

Nibbled Wine List

France

Bottle

WHITE

- Calvet Limited Release – Bordeaux Sauvignon Blanc 2006/07** £12.50
Crushed leaf and ripe citrus fruits on the nose give way to a clean and intensely refreshing fruit flavour on the palate - a delicious new world style sauvignon.
- Domaine la Provençquière Vermentino – Vins de Pays d'Oc 2006/07** £12.99
Clean, citrus nose with fresh pear, and hints of herb and spice. In the mouth the same citrus fruits are apparent, as well as some herbal touches (cinnamon), and a zesty mineral edge, which makes for an extremely clean finish, still showing great fruit.
- Domaine de Brizé – Anjou Organic Blanc Sec Loire 2006** £13.99
Pale yellow. really aromatic, a hint of Sauvignon character, grassy and nettles with peach and apple. A lovely balanced wine with fresh acidity and a hint of richness.
- Domaine de Coujan Rolle – Vin de Pays des Côteaux de Murviel 2006/07** £13.99
The Rolle grape makes a lovely aromatic, flavoursome white wine. Dry, fresh finish complementing the soft tropical fruits on the front palate.
- Domaine de Nizas Le Mas – Sauvignon Voignier 2006** £14.99
Soft, perfumed white peachy notes and an attractively full and fruity character on the palate are backed by steely, mineral and controlled acidity. Elegant length of finish. A very sophisticated white.
- Domaine des Marronniers – Petit Chablis 2006** £15.99
Pale yellow. Soft dry minerality with rich round fruity notes. Creamy texture with plump acidity and clean tropical fruit. Long, soft finish.
- Château Sainte Marie – Bordeaux 2006** £16.50
Beautiful aroma of passion fruit, grapefruit and a little oak. Same exotic fruit character in mouth with zingy acidity & just a touch of banana. Pure finish with some complexity. Delicious!

ROSÉ

- Domaine de Nizas Rosé – Syrah Grenache Mourvèdre 2007** £14.99
Crisp, lip-smacking delicate flavours of frozen strawberries. Very dry but intensity lingers. Lovely.

RED

- La Galinière Merlot – Vin de Pays 2006** £12.99
Powerful aromas of black chocolate and dark cherries are found in the nose of the Merlot, a wonderful value wine. ...this wine's components are hugely impressive. It bursts onto the palate with exceptionally expressive flavours of dark fruits, spices, and chocolate.
- Bouchard Aîné & Fils Pinot Noir – Vin de Pays d'Oc 2006/07** £13.50
This specially selected Pinot Noir has delicate note of ripe fruits with a palate dominated by blackcurrant and black cherry. Goes very well with red meats, game, mature cheese.
- Domaine de Brizé – Anjou Gamay Loire 2006** £13.99
Soft and vibrant organic red.
- Château du Donjon Grenache Syrah – Minervois 2006** £13.99
Very deep intense purple colour (almost black). Beautiful nose, strong elegant French oak barrel aromas mingling with ripe black cherry fruit - very luscious on palate. Ripe tannins with a tremendous fruit intensity (old vines), with a great structure. Finishes on ripe intense black fruit finish - delicious!

Nibbled Catering

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Nibbled Wine List

France - (continued)

Bottle

RED

Louis Jadot Lantignié – Beaujolais 2007

£14.99

This is a bright, vibrant Gamay with moderate acidity and soft tannins, cherry and raspberry flavours and a pleasant finish.

Domaine de Nizas Le Mas – Cabernet Sauvignon Merlot Syrah 2002

£15.50

A cherry-coloured aromatic wine with fresh strawberry aroma and spicy undertones. A happy balance of elegance and soft, full flavour.

Château Sainte Marie – Supérieur Bordeaux 2006

£16.50

Excellent concentration of blackcurrant and plum on the nose, with similar lovely fruit intensity on the palate. Tannin is very well-textured and the finish is long, clean, refreshing and with some complexity.

Chile

Bottle

WHITE

El Viento – Central Valley Chardonnay 2007

£9.95

Fresh and clean scent. Attractively juicy mouthful, with melon and banana. Lots of flavour but also pleasantly refreshing. Very quaffable.

El Viento – Central Valley Sauvignon Blanc 2007

£9.95

Spiky lemon and lime flavours are complemented by the characteristic touch of gooseberry associated with the Sauvignon Blanc grape.

Falernia – Elqui Valley Chardonnay 2005

£11.99

Pale straw in colour. Very lightly oaked with lean fruit and minerality that has influence from the lees. Gentle acidity with richness make this fine and balanced on the palate. Easy drinking but pure.

Falernia – Elqui Valley Sauvignon Blanc 2006

£12.99

Brilliant pale straw colour with intense nose reminiscent of figs, elderflowers and sage, but also tropical fruit. Good acidity with citrus and melon notes on the palate; long crisp finish.

RED

El Viento – Central Valley Cabernet Sauvignon 2007

£9.95

Deep, dark and overflowing with rich cassis flavours, the sumptuous red is one to savour.

El Viento – Central Valley Merlot 2007

£9.95

Smooth, medium-bodied red with ripe and juicy blackcurrant and plum flavours.

Falernia – Elqui Valley Carmenère 2005

£11.99

Fairly deep red with a pale rim. Very sweet ripeness on nose, possibly red gooseberry jam and a bit of green pepper. Ripe fruit on palate with soft tannins and good acidity.

Falernia – Elqui Valley Syrah 2005

£12.99

Deep in colour. spicy aromas of pepper and vanilla and red fruit. Full bodied on the palate.

Adobe – Central Valley Organic Merlot 2007

£13.99

Deep cherry-red in colour, it shows intense strawberry and raspberry aromas, subtly lifted by notes of chocolate and cream. Silky tannins on the well-rounded palate complete the finish of this deliciously smooth wine.

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Italy

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WHITE

Arteo Grillo – Sicilia 2006

Pale straw yellow with aromas of apricots and tropical fruits, full and elegant on the palate, very harmonious and well balanced.

£11.95

Lagaria Pinot Grigio – Venezie 2007

A delicately perfumed and well structured wine for all occasions. Fresh and aromatic flavours characterized by this wine's north east Italian origin.

£12.50

Endrizzi Pinot Grigio – Trentino 2006

Pale straw colour with soft luscious aromas. This has the rich almost raisined character that good pinot Grigio is known for and follows that up with fine minerality and fleshy peach fruit.

£14.95

ROSÉ

Lagaria Pinot Grigio Rosato – Venezie 2007

Coppery in colour, thanks to a brief skin contact. Rich on the nose, ranging from pear to floral aromas. On the palate it is full, fresh and long.

£11.95

RED

Arteo Nero d'Avola – Sicilia 2005

Bright and fruity, with cherry and raspberry jam character. Medium-bodied, with light tannins and a fruity finish.

£11.95

Spain

Bottle

WHITE

Cruz de Piedra Macabeo – Calatayud 2006/07

Very pale in colour and pure and clean on nose developing into light tropical aromas. Ripe and rich with good length of fruit on the palate. The wine has balanced acidity and a long creamy finish while remaining very clean.

£11.50

ROSÉ

Cruz de Piedra Garnache Rosado – Calatayud 2007

Fresh and fruity, it has exuberant concentrated berry flavours (strawberry and raspberry), supported by a magnificent structure, although the tannins are smooth.

£11.50

RED

Cruz de Piedra Garnache – Calatayud 2006

Spicy, warm summer fruits (redcurrants, blackberries) follow on from the ripe, fruity nose. Consistently one of our best value wines, with a good weight of fruit and well integrated oak and tannins. Good length on the finish.

£11.50

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Argentina

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WHITE

Tomero Sauvignon Blanc – Calatayud 2006/07

£12.99

This deliciously crisp wine made from 100% Sauvignon Blanc. With a classic grassy nose, crisp acidity and rounded citrus flavours, this benchmark wine makes a splendid aperitif and is excellent with salads and seafood.

Tomero Torrontes – Mendoza 2007

£12.99

A handcrafted aromatic dry white wine full of Turkish delight, apricot and quince aromas with a rich, round palate with a zippy acidity.

RED

Tomero Malbec – Mendoza 2005

£12.99

Full on aromas of leather, tobacco and sweet red fruit followed by a weighty round palate full of oak, chocolate and blueberry flavours.

Tomero Cabernet Sauvignon – Mendoza 2005

£12.99

A full flavoured Cabernet with yeasty, spicy flavours and juicy cassis fruit.

Australia

Bottle

WHITE

Heartland Stickleback – Verdelho Semillon Chardonnay 2007

£13.99

Masses of citrus zest on the nose with gooseberry, peach and passion fruit hints. Flavours of lemon zest and pear balanced by refreshing, crisp acid and a long, lifted finish.

Heartland Viognier – Pinot Gris 2006

£18.99

The nose is bursting with stone fruits, peaches and apricots and some lime citrus characters. The delicious multi-layered palate displays rich pear and gooseberry flavours along with the fresh melon flavours from the Pinot Gris.

RED

Bellevue Hill – Merlot 2006/07

£11.95

Packed with sweet berry fruit flavours, the palate is soft and smooth with excellent balance. The cherry, plum and spice characters are evident from the start and follow to a great length on the finish.

Heartland Stickleback – Cabernet Shiraz Grenache 2006

£13.99

A bright ruby red colour with attractive purple hues. A soft, spicy wine displaying aromas of blackcurrant and summer berries with hints of eucalypt and a smooth round palate.

Heartland – Shiraz 2006/07

£14.99

A dark, rich purple colour. This delicious black Shiraz has hints of chocolate, menthol & tobacco leaf of the nose. Plums, blackcurrant and spice flavours abound on the palate and are perfectly balanced by fine, supple tannins.

Heartland Dolcetto Lagrein – 2006

£18.99

Opaque purple in colour with hints of brick red. On the nose there are lifted aromas of mulberry, cassis with a hint of currants. Nuances of dried straw and eucalypt add freshness and density. In the mouth, flavours of cracked pepper, cedar, cherries and wood smoke. The palate is rich, but balanced by firm savoury tannin.

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New Zealand

Bottle

WHITE

Fairleigh Estate – Marlborough Sauvignon Blanc 2007

£11.99

A balanced fruit driven Sauvignon with good acidity and a clean & gooseberry fresh finish.

Cloudy Bay – Marlborough Chardonnay 2006

£22.99

A fine burgundian style Chardonnay from this highly regarded vineyard with classy fruit and long complex bouquet that ranges from figs and lemon butter to more savoury elements of fresh hay with hints of butterscotch. The palate is substantial and rounded with a toasty complexity and a lingering finish.

RED

Montana Reserve – Marlborough Pinot Noir 2006

£15.99

Deep red in colour, both the palate and nose display dark berry fruits coupled with savoury notes and toasty oak. An elegant, fruit driven wine.

Roaring Meg – Central Otago Pinot Noir 2007

£21.99

This wine exhibits a lovely mix of red and black berry fruits with further complexity gained from oak spice. A sweet berry entry which displays these same characters in abundance, the tannins rise gracefully out of the mid-palate to produce a long fruit driven finish.

South Africa

Bottle

WHITE

Fairvalley – Western Cape Sauvignon Blanc 2007

£11.95

A balanced fruit driven Sauvignon with good acidity and a clean & gooseberry fresh finish.

Winery Road – Stellenbosch Chenin Blanc 2006

£14.50

A full bodied, well rounded wine with a complex structure. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals. Flavours bursts with dried apricots and pineapple, with a hint of vanilla and some typical Chenin honey notes on the long lasting finish.

RED

Fairvalley – Coastal Region Pinotage 2006

£11.95

Deep intense ruby colour. superb nose of ripe black fruit and sweet plums with leather nuances. On the palate the wine is full flavoured, yet dry with an amazing sweet black fruit finish. A big wine for those who like strong flavours.

Painted Wolf – Coastal Region Pinotage 2006

£15.95

An intense, individual and robust wine packed with flavours of ripe summer berries and creamy vanilla with evident ripe tannins and a long lingering finish. A richly textured & full bodied red.

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Nibbled Wine List

Sparkling Wine

Bottle

Cava Castillo de Montblanc – Spain

£11.99

A soft and biscuity sparkling wine that is light and fresh.

Prosecco di Valdobbiadene NV – Italy

£14.50

Sparkling yellow colour with persistent mousse (fine bubbles). The bouquet is intense and elegant, reminiscent of apples and fresh bread, with delicate aromas of vanilla and honey. The palate is dry and fruity, with a luscious, soft and persistent mouth-feel.

Blanquette de Limoux 2006 – France

£18.99

This sparkling wine is a superb example of Mauzac fizz - soft, fresh, with an elegant (slightly appley) fruit character and persistent mousse. Bottle fermentation adds toastiness and complex flavour.

Samur Brut Rosé NV – France

£15.95

Has a vibrant strawberry colour and very fine, persistent bubbles. It has a red fruit nose with currants & summer fruits very evident. The wine really comes alive on the palate, being dry but with a wonderful crunchy (apple) fruit character and red fruits on the finish.

Cloudy Bay Pelorus NV – New Zealand

£20.99

This elegant wine exhibits all the hallmarks of a chardonnay based sparkling wine, fresh and apple crisp, underpinned by yeast complexity.

Champagne

Bottle

Esterlin Brut NV

£20.95

Well balanced and charming with hints of amber showing a mature and complex Champagne. This is Chardonnay dominated, retaining freshness with a supple Pinot Noir backbone.

Moutardier Carte d'Or Brut NV

£22.95

Yellow fleshy fruit, ripe white fruit (apples, white grapes) a hint of tropical fruits. Consistent & pleasantly fresh with perfect harmony between sweetness and acidity. A very attractive and forward style of Champagne.

Moutardier Rosé Prestige

£27.95

Full-bodied rosé champagne with a lively touch of English summer fruits freshness (delicious strawberries and cream!), ending as it begins with a lingering red fruit flavour.

Joseph Perrier Cuvée Royale Brut NV

£29.95

Few can resist the softness of the fruit flavours and the length on the palate of this Champagne, which is made by a small, family-owned Champagne house. Best served as an aperitif, it is also excellent with seafood and smoked salmon.

Joseph Perrier Cuvée Royale Demi Sec NV

£29.95

Scents of daffodils, irises and freshly baked cake. The wine opens up on the palate with vanilla and nougat, as well as flavours of yellow peaches, apricot jam. Finishes with notes of toasted brioche, acacia honey and hints of Havana - a first class demi-sec champagne.

Laurent Perrier Brut NV

£34.95

Delicate and fresh aroma, with good complexity and notes of citrus. On the palate it is fresh and supple upon entry with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.

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Champagne (continued)

Bottle

Joseph Perrier Cuvée Royale Vintage 1999

£40.00

Intimates notes of citrus peel. A rich but tamed length waiting to soar, myriad noble tannins give a hint of raptures to come with this woody vintage with fruit flavours (blackcurrant, gooseberry, fig)

Laurent Perrier Vintage 1999

£45.00

Very elegant, blending ripe fruit aromas, such as pink grapefruit and yellow peach, with hints of chocolate and crème brûlée.

Laurent Perrier Cuvée Rosé Brut NV

£50.00

Pale cherry-red in colour with a rich blackcurrant and raspberry nose. The palate is elegant and lengthy, with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries, and a clean, soft finish with a creamy texture.

Sweet & Fortified Wine

Bottle

La Chappelle de Lafaurie 2003 – Sauternes France (375ml)

£14.95

Full, rich & balanced, slightly oily palate. Peaches and Apricots, lovely, with elegance alongside the richness.

The "T" Late Harvest Noble 2006 – Stellenbosch South Africa (375ml)

£19.95

Beautiful copper-gold colour. Wonderful intense aroma of honey, caramel & coconut, which is repeated in the mouth. The flavour intensity actually swells on the finish, meaning that you can make each sip last minutes. Sweet but with excellent balancing acidity. Delicious!

Late Bottled Vintage Port 2000 – Quinta do Portal - Douro Portugal

£19.95

This is a dark wine, which has excellent aromas of ripe berries and is wonderfully spicy on the palate. It is ready to drink now, but will also continue to develop in the bottle. This is a traditional LBV with no filtration prior to bottling.

Fine White Port NV – Quinta do Portal - Douro Portugal

£14.95

It's delicious mellow aromas and balance of appetising sweetness and acidity makes this style of Port a perfect aperitif.

Should you have a preference that is not listed above then please let one of our team know and we will endeavour to source it for you!

Wines come as 75cl bottles unless otherwise stated.
(All wines & prices can be subject to change at any time)

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