)         | £7.30 |
| Mallard Cocktail (glass)  | £4.75 |
| Pimms (glass)             | £3.95 |
| Bottled Lager             | £3.15 |
| Fresh Fruit Juice (glass) | £1.50 |
| Elderflower Fizz (glass)  | £1.75 |

## Champagne and Sparkling

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| The Spee'wah Crooked Mick Cuvee Chardonnay Brut NV<br>Australia | £21.65 |
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This sparkling wine is made from Chardonnay grapes and is from Australia. It is light and refreshing, with flavours of citrus and stone fruit, and some biscuity notes.

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|-------------------------------------|--------|
| Bel Star Prosecco DOC Brut<br>Italy | £23.75 |
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This delicious sparkling wine comes from the Veneto region of northeast Italy. It is a soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.

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|---------------------------|--------|
| Pannier Brut NV<br>France | £40.00 |
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This delicious sparkling wine comes from the Veneto region of northeast Italy. It is a soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.

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| Pol Roger Brut NV "White Foil"<br>France | £65.00 |
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This has subtle brioche and hazelnut aromas and a crisp, refreshing palate with understated, elegant fruit and a delicate creamy mousse.

If you would like a wine variety not listed here, let us know and we will source it for you.

Price per bottle and exclusive of VAT.

## Rosé

Wandering Bear  
South Africa

£16.50

A very fruity rosé with juicy flavours of strawberry and raspberry. It's got a bit of sweetness so it's perfect for those that don't want a dry style of rosé. It's also very easy-drinking.

Food match : Tuna steaks, salmon or trout, Thai curries.

## White

Alto Bajo Chardonnay  
South Africa

£15.75

"Alto Bajo" translates as "High Low" and reflects the varied regional landscape of Chile. This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours but also the tiniest hint of vanilla.

Food match: White fish, vegetarian pasta dishes, chicken.

Finca Valero Blanco Macabeo  
Spain

£16.50

This is a fresh, simple everyday drinking wine. It's made from a Spanish grape called Macabeo. It has flavours and aromas of citrus, melon and with soft almond and floral notes.

Food match: Chicken, fish stews and soups, Moroccan tagines.

Castellani Santa Lucia Toscano Bianco  
Italy

£17.00

Bright and intense flavours of sweet lemons, with notes of apple and wild flowers. A dry and refreshing wine. This is a light, fresh wine which is mostly made from the Italian grape variety Trebbiano, with a small amount of Chardonnay added.

Food match: Risotto, Chicken, White Fish, Caesar Salad.

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Price per bottle and exclusive of VAT.

Bush Telegraph Pinot Grigio  
Australia £18.50

This label is fun and dictates the passing on of wine knowledge along the wires. This wine is made from Pinot Grigio grapes and is full of crisp, green fruit flavours.

Food match: Aperitif, antipasti, charcuterie.

Poeta Sauvignon Blanc  
Italy £19.00

This wine has the classic flavours associated with Sauvignon Blanc including mouth-watering, refreshing citrus fruit, melon and pear aromas with a hint of fresh grassiness. It is a very fruity and fresh wine.

Food match: White fish, summer salads, goats cheese.

Kleine Rust Fairtrade Chenin Blanc Sauvignon Blanc  
South Africa £21.00

Aromas and flavours of ripe tropical fruit, honeycomb and lemon zest. This wine is medium-bodied with a lingering aftertaste.

Food match: Light vegetarian pasta dishes, white fish, chicken.

Tokomaru Bay Sauvignon Blanc  
New Zealand £23.00

This wine is made from the grape Sauvignon Blanc, which is grown all over the world but makes really great wines in New Zealand. It has aromas of passion fruit, and flavours of crisp citrus and green fruits.

Food match: Goats cheese, summer salads, white fish.

Domaine de Marronniers Chablis  
France £30.00

This is one of France's most famous wines. Chablis is the name of the area where this wine is made. It's always made from the Chardonnay grape and has dry, crisp, green apple flavours and aromas.

Food match: Chicken, prawns and langoustines, white fish.

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Price per bottle and exclusive of VAT.

# Red

Alto Bajo Cabernet Sauvignon  
Chile

£15.75

“Alto Bajo” translates as “High Low” and reflects the varied regional landscape of Chile. This wine made from Cabernet Sauvignon has flavours of ripe red cherries and blackberries with notes of pepper and dried figs, and a smooth finish.

Food match: Steaks, barbecued meats, roast beef.

San Abello Merlot  
Chile

£16.50

Merlot is the grape variety used to make this wine. It has flavours of black fruits such as plum and blackberries. It is smooth and easy drinking which can be drunk on its own or with food.

Food match: Barbecued meats, meaty pasta dishes, pizza.

Ponte Miliano Negroamaro  
Italy

£17.00

This wine is in a classic Italian style. It has medium body and is crisp and refreshing. There are flavours of ripe red cherries and raspberries and a little vanilla from its oak aging. It will work nicely with charcuterie and terrines.

Food match: Charcuterie, pizza, pate and terrines.

Villa dei Fiori Montepulciano d’Abruzzo  
Italy

£18.50

Montepulciano is the grape variety used to make this wine and it comes from the Abruzzo region of Italy. It makes light bodied red wines with lots of crisp morello cherry flavours and savoury olive notes. It is clean and refreshing, perfect for tomato based pasta dishes.

Food match: Tomato pasta dishes, pizza.

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Price per bottle and exclusive of VAT.

The Wine-Farer Series Shiraz Viognier  
South Africa

£19.00

This wine is a unique blend of Syrah and Viognier grapes. Viognier is a white grape variety, but here a tiny bit has been added to give floral hints to the wine. This wine has notes of dark red berry fruits and some peppery spice.

Food match: Barbecued meats, roast beef, slow cooked beef.

Castillo de Clavijo Rioja Alta Crianza  
Spain

£20.50

Rioja is probably Spain's most well-known wine. It is made from a blend of different grape varieties; the best known is Tempranillo. The word "Crianza" on the label indicates that it has some ageing in both barrel and in the bottle. The principle flavours are red cherries and spicy oakiness.

Food match: Lamb shanks, barbecued meats, charcuterie.

Argento Malbec  
Argentina

£22.00

The grape variety used to make this wine is Malbec. It makes big, rich and dark wines. The flavours and aromas are plums, dark chocolate and blackberries with some spice and pepper as well. It is made from selected grapes which are sourced from top quality vineyards.

Food match: Hard cheese, steaks, slow cooked beef.

Chateau La Croix, Saint Emillion  
France

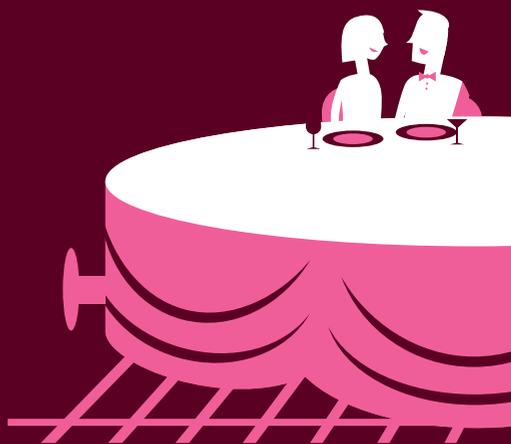
£30.00

This is mostly made from the Merlot grape variety with a smaller quantity of Cabernet Franc. It comes from the village St Emillion in Bordeaux. This wine has flavours and aromas of plums and blackcurrants with gentle spicy notes.

Food match: Steaks, roast beef, slow cooked lamb.

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Price per bottle and exclusive of VAT.



All prices are subject to VAT at the prevailing rate

All prices are correct on 13th June 2016  
and are subject to change

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