



STUBTON HALL

WINE LIST 2018

We put together this wine list for our weddings and celebrations with the same principles we used throughout Stubton Hall and hope that you will find these choices to be quality wines with a bit of class and not too big a price tag. The list is purposefully short. We included a range of grapes, regions and countries to please a variety of palates. We would be delighted to source any wines not on our list, but we do not permit you from to bring your own wines.

SPARKLING WINE & CHAMPAGNE

Favola Prosecco	£32.00
An easy drinking Prosecco with aromas of pear and apple.	
Bel Star Prosecco DOC, Italy	£32.00
A refreshing Prosecco with a delicate flavor and rich floral aromas made by Bisol, the oldest and most highly regarded Prosecco producer in Italy with a winemaking history dating back 500 years.	
Bodegas Pinord, Brut Cava, Spain	£32.00
Fresh, light and sophisticated Cava with a delightful and elegant finish.	
Prosécco di Conegliano Extra Dry, Carpenè Malvolti, Italy	£36.00
Fine and continuous bubbles, fruity and appealing with a floral and fresh fruit bouquet and a lemony finish.	
Champagne Moutard Grande Cuvee, NV, France	£54.00
A Pinot Noir base aged on the lees for at least three years makes a fine rich nose with fragrances of butter, almond and brioche.	
Champagne Moutard Prestige Rosé NV, France	£56.00
Subtle with complexity, the first floral senses blend with the essence of red fresh fruit such as raspberries and wild strawberries evolving towards peppery and spicy aromas. A beautiful Champagne with a distinctive style.	
Veuve Clicquot Yellow Label, NV Champagne, France	
It is always a good idea to invite the Widow to a celebration! Creamy and zesty with pleasing depth, it is no wonder that this is our most popular choice from the big Champagne houses.	
Laurent Perrier Rosé, NV Champagne, France	£85.00
For that extra bling, a very special rosé Champagne that tastes delicious and looks beautiful.	



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WHITE

Saddle Creek, Semillon Chardonnay, Australia	£20.00
A delicate blend of Semillon and Chardonnay grapes with subtle oak complexity balanced by a crisp finish.	
Terre du Soleil Sauvignon Blanc, France	£20.00
Mineral and fresh, green and tropical fruit flavours with lovely consistent flavour and length.	
Tierra Antica, Chardonnay, Chile	£20.00
An unoaked Chardonnay, full bodied and elegant with a fresh finish.	
Hazy View Chenin Blanc, South Africa	£20.00
Fresh and aromatic wine with crisp acidity, finishing on a long, fruity note.	
Sacchetto, Pinot Grigio Venezia Giulia, Italy	£23.00
Fresh and well-structured with nice weight and a hint of spice and lemon.	
Gérard Bertrand, Terroir Picpoul de Pinet, France	£25.00
Complex, full of citrus and floral notes with white peach, exotic fruit and a hint of pineapple and zest.	
Saint Clair, Sauvignon Blanc, Marlborough, New Zealand	£29.00
An award-winning Sauvignon Blanc from New Zealand, light-bodied, dry and crisp wine with typical Marlborough flavours of gooseberry, passion fruit, and grapefruit.	

ROSÉ

Encantdor, Bobel Rosé, Spain	£21.00
A full-bodied rosé. Spanish sunshine distilled into a bottle.	
Sacchetto, Pinot Grigio Blush de Venezia, Italy	£23.00
A lovely blush made from Pinot Grigio grapes. A nice pair to the Sacchetto white Pinot Grigio.	



STUBTON HALL

RED

Saddle Creek, Shiraz Cabernet, Australia	£20.00
Peppery, plum and violet characters balanced with subtle oak; a flavoursome wine that is soft and smooth.	
El Tidon Cabernet Sauvignon Tempranillo, Spain	£20.00
Warm, earthy and mellow aromas with spice and ripe blackberry fruit with toasted wood in the background. Fruity and smooth.	
Tierra Antica Merlot, Chile	£20.00
Red and black fruit aromas such as cherries and blackberry interwoven with a subtle and spicy bay leaf character. On the palate the wine displays soft and sweet tannins, a balanced acidity, nice structure and a lovely finish.	
Sierra Los Andes, Malbec, Argentina	£23.00
This characteristic wine from Mendoza has generous spicy and fruity flavor with good body and a velvety finish.	
Carmen, Pinot Noir Reserva, Chile	£25.00
Spicy black cherry and wild berry fruit that is complemented by cedary oak and minerally dry leaf notes.	
Hugonell, Rioja Crianza, Spain	£25.00
An elegant and well-balanced oak aged Crianza with ripe red fruit flavours and a hint of vanilla.	