

Caraway & Rye

— food for the times —

Red

2018 Les Oliviers Merlot/Mourvedre £10.20

Brightly perfumed fruit, a hint of lavender, then classic Merlot flavours: ripe red summer berries, plums and damsons. Mourvèdre shows its grip with warm spice and a green, herby edge on the finish. Perfect with any meat dish.

Compliments: In its element with a cheese selection or charcuterie board

2018 Domaine de Roches Bleues, Brouilly £15.40

Plums, raspberries and violets on the nose with an earthy, mildly sticky, sappy tannin profile. Fresh and fruity but with a distinctive savoury edge. Very suitable on its own as an aperitif

Compliments: Light enough to accompany tuna or chicken

2016 Chateau Pinteraie Cahors £16.70

Intense berry fruit with plum, blackberry and lots of spicy oak. Characterful and complex with a moreish balance of evident tannins and acidity.

Compliments: Perfect with any meat dish, especially charcuterie or steak

2016 Château Vieux Parc, Corbieres £19.75

A blend of 40/40 Carignan (from vines 40-100 years old) and Syrah plus 10% each of Grenache and Mourvèdre. A deep, rich nose of plum, black cherry and nuances of black olive and vanilla. Rich and rewarding on the palate with a nice balance of fruit and spicy oak. Very long finish. A youthful wine that it ready to drink now, but could also benefit from a year or two in the cellar.

Compliments: Any meat dish, especially charcuterie or steak

2016 Chateau Cardinal St Emilion £22.20

Deep ruby colour, with ripe berry fruit on the nose and a mellow, lightly tannic structure with notes of oak spice. A full-bodied, well-balanced wine with a seductive finish. Approachable and graceful, a very calm, collected and precise Bordeaux.

Compliments: Any meat dish, especially steak or lamb

White

2019 Les Oliviers, Sauvignon/Vermentino £10.20

A deliciously refreshing change from straight Sauvignon Blanc. This wine takes the zesty grapefruit characters of Sauvignon and complements it with the rounded texture of Vermentino.

Compliments: Cheese selection or chicken dish

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2018 L'Ormorine Duc de Mornay, Picpoul de Penet £13.20

Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline. After a well-rounded attack, the palate is lifted by a crisp note typical of the wines from this terroir.

Compliments: Shellfish or any seafood dish

2018 Genetie Macon Charnay Les Macon, Burgundy £16.60

Immediately appealing with good depth of flavour and underlying finesse that provides wonderful length and unfolding flavours – think of freshly cut hay and meadowsweet for the nose, crunchy greengages for the palate, and some candied peel / lemongrass for the final notes.

Compliments: Anything from chicken and seafood to pate and a cheese board

2018 Domaine Roblin, Terres Blanches Sancerre £25.60

This has super ripe melon and pear fruit balanced by a pithy grapefruit edge to finish as the grapes were picked early to maintain their freshness.

Compliments: Light enough to compliment a cheese selection and brings the best out of chicken or seafood dishes

Rose

2018 Les Oliviers, Grenache/Cinsault Rose £10.20

This is a perfect, pale, raspberry-pink wine that is very drinkable. Delicate aromas are followed by lovely sweet fruit from Grenache grapes. Clean and well balanced with good depth. A great 'any day of the week' Rose.

Compliments: Chicken or seafood dish

2019 Domaine de la Vielle Tour, Provence Rose £17.30

Pale salmon pink in the glass with delicate aromas of meadow flowers. Textured, with tangy strawberry flavours that meld with the satisfying spicy notes from Cinsault. This classic Provence Rose is perfect as an aperitif.

Compliments: Chicken or seafood dish

Sparkling

NV J Laurens, Blanquette de Limoux £20.70

This bone-dry blanquette has a tight and finely textured mousse. It shows great typicity with apple blossoms and honey on the nose with a bright, crisp and delicately nutty palate. From the birthplace of sparkling wine the Blanquette is unashamedly bold, a fantastic 'any occasion' fizz with all the characteristics you would expect from a dry sparkling wine.

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NV Ferghettina, Franciacorta

£26.75

An exuberant, confident and bright style - lively and very approachable with a citrus fruits and golden apple character which is at the same time both incisive yet quite gentle. A real crowd pleaser, perfect for a celebration, or aperitif. Its easy to see why Franciacorta is a secret the Italians would like to keep to themselves.

NV Pelegrim Brut, Westwell

£34.15

A traditional bottle-fermented sparkling wine that is made from Pinot Noir, Pinot Meunier and Chardonnay. It is lees-aged in bottle for 18-24 months to give depth and some biscuity aromas which only bottle-fermentation can deliver. Using the same grape varieties and winemaking method as Champagne this Kent produced sparkling wine does not attempt to imitate, instead it cuts it's own path and delivers a satisfyingly unique style embodying the character of the Kent countryside it was grown in.