

# WINES

## OUR ETHOS

We have carefully selected this wine list with our suppliers, who work directly with wine growers in all of the worlds classic wine regions. We have chosen a range of wines which both match our food menu or simply to enjoy a glass on its own.

The wines we have selected are exclusively supplied to us in this area so that we have a unique and boutique choice for you to savour.

We hope you enjoy our selection.



**In partnership with the Boutique Artisan Winemaker,  
Fairbourne Estate from the Marlborough Region in New Zealand, we have selected  
this exciting Premium Blue Haven Marlborough Sauvignon Blanc for you to enjoy.**

This is an easy drinking, dry white wine with a generous and juicy palate that defines Premium Marlborough Wines. We have carefully selected this winemaker and wine as the perfect match for The Blue Haven for you to enjoy.

**€32.00 per bottle / €8.00 per glass**

# WHITES

## **Isla Grande Sauvignon Blanc (Central Valley, Chile)**

**€24.00 per bottle / €6.00 per glass**

Lemon-lime hue with a bright nose of grapefruit, herbs and pineapple. Light-bodied, with notes of gooseberry and grass.

## **La Lot Pinot Grigio (Alto Adige Italy)**

**€26.00 per bottle / €6.50 per glass**

Full bodied yet balanced with lively acidity, some mineral and dried fruit character. Light finish. Ideal with antipasto, fish dishes and soups.

## **Wandering Bear Chardonnay (California USA)**

**€25.00 per bottle / €6.30 per glass**

Succulent, easy drinking Chardonnay, full of pineapple, pears and apple flavours. A big and bold Chardonnay with a hint of lemon and toasted almond to finish.

## **Blue Haven Marlborough Sauvignon Blanc (Marlborough, New Zealand)**

**€32.00 per bottle / €8.00 per glass**

This is an easy drinking, dry white wine with a generous and juicy palate that defines Premium Marlborough Wines. We have carefully selected this winemaker and wine as the perfect match for The Blue Haven for you to enjoy.

## **Abadia de Seixo Albariño 2015**

**(Rias Baixas, Spain) €28.00 per bottle**

This classic Galician Albariño is fresh, tangy and zingy with intense mouth-watering lemon, grapefruit and sea salt flavours, making it a perfect partner with all things seafood.

**Castelo de Medina Verdejo  
(Rueda Spain)**

**€28.00 per bottle / €7.00 per glass**

Gentle flora with rich pineapple, fennel and star anise-winner of 'Best Verdejo in the world' Award.

**Riesling, Peter Zemmer  
(Alto Adige Italy) €32.00 per bottle**

Fresh peach on the nose. Dry with enticing acidity. Great with fish dishes, vegetables and almost all appetizers.

**Domaine du Seminaire - Fleur de Viognier  
Organic Cotes du Rhone Blanc**

**€31.00 per bottle / €7.80 per glass**

Perfectly balanced acidity and a long finish. Enjoy with seafood in particular scallops, pate's, white meat and salads.

**Domaine Girault Sancerre 2014  
(Loire, France) €42.00 per bottle**

Vibrantly aromatic, with cool notes of elderflower, lemon juice and fresh grapefruit. Supremely balanced and fine - just so lovely - and super with shellfish, chicken or vegetarian cuisine.

**Pinot Blanc, Punggi, Peter Zemmer  
(Alto Ridge, Italy) €32.00 per bottle**

Flowery aroma of green apples and spices. Great with a variety of starters, tureens and terrines, fish, shellfish and crustaceans, white meat and poultry.

**Chateau de Viviers Chablis (France)  
€45.00 per bottle**

Pale green colour this wine is lively with good body. Very fresh, it has delicate and typical fruit with minerality, citrus with a lemon side. Perfect with Fish, Cheese and Pate.

**Pouilly Fumé Le Champs de Cris  
(Loire France) €49.00 per bottle**

Persistent aromas of the Sauvignon grape (flower blossom and gooseberry) on a concentrated wine with a clean finish. Lovely nose of stone fruits, lemon, flower blossom and gooseberry. A Dry, crisp and mineral palate with citrus and gooseberry. Excellent with Fish, fried scallops or cooked shellfish.

**Domaine Combe Rouge, Picpoul de Pinet  
(Languedoc, France) €32.00 per bottle**

Lovely pale yellow colour, bright and clear. Discreet and elegant nose, predominated by tasty aromas of white fruit and a hint of fresh almond. The mouth is fresh and peppery, pleasant and tonic with a very nice length.

**Domaine Laroche Chablis Premier Cru  
Les Vaillons Vieilles Vignes 2006**

**€65.00 per bottle**

This superb wine features yellow plum, lightly-toasted almond and hyacinth. Billowing floral persistence and saline minerality characterise this all the way through to a succulently rich yet invigorating finish.

# REDS

## **Isla Grande Cabernet Sauvignon (Central Valley Chile)**

**€24.00 per bottle / €6.00 per glass**

Round and balanced, with sweet tannins and appealing hints of cherry pie, spiced plum and cocoa bean.

## **Isla Grande Merlot (Central Valley Chile)**

**€24.00 per bottle / €6.00 per glass**

Gorgeous deep colour and a generous nose of forest berries, plum and sweet spice. Medium weight, soft palate with barely-there tannins and approachable flavours of fruitcake, mint and black olive.

## **La Hoja Rioja Crianza (Rioja Spain)**

**€30.00 per bottle / €7.50 per glass**

Satiny-smooth Crianza with hints of raspberry jam, vanilla and sweet cinnamon. Rich and oaky, with Big fruit aromas.

## **'Leda' Truffle Hunter Barbera d'Asti (Piemonte, Italy)**

**€28.00 per bottle / €7.50 per glass**

Gorgeously soft and approachable Barbera from Piemonte, fruity with juicy hints of plum, black cherry and lavender with a tangy fresh finish.

## **Santuario Malbec 2015 (Mendoza Argentina)**

**€28.00 per bottle / €7.00 per glass**

Soft and richly flavoured unoaked red with low acidity, gentle tannins and hints of ripe blackberry, molasses, sweet cherry and smoky bacon. Steak is the classic match for Malbec but any red meat will do the trick.

## **Jean Gamay Noir (Lyons, France)**

**€32.00 per bottle**

This wine is adorned with deep intense colour. On the nose it has a touch of liquorice and spice and mineral quality with nice maturity of blackberry and blueberry.

**Bodegas Valparaiso, Marques de Valparaiso  
Ciranza (Ribera del Duero Spain)**

**€28.00 per bottle / €7.00 per glass**

100% Tempranillo. Ruby hues with a complex bouquet of red and black berries. Great with red meats, game, poultry, rice dishes and cheeses.

**Table Mountain Shiraz (South Africa)**

**€25.00 per bottle / €6.30 per glass**

Light ruby. Ripe berry character with dark chocolate. Medium bodied fruity with a soft and elegant, palate laced with ripe fruit and spicy vanilla.

**Morgan Bay Zinfandel  
(California) €30.00 per bottle**

Bright ruby coloured wine, with bright berry character and pepper spice. There are aromas of blackberry, ripe strawberry, red raspberry and black pepper. Enjoy with grilled meats or chicken, creamy pasta dishes or a seafood stew. It also pairs well with chocolate desserts.

**Beso de Vino Organic Tempranillo  
(Carinena Spain)**

**€28.00 per bottle / €7.00 per glass**

Organic Spanish red with dark cherry, plum jam and tea leaf on the palette. Silky and fruity with a very long finish. Goes well with cheeses, poultry and white meats.

**Johnny Q Shiraz-Viognier (South Australia)**

**€29.00 per bottle**

Opaque purple, with a big nose of blueberry jam and new leather. Sweet tannins meld with lush fruit, star anise and eucalyptus.

**Corte Giona Valpolicella Ripasso Superiore  
(Veneto Italy) €34.00 per bottle**

Amarone's little brother, sensuous and full with plush notes of ripe black fruit, mocha and pudding spice to the fore. Loaded with sweet tannins and big flavours of liquorice, treacle and plum jam.

**Lagrima Bonarda Argenceres  
(Mendoza Argentina) €30.00 per bottle**

Bottle Deep red colour with lively ruby hues. Aromas of red fruits and floral notes intermingle with spices, hints of chocolate and caramel, well balanced with pleasant acidity and a long finish. Great with tapas, pastas and red meats.

**Conde Bell Rioja, Gran Reserva  
(Rioja Spain) €39.00 per bottle**

Ruby with tile red hues, elegant aromas of spice and tobacco leaf, silky and round on the palate, spicy ripe red berry with a long finish. Enjoy with red meats, stews, game, fowl and strong cheese.

**Bodegas Argenceres No7 Blend (Mendoza,  
Argentina) €28.00per bottle / €7.00 per glass**

Argenceres is a family vineyard in the heart of the Mendoza, Argentina's premier wine region on the foothills of the Andes mountains. The No7 Blend is a very successful blend of young vines of the Malbec and Bonarda grape variety. It is intense red in colour with a purple trim and is ideal with pasta or dishes with tomato sauce and any red meat.

**Gianni Gagliardo Barolo 2011  
(Italy) €55.00 per bottle**

Warm, round and opulent red, boasting plum, cherry, leather and black tea flavours. Spice accents grace the aftertaste. Goes great with steak and red meats.

**Pollen De Corbin Michotte, 2006 St Emilion  
Grand Cru (France) €70.00 per bottle**

Black cherry, plum, earth, vanilla and spice flavours lead to a medium bodied, easy going, crowd pleasing red.

**Chateau Maucoil Chateauneuf-du-Pape  
(Rhône France) €58.00 per bottle**

Sublime Chateauneuf from a fully biodynamic (über organic) family estate. Brooding, mysterious and sensuous, loaded with decadent date, raisin and mulberry flavours, with hints of cedar and tapenade. Smooth, luscious tannins, formidable weight and potency, and awesome length. A real classic!



# ROSE & SPARKLING

## **Moulin de Gassac Guilhem Rose (Languedoc, France)**

**€28.00 Bottle / €7.00 per glass**

Provençal-style rose that simmers with vivid salmon colour and impresses with cool, thirst quenching flavours of fresh cherry, red apple skin and watermelon.

## **Masottina Prosecco di Coneglianoe Valdobbiadene Spumante Extra Dry (Veneto Italy)**

**€35.00 per bottle / €7.50 per glass**

Straw yellow with greenish hues and a fine perlage. Delicate aromas of fruits and flowers.

## **Stonewell Esterre Sparkling Prestige**

**€30.00 per bottle**

Made exclusively from the beautiful Elstar Apple (grown in Tipperary and Waterford), Esterre is a sparkling cider “with reflections of a sparkling wine”. This is dry, really dry, is clean and crisp in the mouth with tart elements of the orchard and citrus notes and a smooth finish.

# CHAMPAGNE

Champagne Duval-Leroy is one of the true elite boutique Champagne houses and has been family owned and run since 1859. Duval-Leroy produces Champagnes that are the essence of finesse, lightness and elegance, and champion the French tradition of creativity. This is why we have carefully selected this Champagne exclusively for the Blue Haven, in line with our ethos and values, and commitment to bringing you the very best products from the most unique and authentic producers.

Listed in over 200 Michelin-starred restaurants around the world including Michel Roux's Le Gavroche, The Waterside and The Dorchester, Duval-Leroy is the Champagne of choice by many of the world's top sommeliers and we are delighted to be the exclusive stockist of this Champagne in this area for you to enjoy.

## **Duval-Leroy Champagne Brut Reserve**

**€75.00 per bottle / €12.50 per glass**

Maison Duval-Leroy revels in the art of blending Pinots and Chardonnays. Enriched with around 15 Crus and a generous quantity of reserve wines. Hints of yellow fig, light toast and citrus zest, with a delicate, fresh mousse - utterly gorgeous!

## **Duval-Leroy Champagne Blanc de Blancs**

**2006 Brut Grand Cru**

**€110.00 per bottle**

This full-bodied and vinous Champagne, made entirely from Chardonnay from the 2006 vintage, offers a subtle effervescence, fine acidity and perfect balance. The nose reveals complex aromas of white blossom, mandarin, toasted almonds and freshly baked bread. On the palate, it is a fine, silky wine with a creamy mouthfeel and a long, lingering finish.

## **Duval-Leroy Femme De Champagne**

**2000 Brut Grand Cru**

**€195.00 per bottle**

Smooth, rounded and silky, in appearance like mother-of-pearl. On the nose, Femme de Champagne 2000 sends out aromas of white flowers, white peaches and brioche crust and cream pastries. On the palate, a bewitching flavour of ripe hazelnuts surrounds the floral fragrance of honeysuckle, followed quickly by the delicate notes of crystalised mandarin orange peel. A simply exquisite tasting experience, at the very pinnacle of Champagne.