



STUBTON HALL

## WINE LIST 2019

We put together this wine list for our weddings and celebrations with the same high principles we use throughout Stubton Hall. We hope 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, but with 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. Should you want to have a particular wine, just ask!

### SPARKLING WINE & CHAMPAGNE

<b>Bodegas Pinord, Brut Cava, Spain</b>	<b>£32.00</b>
Fresh, light and sophisticated Cava with a delightful and elegant finish.	
<b>S. Joao White Brut, Portugal</b>	<b>£33.00</b>
Bairrada is the 'Champagne' region of Portugal and is famous for its quality Espumate. This wine is made in the traditional 'methode champenoise' and we think you will find it a refreshing alternative to Prosecco.	
<b>Favola Prosecco, Italy</b>	<b>£33.00</b>
Fine and continuous bubbles, this Prosecco is fruity and appealing with a floral and fresh fruit bouquet and a lemony finish.	
<b>Bel Star Prosecco DOC, Italy</b>	<b>£35.00</b>
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.	
<b>Prosecco Di Conegliano Extra Dry, Carpenè Malvolti, Italy</b>	<b>£37.00</b>
Fine and continuous bubbles, this Prosecco is fruity and appealing with a floral and fresh fruit bouquet and a lemony finish.	
<b>Champagne Moutard Grande Cuvee, NV, France</b>	<b>£58.00</b>
A cuvée with a Pinot Noir base and aged on the lees for at least three years. Fine, rich, developed nose with fragrances of butter, almond and brioche.	
<b>Champagne Moutard Prestige Rosé NV, France</b>	<b>£58.00</b>
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.	
<b>Veuve Clicquot Yellow Label, NV Champagne, France</b>	<b>£72.00</b>
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.	
<b>Laurent Perrier Rosé, NV Champagne, France</b>	<b>£90.00</b>
For that extra bling, a very special wine that tastes delicious and looks beautiful.	
<b>Dom Perignon, NV Champagne, France</b>	<b>£250.00</b>
Whoop!	

*Other Champagnes available upon request, please ask*



STUBTON HALL

## WHITE

<b>Tierra Antica, Chardonnay, Chile</b> An unoaked Chardonnay, full bodied and elegant with a fresh finish.	<b>£21.00</b>
<b>Terre du Soleil Sauvignon Blanc, France</b> Mineral and fresh, green and tropical fruit flavours with lovely consistent flavour and length.	<b>£21.00</b>
<b>Hazy View Chenin Blanc, South Africa</b> Fresh and aromatic wine with crisp acidity, finishing on a long, fruity note.	<b>£21.00</b>
<b>Saddle Creek, Semillon Chardonnay, Australia</b> A delicate blend of Semillon and Chardonnay grapes with subtle oak complexity balanced by a crisp finish.	<b>£21.00</b>
<b>Sacchetto, Pinot Grigio Venezia Giulia, Italy</b> Fresh and well-structured with nice weight and a hint of spice and lemon on the finish.	<b>£24.00</b>
<b>Gérard Bertrand, Terroir Picpoul de Pinet, France</b> Fresh and well-structured with nice weight and a hint of spice and lemon on the finish.	<b>£26.00</b>
<b>Saint Clair, Sauvignon Blanc, Marlborough, New Zealand</b> An award-winning Sauvignon Blanc from New Zealand, light-bodied, dry and crisp wine with typical Marlborough flavours of gooseberry, passion fruit, and grapefruit.	<b>£29.00</b>

## ROSÉ

<b>Azulejo Rosé, Portugal</b> This wine shows a beautiful pink colour and predominant ripe red fruit aromas. It is medium bodied, revealing nice sensations of ripened fruit, combined with good minerality and acidity.	<b>£22.00</b>
<b>Sacchetto, Pinot Grigio Blush de Venezia, Italy</b> A lovely blush made from Pinot Grigio grapes. A nice pair to the Sacchetto white Pinot Grigio.	<b>£24.00</b>



STUBTON HALL

RED

<b>El Tidon Cabernet Sauvignon Tempranillo, Spain</b>	<b>£21.00</b>
Warm, earthy and mellow aromas with spice and ripe blackberry fruit with toasted wood in the background. Fruity and smooth.	
<b>Tierra Antica Merlot, Chile</b>	<b>£21.00</b>
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.	
<b>Saddle Creek, Shiraz Cabernet, Australia</b>	<b>£21.00</b>
A delicate blend of Semillon and Chardonnay grapes with subtle oak complexity balanced by a crisp finish.	
<b>Sierra Los Andes, Malbec, Argentina</b>	<b>£24.00</b>
This characteristic wine from Mendoza has generous spicy and fruity flavor with good body and a velvety finish.	
<b>Hugonell, Rioja Crianza, Spain</b>	<b>£25.00</b>
An elegant and well-balanced oak aged Crianza with ripe red fruit flavours and a hint of vanilla.	
<b>Gerard Bertrand, Pinot Noir, France</b>	<b>£28.00</b>
Spicy black cherry and wild berry fruit that is complemented by cedary oak and minerally dry leaf notes.	

We can also recommend a selection of dessert wines and Ports ... just ask if you are interested.