

Lysses House Hotel



Wine List

White & Rose Wines

175ml glass Bottle

Lighter, Dry Whites

4. Footprint Chenin/Semillon 2016, Western Cape, South Africa £24.00

South Africa's most popular variety, Chenin blanc, blended with Semillon to give a dry wine with a delicious mix of acidity and ripe fruit flavours.

8. Boundary Hut Sauvignon Blanc 2015, Oahu, New Zealand £26.00

A superb dry wine with refined herbaceous tropical fruit flavours from New Zealand, now universally acknowledged as the premier New World site for producing Sauvignon Blanc.

Aromatic Dry Whites

1. Senora Rosa Sauvignon Blanc 2016, Chile – Our House Selection £5.00 £18.00

Lovely rounded Sauvignon flavours abound in this delightful dry white.

5. La Villa Real Macabeo 2016, La Mancha, Spain £20.00

This is a super modern-style white, crisp & fruity but dry with great character. A fresh, fruit driven wine recently discovered by us and making a big hit.

7. Le Campuget Grenache/Viognier 2015, Vin de Pays du Gard, France £22.00

An intense bouquet displaying honeysuckle, peach and citrus fruit draws you in to a crisp, lively wine.

Fuller-flavoured, Dry Whites

3. Red Rock Chardonnay 2015 South Australia £5.50 £21.00

Soft on the palate with a lovely rounded fruit finish.

6. Pinot Grigio 'La Casada' 2016, Carlo Botter, Sicilia, Italy £6.00 £22.00

Super, fresh dry white, a good depth of flavour and very attractive.

9. Chablis 2014 Reserve du Montaignu, France £30.00

Crisply dry and unmistakably Chablis, but has good creamy fruit as well.

Sweet, Medium White

2. La Cloche Ugni Blanc-Colombard Medium, France £5.00 £18.00

Subtle, fruity and flavourful, with a distinct grapey roundness.

Rose Wines

12. Senora Rosa Cabernet Rose 2015, Chile £5.00 £18.00

A dry fruity pink, bursting with warm summer flavours of ripe fruit.

14. Willowood White Zinfandel 2015, California, USA £5.50 £20.00

A soft, medium rose from California with bags of juicy fruit flavour.

Red Wine

	175ml glass	Bottle
Lighter, Juicy Reds		
18. Senora Rosa Merlot 2016, Chile – Our House Selection Youthful, ripe fruit dominates with a hint of soft fruit tannins.	£5.00	£18.00
24. Chianti DOC 2014, Carlo Botter, Tuscany Great fruit driven style of wine with hints of bitter cherry on the finish.		£25.50
25. Rivallana Rioja 2015, Bodegas Ondarre, Spain This unoaked Rioja comes from the famed Ondarre cellar and is a delicious modern, example.		£23.00
Softer, Spicy Reds		
19. Red Rock Shiraz 2016, Riverland Australia Vibrant red fruit flavours, from the sun baked Aussie vineyards of SE Australia.	£5.50	£21.00
20. El Camino Malbec 2016, Mendoza, Argentina Dark, almost smoky flavours, from the foothills of the Andes, grown at a high altitude this is Argentina's signature grape variety.	£5.50	£22.00
22. Footprint Merlot/Pinotage 2016, Western Cape, South Africa Ripe, sweet berry flavours backed up by a slightly woody finish.		£24.00
23. Grenache 2015, Vignoble du Sud Vin de Pays d'Oc, France Well textured and smooth showing good typicity of spicy and plummy soft fruit with a rounded finish.		£22.00
Fuller, More Concentrated, Drier Reds		
21. Villa Real Tempranillo/Syrah 2016, La Mancha, Spain With an average age in excess of 30 years these old vines produce a wine with a full, rounded flavour without being heavy on the palate.		£20.00
26. Chateau Saint Romans 2014, Bordeaux Youthful, full flavoured Claret from an old property at the heart of Bordeaux.		£26.00
27. Cote de Beaune Villages 2011, Louis Latour, Burgundy A soft ripe expression of Burgundian Pinot Noir from a framed exponent of the winemaking art. A classic example.		£40.00
28. La Reserve de Leoville-Barton 2011, St-Julien, Bordeaux, France The sous-label (or second wine) of the great Leoville Barton.		£49.00
29. Chateau Lascombes 2004, Margaux (Limited availability) The star find of a visit to Bordeaux in 2006, this majestic wine from the much underrated '04 vintage rose above all others.		£70.00

Sparkling & Champagne

- 30. Prosecco Frizzante, Cortesia, Veneto, Italy** **£23.00**
A delightful, softly sparkling wine with a subtle, perfumed aroma and palate, fine bubbles and a soft fruity but dry finish.
- 30a Prosecco Spumante, Mionetto, Italy - 20cl** **£ 7.00**
- 31. Asti Spumante, NV, Piedmont, Italy** **£24.00**
The elegant yet richly fruity bouquet of this superb Asti is matched by a delicious flavour on the palate and a stylish grapey acidity on the finish.
- 32. Cruse Brut Blanc NV, Bordeaux, France** **£24.00**
Delicate, dry fizz with a really appealing full mousse and a long finish, a fine example of vin mousseaux from the Bordeaux region.
- 33. Cottonworth Classic Cuvee NV, Hampshire, England** **£33.00**
Pinot Noir, Chardonnay and Pinot Meunier join forces to produce a Sparkling wine brimming with soft aromas of apple and citrus top notes, enhanced by a pleasant bready minerality.
- 34. Hambledon Classic Cuvee NV, Hampshire, England** **£34.00**
Chardonnay (40%), Pinot Meunier (31%) and Pinot Noir (29%) give fresh sourdough, magnolia and lily scents mingling with a hint of smoke over a core of greengage, red plums and dessert apples. The palate is vivid, almost vibrantly crunchy with precise, structured yet ripe acidity.
- 35. Comte Remy de Vallecourt Brut NV, Champagne** **£41.00**
A lovely style of Champagne with broad flavours and a dry, toasted brioche finish. Vallecourt are one of the relatively undiscovered family houses of the Champagne region but have a fine heritage and great depth of winemaking talent.

After Dinner Drinks:

Whisky:

A selection of single malt whisky

Gin, Rum, Cognac & Brandy:

Gordons & Bombay Sapphire Gin, Tanqueray Gin,

Martel Cognac, Hine VSOP Cognac,

Morgan's Spiced Rum, Lambs Navy Rum, Havana Club Rum

Liquers, Digestifs & Port:

Benedictine DOM, Cointreau, Drambuie, Grand Marnier, Bailey's Irish Cream

Sambuca, Tia Maria, Taylor's LBV Port

Quality wines are produced in finite quantities and therefore, on occasion,

it may be necessary to offer an alternative vintage from that listed

A 125ml Glass of our House Selection wines is available upon request.

All prices include VAT at 20%