

Wine Menu

Fizzy

PROSECCO SUPERIORE 2014 | BORTOLIN ANGELO | VALDOBBIADENE

Light, mineral, lemongrass and smoky yeast nose. Pleasant acidity, with a long, rich, beady finish.

BOTTLE : £22
125ML GLASS: £5.50

HOUSE CHAMPAGNE NV | REIMS

A classic blend of Chardonnay and Pinot Noir, with the grapes coming from top-rated Premier and Grand Cru vineyards. Classic toasty aromas and fresh, crisp citrus and apple flavours.

BOTTLE : £39
1/2 BOTTLE: £19

VEUVE CLICQUOT PONSARDIN NV | REIMS

Rich nectarine fruit character with lingering toasty vanilla notes – a reliable special treat.

BOTTLE : £70

LAURENT PERRIER ROSE NV | REIMS

Benchmark for Rosé champagne with a highly expressive bouquet, from the very careful preservation of the grape's natural fresh red fruit aromas, and salmon pink colour which stems from the maceration techniques used. One of the rare Rosé champagnes using the maceration technique giving extraordinary depth and freshness.

BOTTLE : £90

BOLLINGER SPECIAL CUVÉE BRUT NV | REIMS

Powerful and elegantly dry with notes of biscuit, citrus, figs and spice. This is really a lovely effort with its lemon and white flower aromas that complement the solidly complex, crisp and very pure flavours that possess fine detail and excellent intensity on the yeasty and lingering finish. Though the effervescence is not ultra-fine, neither is it coarse.

BOTTLE : £90
1/2 BOTTLE: £49

Speciality Vintage Champagne

BOLLINGER GRANDE ANEE BRUT | VINTAGE 2004

Bone dry with rich butter, caramel and toffee notes. This is cool, refined and wonderfully complex with a moderately aged yeasty character that contrasts nicely with the beautifully fresh citrus, green apple and soft floral scents. The bead of the supporting mousse is quite fine but it's firm and imparts plenty of punch to the precise middle weight flavors that possess the same complexity and refinement that is displayed by the nose, all wrapped in a crisp and dry but not particularly austere finish.

BOTTLE : £145

VEUVE CLICQUOT LA GRANDE DAME BRUT | VINTAGE 2004

Top class Champagne with a full and nutty nose, plenty of power and a vibrant lemon acidity. This has a lovely palate, lots of nuts and fresh cream with an orange peel edge. Very firm. Incredible length of finish - it goes on and on.



MÔR RESTAURANT
AT COES FAEN LODGE

Wine Menu

Italian Whites

ALBIA BIANCO TOSCANA IGT 2016 | BARONE RICASOLI CHIANTI | TOSCANA

A modern blend of Sauvignon blanc, Chardonnay and Malvasia, this refreshing wine is refined and elegant with aromas of white flowers and peach. Its acidity is well balanced with a long mineral finish. Outstanding value from a very accomplished maker.

BOTTLE : £15

TORRICELLA IGT 2013/2014 | BARONE RICASOLI CHIANTI | TOSCANA

A lovely Chardonnay from Chianti. Pale straw in colour with greenish reflections, the wine has a fresh and balsamic aroma with marked scents of vanilla and intense fruit concentration of plums, pineapples and apricots.

BOTTLE : £18

VERNACCIA DI SAN GIMINGIANO RONDOLINO DOCG 2015 | TERUZZI & PUTHOD | TOSCANA

Intensely complex, long lingering aromas of fruit and minerals. Assertive palate with good body and structural balance of freshness and persistence with a signature twist of almond at the finish. Made with 90% Vernaccia and 10% Chardonnay in stainless steel vats by a master of the genre. Good on its own and as an accompaniment to cheese, fish and white meat.

BOTTLE : £23

SOAVE CLASSICO 2015 DOCG | PIEROPA | VENETO

Fresh, floral aromas with elderflower, lemon and cherry. The palate is dry, well balanced and elegant, with decent length and finish.

BOTTLE : £24

ORVIETO CLASSICO 2014 DOCG | ANTINORI | UMBRIA

Elegant, slightly nutty dry white with a gentle hint of honey. Grape varieties used are those typical to the Orvieto Classico area predominantly the Grechetto. Drinks well with any dish.

BOTTLE : £28

TERRE DI TUFI IGT 2014 | TERUZZI & PUTHOD | TOSCANA

.Clear, star-bright straw yellow, with good depth. Attractively intense nose revealing complexity, persistence and an appealing hint of oak. Full bodied and robust yet soft in the mouth, assertive, with excellent length and a toasty finish. Excellent accompaniment to soups, seafood risotto and lighter pasta dishes, also good with grilled fish and white meats.

BOTTLE : £29

VERMENTINO DE' BARBI IGT 2013 | FATTORIA DEI BARBI | TOSCANA

Powerful and elegantly dry with notes of biscuit, citrus, figs and spice. This is really a lovely effort with its lemon and white flower aromas that complement the solidly complex, crisp and very pure flavours that possess fine detail and excellent intensity on the yeasty and lingering finish. Though the effervescence is not ultra-fine, neither is it coarse.

BOTTLE : £32



Wine Menu

Italian Whites

VERMENTINO 2013 | POGGIOTONDO | TOSCANA

Pure Vermentino from the coast of Tuscany, grown within the smell of the sea by Alberto Antonini. He is a top winemaker, who consults for wineries throughout Italy, but he saves his finest work for his tiny Tuscan estate and this intensely flavoured Vermentino with creamy, apple fresh fruit and a touch of nutty complexity. Choose this to accompany any fish dish or salad

BOTTLE : £35

VERMENTINO 2015 | ANTINORI BOLGHERI | TOSCANA

Almost unknown in the UK, this is a finely made wine from Antinori's 600 year old estate at Tenuta Guado al Tasso. Made from Italy's native Vermentino grape variety, grown in the softness of the sea-perfumed breeze that caresses Bolgheri and its hills. It is soft and fragrant, intense and elegant, with lovely floral and citrus notes.

BOTTLE : £40

SOAVE CLASSICO 2015 DOCG | 'LA ROCCA' | PIEROPAN | VENETO

Wow – a recent discovery and one of the best Italian whites around. The vineyard 'La Rocca' is situated on the Monte Rocchetta hill, just below the mediaeval castle in the town of Soave. The microclimate in this vineyard produces wines with a unique perfume and distinctive taste. The grapes are picked when very ripe, often as late as the end of October, giving tremendous complexity and aromatic qualities to the wine, reminiscent of exotic fruit and nuts on the nose; soft and persistent on the palate, with hints of spice. It is the perfect partner for our fresh scallops, crab and mackerel, but also good with mushroom and squash-flavoured dishes.

BOTTLE : £49

French Whites

BEAUJOLAIS BLANC 2013 | DOMAINE DE LA CHAPELLE DE VATRE | BEAUJOLAIS

Made from the Chardonnay grape, a noble grape variety producing delicate and subtle flavours, pale straw colour with almond and grapefruit aromas.

BOTTLE : £19

SANCERRE 2014 | DOMAINE CROCHET | LOIRE

Classic Sauvignon Blanc with an intense nose of elderflower and grassy notes, and a palate full of gooseberry and citrus. Dry with crisp acidity, very refreshing taste. Ideal with Brill or Turbot.

BOTTLE : £36

SANCERRE SILEX 2014 | PHILIPPE GIRARD | LOIRE

Stunning limited edition Sancerre made from grapes grown on Silex soil from a small area of Sancerre. Tastes exactly how good Sancerre should, serious flinty fruit backed up by perfect acidity but all completely in harmony.

BOTTLE : £45



MÔR RESTAURANT

AT COES FAEN LODGE

Wine Menu

New Zealand Whites

CHARDONNAY 2013 | RIVERBY ESTATE | MARLBOROUGH

A wine with a pale golden hue, on the nose the wine is a rich and ripe style of Chardonnay. Lots of peach, pineapple and butter. The palate is smooth and well balanced with tropical fruit notes and a creamy, buttery finish.

BOTTLE : £28

SAUVIGNON BLANC 2014 | GREYWACKE | MARLBOROUGH

Soft, weighty and accessible Sauvignon Blanc with hints of leaf, mineral and bright tree fruit flavours. The palate is crisp but remarkably mouth-filling, a small portion of the wine having been oak fermented. Exquisitely balanced wine with a lengthy finish. Recommended to complement our fresh sea bass dish.

BOTTLE : £35

SAUVIGNON BLANC 2015 | CLOUDY BAY | MARLBOROUGH

New Zealand's flagship winery was founded by West Australian David Hohnen of Cape Mentelle in Margaret River. Since launching his show stopping Cloudy Bay 30 years ago, he's had wine drinkers in awe of its world class quality. It is impressively fresh and intense, and with a portion of barrel fermented wine adding extra depth and complexity, it has an understated brilliance that sets it apart. Right at home with fine dining, the wine goes beautifully with shellfish, cream sauces, tomato-based dishes and roasted vegetables.

BOTTLE : £42

WILD SAUVIGNON BLANC 2013 | GREYWACKE | MARLBOROUGH

Stunning limited edition Sancerre made from grapes grown on Silex soil from a small area of Sancerre. Tastes exactly how good Sancerre should, serious flinty fruit backed up by perfect acidity but all completely in harmony.

BOTTLE : £48

Rose

PRIMAVERA 2016 | POGGIO AL SOLE | TOSCANA

Produced by a true enthusiast and not available in the UK, we buy this directly from the vineyard where it is made from 100% Sangiovese grapes, left for only a few hours with the red skins to produce the light pink colour. It is very refreshing with a fresh fruit taste Perfect as an aperitif and ideal to accompany chicken or salmon.

BOTTLE : £16

ALBIA ROSÉ TOSCANA IGT 2013 | BARONE RICASOLI CHIANTI | TOSCANA

Pale pink and elegant. Delicate, sweet and varietal aromas, the taste is fresh and light with good minerality.

BOTTLE : £20

HOUSE ZINDFANDEL | WAITROSE OWN LABEL | NAPA VALLEY

Soft and honeyed in the sweeter style with bright strawberry and a little spicy ginger —easy drinking well-chilled on a summer evening

BOTTLE : £13



Wine Menu

Italian Reds

CHIANTI CLASSICO DOCG 2014 | POGGIO AL SOLE | TOSCANA

Fine fruit, full of pleasant surprises, with lively underlying tannins and a handsome finish

BOTTLE : £19

CHIANTI CLASSICO BROLIO DOCG 2015 | BARONE RICASOLI | TOSCANA

Bright and lively ruby. Enfolding and sweet aromas of cherry, morello cherry, violet and strawberry harmoniously blend with hints of tobacco, vanilla, white chocolate and Mediterranean spices. Ripe red fruit and the spices join in a long embrace of finely toasted notes. Excellent all-round red, pair with mushrooms, pasta with meat sauces, poultry, game and most red meat dishes.

BOTTLE : £29

CHIANTI CLASSICO PEPPOLI DOCG 2014 | ANTINORI | TOSCANA

Peppery, meaty, spicy, floral, plum, olive, liquorice aromas. Dry, round, elegant but slightly tannic palate with juicy acidity. Plum, black cherry, licorice, spicy, smoky, savoury, meaty, peppery, vanilla flavours. Good concentration and finesse for drinking now -3 years with earthy or meaty-flavoured dishes and cheese.

BOTTLE : £36

CHIANTI CLASSICO RISERVA DOCG 2011 ROCCA GUICCIARDA | BARONE RICASOLI | TOSCANA

Brilliant ruby red. Sangiovese aromas predominate on the nose with scents of red fruit and sweet violets, highlighted by delicate toasted hints. Fresh fragrant and savoury attack, fine structure with persistent finish, recalling cinnamon and jam. Lovely with poultry and red meat, perfect with cheese or meat sauced pasta dishes.

BOTTLE : £38

CHIANTI CLASSICO RISERVA DOCG 2011 | BADIA A COLTIBUONO | TOSCANA

A benchmark, blushing red-rose, with a generous but straight-laced, really intense nose of finely-tuned small, thick-skinned red berried fruit, rose petal and (tea) spices. On the palate, it's full but sinewy. There's some welcome pulpiness, succulence, held taut by cool, crunchy salty red currant – the hallmark of minerality of Chianti Classico from the Gaiole. Energetic, pacy and packed with pretty fruit, joyful, along with a sense of redcurrant skins. A real treat for Chianti lovers.

BOTTLE : £40

CHIANTI CLASSICO RISERVA DOCG 2007 | MARCHESE ANTINORI | TOSCANA

Spicy hints of cinnamon and cloves, alongside oaky and piquant peppery aromas. A rounded, creamy, sweet and well-balanced palate is followed by an after-taste of incense, balsamic notes and cherry. A classic where all the fruit is from the revered Tignanello vineyard.

BOTTLE : £46

CASTELLO DI BROLIO DOCG 2010 | BARONE RICASOLI | TOSCANA

Barone Ricasoli's flagship wine, the 2010 Chianti Classico Castello di Brolio flaunts its pedigree and beauty right from the start. The bouquet is balanced and intense with a charming mixture of black cherry, vanilla, toast and oak-driven tones of spice and tobacco. The fabric of the wine is firm, fresh and polished. Menthol highlights and grilled herbs are fitting endnotes, with a long, fruit- and spice-tinged aftertaste. An excellent foil to game meats and grills so beloved by the Tuscans.

BOTTLE : £75



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Italian Reds

BRUNELLO DI MONTALCINO TORRE DELLA TRAPPOLA DOCG 2011 | BARONE RICASOLI | TOSCANA

Balsamic and rich, hints of tobacco and spices, elegant and fine on the nose. Pleasant, fresh feel, soft texture on the mouth. Enveloping notes of cherries, spices, liquorice. Rich and balanced tannins, long mineral sensations. Savour this with lamb or cheese-based dishes, but frankly it stands up superbly with most food – just avoid strong tomato flavours.

BOTTLE : £80

BRUNELLO DI MONTALCINO DOCG RISERVA 2007 | FATTORIA DEI BARBI

Classic, fabulous Brunello Riserva made by a well-established producer, the Colombini family. A great vintage, showcasing strong lifted oak, leathery, delicately embroidered sage, spices, berries, sweet, soft cherry tomato fruit. A lovely mix of flavours on the finish, showing very elegant restraint and potential for further improvement in the bottle. Superb paired with Welsh lamb.

BOTTLE : £85

Veneto and Emiglia

VALPOLICELLA RIPASSO DOCG 2008 | PROVOLO, CAMPOTORBIAN

Intense and complex, due to the added pressings from semi-dried grapes. Cherries combine with aromatic herbs, spice and cocoa with a long dry finish. A good foil for deeper flavour dishes with beef or cheese – stands up to strong tomato flavours.

BOTTLE : £28

RUBERPAN VALPOLICELLA SUPERIORE 2014 | PIEROPAN

Intense, cherry scented Valpolicella of the highest calibre from the renowned Pieropan family. Cherry and strawberry aromas with a hint of vanilla, with a silky rich fresh berry fruit taste and a touch of spice. Enjoy this elegant red with roast chicken, light game or ravioli.

BOTTLE : £36

AMARONE DELLA VALPOLICELLA DOCG 2012 | CORTE GIARA, ALLEGRINI

Intense and inviting ruby red in colour, this expertly made wine has particularly enjoyable characteristic hints of cherries and pepper, followed by subtle nuances of officinal herbs. Dry and well-balanced, where the traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine. Outstanding with our Welsh beef, or Venison and pairs well with Ragù.

BOTTLE : £60

Piemonte

LANGHE NEBBIOLO DOCG 2013 | GD VAJRA

Fragrant raspberry-scented, and well balanced with lovely fresh crunchy fruit, the result of a late harvest and beautiful late autumn weather which suits the grape so well.

BOTTLE : £35

BARBERA D'ALBA DOCG 2012 | GD VAJRA

A Barolo region wine made with the native Nebbiolo grape, violet red in colour with a powerful and complex nose, almonds and cherries with spices. Full and elegant on the palate with dark fruit and good minerality. Excellent with beef and game.

BOTTLE : £45



Wine Menu

Piemonte

BARBARESCO DOCG 2014 | PRUNOTTO | ANTINORI

Beautiful garnet-red with a complex bouquet of poached red fruits and spice over a silky smooth, finely structured palate. Try it with beef and perhaps later on finish it off with a plate of cheeses. Fantastic accompaniment to our local Welsh lamb.

BOTTLE : £50

ALBE BAROLO DOCG 2012 | GD VAJRA

A Barolo region wine made with the native Nebbiolo grape, violet red in colour with a powerful and complex nose, almonds and cherries with spices. Full and elegant on the palate with dark fruit and good minerality. Excellent with beef and game.

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BOTTLE : £50

ALBE BAROLO DOCG 2012 | GD VAJRA

Intense floral scents of freshly cut roses and wild violets jump out of the glass. On the palate, dark cherry and crushed cherry twine with allspice, cinnamon, clove, leather and alpine herbs. All are partnered by assertive but supple tannins and fresh acidity. Perfect for pairing with our Welsh beef steaks.

BOTTLE : £75

Sweet

GRANELLO TOSCANA IGT PASSITO | RICASOLI | TOSCANA

Extremely clean nose, with a very wide varying aromatic framework of candied citrus fruit, dried figs, apricot, and pineapple. Lively concentration, fairly dense and succulent, sweet and well-structured. Very refreshing, not at all cloying, and it pairs well with fruit desserts.

500CL : £35



Wine Menu

Sweet

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500CL : £35

RECIOTO DELLA VALPOLICELLA CLASSICO DOC 2008 | GIOVANNI ALLEGRINI | VENETO

Intense and complex, due to the added pressings from semi-dried grapes. Cherries combine with aromatic herbs, spice and cocoa with a long dry finish.

500CL : £45

VIN SANTO DEL CHIANTI CLASSICO 1985 | FATTORIA DI MONTIGLIARI | TOSCANA

Intense and complex, due to the added pressings from semi-dried grapes. Cherries combine with aromatic herbs, spice and cocoa with a long dry finish.

500CL : £55

JURANCON 2013 | DOUX | SOUTH WEST FRANCE

Soft, definitely sweet but more in the apricot tart way of sweetness, not cloying or sticky. Try it chilled with a pudding or a slice of cake. The grape varieties used are Manseng and Courbu. The sweet wines develop aromas of tropical fruit such as pineapple and mango. The vines are grown on steep mountain slopes of the Pyrenees.

BOTTLE : £19

ROYAL TOKAJI ASZU 5 PUTTONYIOS | TOKAJI | HUNGARY

A beautifully rich, honeyed Tokaji with citrus, apricot and nutty flavours and a fresh finish.

500ML : £36

125ML: £9

NOBLE RIESLING 2012 | RIVERBY ESTATE | NEW ZEALAND

A few select rows in a Riesling block with a proven record for producing award-winning botrytised wines were kept intact long after the harvest had been completed in the rest of the vineyard. The result is spectacular.

A luscious, rich, enticing nose displays a prevailing impression of rich, almost candied, dried fruits. On the palate it is succulent and mouth coating with an extraordinary sweetness and richness. It has bright, beautifully appealing, well balanced acidity, a lusciously creamy sweetness and an incredibly lingering, crisp, clean finish.

375ML : £45

