



HOUSE OF LORDS

WINE LIST

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AUTUMN AND WINTER

2023-24

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CHAMPAGNE AND SPARKLING WINES

- #001 House of Lords Champagne, Brut, NV (abv 12.5%) (Suitable for Vegans)** **£60.00**
Made from Chardonnay, Pinot Noir and Pinot Meunier, this Champagne has been selected by the House of Lords for its elegance and good balance. With aromas of peaches, pears and honey, this is a beautifully structured Champagne.
- #002 House of Lords Rosé Champagne, Brut, NV (abv 12.5%) (Suitable for Vegans)** **£65.00**
The House of Lords has selected this rosé Champagne for its delicate, pale salmon colour, wonderful effervescence and fine breadth of bubbles. This delicious rosé is an elegant combination of wild strawberry and raspberry flavours.
- #407 Conti d'Arco Prosecco Brut, Veneto, Italy, NV (abv 11%)** **£39.00**
At the nose pleasant and fruity aromas of white peach and jasmine. On the palate it's dry and smooth, with a pleasurable freshness. Perfect for any occasion, ideal as an aperitif and with fish dishes.

ROSÉ

- #512 Maris Rosé de Nymph Emue Languedoc, France 2021 (abv 13%) (Organic)** **£35.00**
The "Cuisse de Nymph Emue" is a variety of pink, a very pale pink pulling slightly on the mauve. It was brought to France at the end of the 17th century, from Crimea. This coloured Languedoc rosé is a testament to exceptional sunshine. Pressed directly without contact with the skins.

WHITE WINES

- #130 House of Lords Sauvignon Blanc, Côtes de Gascogne, Vin de Pays d'Oc, 2022 (abv 11%) (Suitable for Vegans)** **£34.00**
Delicate, expressive notes of citrus fruits and a long crisp finish.
- #132 House of Lords Chardonnay, Vin de Pays d'Oc, 2019 (abv 13.5%) (Suitable for Vegans)** **£34.00**
Summer stone fruit, honey, full rounded taste with great freshness.
- #747 Three Choirs Coleridge Hills 2022* (abv 11%)** **£38.00**
*A crisp, refreshing wine with distinctly English hedgerow aromas and hints of crisp apple, fragrant elderflower and freshly cut grass. The ripe fruit flavours, balanced acidity and subtle residual sugar combine to create a refreshing wine, perfect on its own or with fish dishes. *This wine pairs very well with the 'Cornish sea bass'.*
- #733 Lyngrove Collection Chenin Blanc, Stellenbosch, South Africa, 2022 (abv 12.5%) (Suitable for Vegans)** **£35.00**
This old vine Chenin Blanc with its pale straw colour show layers of apple, yellow peach, mango and sweet melon on the nose, with hints of vanilla, pineapple and fresh ginger. The palate is a luscious fruit salad with creamy texture and structure that lingers in a lemon zest finish.



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- #734 Black Cottage 'Earth Series' Sauvignon Blanc, Marlborough, New Zealand, 2022** (abv 12%) (Suitable for Vegans) **£39.00**
Pale straw in colour, this Sauvignon Blanc has a complex nose of gooseberry, passionfruit, and crushed herbs. The zesty palate is packed full of tropical fruit flavours with a refreshingly dry finish. A classic example of the region.
- #728 Picpoul de Pinet 'Duc de Morny', Languedoc, France, 2021** (abv 12.5%) (Suitable for Vegans) **£35.00**
The palate is ripe but retains excellent freshness, balanced by a touch of white pepper spice that is very typical of its grape variety. Deliciously long, the finish shows bright fruit and a clean, saline/mineral edge.
- #748 Chablis 1er Cru 'Montmains', Domaine Jean Collet, 2019** (abv 12.5%) (Suitable for Vegans) **£68.00**
An intense mineral nose followed by fresh vibrant fruit, crisp acidity and citrus notes. Beautifully balanced, this is pure and round on the palate, with a creamy texture and a long, salivating finish. Classic Chablis.
- #746 Recchia Pinot Grigio, Veneto, Italy, 2021** (abv 12.5%) **£33.00**
An easy drinking and versatile white wine. Dry and crisp with notes of green apples offering a clean finish.
- #736 Ponte de Lima, Vinho Verde, Portugal, 2021** (abv 11.5%) **£35.00**
Made from 100% Loureiro grapes, it expresses delicate, fresh and floral aromas with a light citrus and a touch of apple. The palate is aromatic and harmonious, full bodied with a nutty bite. Long and linear finish with a very pleasant and refreshing acidity.
- #749 Domaine Bouchié-Chatellier, Pouilly-Fumé 2021** (abv 12.5%) **£65.00**
The 2021 vintage was excellent, giving generous ripe fruit flavours, however the wines have remained linear and fresh. Floral and herbaceous, this is a concentrated wine with great elegance, complexity and power. Bright, aromatic and fresh nectarine notes, and long on the finish.

RED WINES

- #142 House of Lords Pinot Noir, Vin de Pays d'Oc, 2021** (abv 13%) (Suitable for Vegans) **£35.00**
Light to medium bodied with spicy fruits and fresh finish.
- #140 House of Lords Claret, Appellation Bordeaux Contrôlée, 2016** (abv 14%) (Suitable for Vegans) **£43.00**
Family owed Chateau Rouquette, South of St. Emilion, has vineyards dating back to the 15th century. The wine is rich supple and complex with good structure.
- #830 Mountain Range Merlot, Chile, 2019** (abv 13%) **£33.00**
Deep violet red, with notes of cherry, plum and sweet spice on the nose. Medium-bodied palate, with flavours of dark red fruits and a touch of spice. Winemaker Eduardo Contardo has done a great job with this popular wine which goes well with red meat dishes and mild cheeses.
- #839 Apulo Primitivo Salento, Italy, 2019** (abv 13.5%) **£35.00**
Intense notes of red fruit, and plum and black cherry jam, accompanied by hints of vanilla and cinnamon. A perfect match with flavoursome first courses, roast or grilled red meats and mild cheeses.



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#832 Monte Real Crianza Rioja, Spain, 2019 (abv 14%) (Suitable for Vegans) **£39.00**

Aged for 18-months in new American oak casks, and further ageing of at least 6-months in bottle. The outcome is a distinguished mature wine from a great vintage. Deep cherry red colour with aromas of cherry, red berry fruits and liquorice. The palate has notes of cherry with spice and vanilla and is well-knit. An elegant wine with good length of flavour

#853 Colline delle Rose Nero d'Avola, Sicily, Italy, 2020 (abv 13%) **£36.00**

A juicy, unoaked red wine with flavours of strawberries, cherries and plums. This medium to full-bodied wine is crafted from inky black Nero D'Avola grapes by local winemaker Domenico Taschetta in Sicily. Intense, persistent and fine on the palate with a good balance of tannins, acidity and structure

#834 Chakana Nuna Vineyard Malbec, Mendoza, Argentina, 2021* (abv 14%) (Suitable for Vegans) (Organic) **£40.00**

*Sustainable viticulture and winemaking is at the heart of the philosophy of the Chakana winery, and winemaker Gabriel Bloise is a skilled craftsman. This supple Malbec is perfumed, elegant and well-balanced, a very fine example from this outstanding region. *This wine pairs very well with the 'Roast Herefordshire beef'.*

#849 Château Fourcas Hosten, Bordeaux, France, 2016 (abv 13%) **£75.00**

Blend dominated by Cabernet Sauvignon, fine and elegant tannins, freshness and a lot of precision in the structure of the wine. Length and subtlety in the final. It is recommended to serve it with terrines, roasted red meats, grilled white meats or with an assortment of dry cheeses.

#840 Fleurie La Madone, La Reine de l'Arenite, Beaujolais, France, 2021 (abv 13.5%) (Suitable for Vegans). **£47.00**

Ripe tannins and fresh acidity support a palate of Morello cherries, strawberries with wonderful savoury finish. In winter, match with a roast leg of lamb. During the summer this wine can be served slightly chilled and served with roasted or barbecued chicken or pork.

#836 Domaine Barville, Chateauf-neuf-du-Pape, France, 2018 (abv 15%) **£77.00**

At an altitude of 100 meters, the 45-year-old vines overlook the Rhône and benefit from the health benefits of the Mistral. The very hot climate and a very good exposure favour the maturity and concentration of the berries. The soils in sustainable viti-culture are ploughed during the year. Substantial vineyard work is necessary (disbudding, leaf stripping, green pruning) to limit yields and thus improve quality. The harvest is carried out manually. Elegant and well balanced, fleshy, powerful with persistent aromas of red fruits and garrigue, this cuvée offers great pleasure for young tasting.



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FORTIFIED WINE

House of Lords Special Reserve Port, Portugal (abv 13%) **£4.90** (50ml measure) | **£47.00** (per decanter)
Port shows a clear cherry red colour with violet tints, an intense fruity bouquet, rounded on the palate with persistent aromas with good body and length of finish. A delightful Port wine.

SWEET WINE

#126 Château Rieussec, “Les Carmes de Rieussec”, Sauternes, Bordeaux, 2017 (abv 14%) (375ml) **£35.00**
A pure, rich but light Sauternes with notes of citrus, stone fruit and honey flavours, and a long finish.



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