

# Restaurant 54

Bin No.		175ml	250ml	750ml
	<b><u>White Wine</u></b>			
		<b><u>Members prices</u></b>		
1.	<b>Signature de Sud Chardonnay 2008</b>	<b>£3.00</b>	<b>£4.40</b>	<b>£12.50</b>
	Soft, Rich Chardonnay. Beautifully balanced by light fresh acidity. A fantastic example of this classic grape variety. (France)	<b>£2.70</b>	<b>£3.96</b>	<b>£11.25</b>
2.	<b>Signature de Sud Sauvignon Blanc 2008</b>	<b>£3.00</b>	<b>£4.40</b>	<b>£12.50</b>
	Extremely popular, fresh, grassy, typically lively Sauvignon fruit. Crisp, medium weight with lovely freshness and balance. (France)	<b>£2.70</b>	<b>£3.96</b>	<b>£11.25</b>
3.	<b>Piesporter St Mary's 2007</b>	<b>£3.00</b>	<b>£4.40</b>	<b>£12.50</b>
	The bouquet of the Piesporter is a combination of light lemon and grapefruit with a touch of minerality. It is medium bodied. (Germany)	<b>£2.70</b>	<b>£3.96</b>	<b>£11.25</b>
4.	<b>Pinot Grigio Valle Viola 2008</b>	<b>£3.20</b>	<b>£4.50</b>	<b>£12.99</b>
	Vibrant lemon yellow. Delicate yet positive lemon honey and nut aromas. (Italy)	<b>£2.88</b>	<b>£4.05</b>	<b>£11.70</b>
5.	<b>Chablis Aujoux 2008</b>			<b>£25.50</b>
	A crisp, dry and mineral classic. It's distinctive flinty taste is given to this wine by it's unique terroir. (France)			<b>£22.95</b>
6.	<b>Sancerre "la Vigne Blanche" 2008</b>			<b>£28.50</b>
	From the finest slopes in the Loire, good mineral tones, blend with the Sauvignon grape creating a fine, dry, fruity balanced wine. (Loire)			<b>£25.65</b>
7.	<b>Omaka Springs Marlborough Sauvignon Blanc 2008</b>			<b>£19.50</b>
	Tropical aromas and flavours mingle with the gooseberry to offer a wine of clarity and distinction. (New Zealand)			<b>£17.55</b>
	<b><u>Rosé</u></b>			
8.	<b>Twilight Canyon Grenache Rosé 2008</b>	<b>£2.70</b>	<b>£3.80</b>	<b>£10.99</b>
	The Californians have done it again. Fresh fruit and slightly off dry. Warm sunshine in a glass. (California)	<b>£2.43</b>	<b>£3.42</b>	<b>£9.89</b>
9.	<b>Pinot Grigio Rosé 2008</b>	<b>£3.20</b>	<b>£4.50</b>	<b>£12.99</b>
	A delicate salmon pink rose made naturally using selected copper skinned Pinot Grigio grapes. (Italy)	<b>£2.88</b>	<b>£4.05</b>	<b>£11.70</b>

Whilst every effort is made to stock current vintages, inevitably, this will not always be the case,  
and in these circumstances, an alternative vintage will be offered.

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Bin No.		175ml	250ml	750ml
	<b><u>Red Wine</u></b>			
		<b><u>Members prices</u></b>		
10.	<b>Signature de Sud Syrah 2007</b> Delicate flavour, subtle with overtones of raspberry and spices and a touch of violet. Good structure with a long lasting taste. (France)	£3.00 £2.70	£4.40 £3.96	£12.50 £11.25
11.	<b>El Emperador Merlot 2008</b> It has aromas of red berries and intense fruit flavours on the pallet (Chile).	£3.00 £2.70	£4.40 £3.96	£12.50 £11.25
12.	<b>Villalta 2004 Pergamino Negro</b> A perfect marriage of Tempranillo, Grenache and Carinena grapes. Long and generous on the finish - absolutely gorgeous. (Spain)	£3.20 £2.88	£4.50 £4.05	£12.90 £11.70
13.	<b>Louis Eschenauer Claret 2006</b> This typical Bordeaux offers fruity, spicy notes with a balanced and harmonious in-mouth feel. (France)	£3.20 £2.88	£4.50 £4.05	£12.90 £11.70
14.	<b>Cotes du Rhone Victor Berard 2007</b> Full of rich ripe fruit, soft and mellow. It has a fine ruby colour and a delightful perfume. (France)			£14.90 £13.50
15.	<b>McGregors Reserve Shiraz 2008</b> An aromatic nose with red berry fruit, hints of liquorices and a soft velvety palate. (Australia)			£16.50 £14.85
16.	<b>Châteauneuf du Pape Chartreuse 2006</b> Burgundy's shadow is being pushed by those who appreciate this excellent wine. Rich, full and balanced flavours. (France)			£29.90 £26.96
	<b><u>Sparkling Wine &amp; Champagne</u></b>			
17.	<b>Prosecco Valdobbiadene Brut n.v.</b> A super celebration sparkling wine. Wonderfully bright and refreshing.			£17.90 £16.16
18.	<b>Christoff Brut n.v.</b> Soft and elegant, our house Champagne will give pleasure in any circumstance.			£25.50 £22.95
19.	<b>Christoff Rosé n.v.</b> Pink champagne has a softer, fuller style due to the addition of still Pinot Noir wine to the finished blend.			£29.50 £26.55
20.	<b>Moët et Chandon Brut Imperial n.v.</b> Probably the best seller among the Champagnes worldwide. Soft, biscuity and not too dry.			£33.00 £29.70