



Functions Wine List 2017

Champagne

Royal Thames Yacht Club Champagne, NV £41.25

Elegant and fine, slightly honeyed fruits and notes of caramelised apple and pear, with a gently nutty hint of brioche.

Lanson Champagne Brut, NV £48.75

A touch of toast and honey aromas. Bouquets of ripe and citrus fruit create a sensation of fullness, fruitiness and lightness. A pleasant racy wine with a long and lingering taste.

Sparkling Wine

Berry Bros and Rudd Sparkling Wine, NV £25.15

Well structured, pure, mineral and pleasant palate.



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Red Wine

Claret Cru Bourgeois Medoc

Chateau Lacombe Noaillac, 2010

£22.65

Rich notes of oak, toast and vanilla on the nose intermingling with ripe fruit. Generous and flavourful with a smooth texture and an intriguing touch of spice on the finish.

Pinotage, KleinKloof,

Western Cape, South Africa

£26.60

5% of the wine was matured in small oak barrels to add to a hint of oak, but retain the lovely fruit character. The taste is of a smooth berry fruit with hints of banana and herbs which leads to a medium-full, spicy palate with impressive balance and richness.

Merlot, Momentos Reserva,

Los Boldos, Chile, 2014

£26.60

This merlot has intense aromas of ripe plums and blackberries, subtle hints of herbs and sweet spice. Fullbody, round and satisfyingly fruity on the palate.

Los Vascos, Cabernet Sauvignon,

Chile, 2012

£27.85

Beautiful ruby red colour. Intense notes of fresh red fruit, such as cherries and strawberries, lightly underscored with aromas of thyme, bay and mint. A wine with a fine balance of fruit.

Bourgogne Domaine Jean-Jaques Girard,

Burgundy, France, 2013

£34.15

This wine is expressive, demonstrating a huge amount of lushness and charm. Smoky with ripe sweet berry fruits, a great Pinot Noir.

Rioja Crianza,

Conde de Valdemar 2009

£34.30

Intense ripe fruit aromas and spicy notes stand out, as well as pepper, vanilla and cocoa tones. Ripe fruit flavours match perfectly with the fine tannins provided by the 16 months oak ageing.

Villa Bel Air Graves De Vayres,

Bordeaux, France, 2009

£39.60

Graves-Rich, smooth and very concentrated wine which bursts with blackcurrant and red plumgruits. The wine is complex with an extensive after taste and integrated tannins.





White Wine

Mâcon-Villages, Georges Duboeuf, 2012 £22.75

The wine is clean and lively with a flowery bouquet and lovely honey, apples and nutty flavours on the palate.

Pinot Grigio, Mezzacorona, Italy, 2014 £22.95

Very clean, nicely balanced wine with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish. It goes well on its own or with white meat and fish.

Picpoul de Pinet, Beauvignac, France, 2014 £23.50

A crisp and zesty wine with a lively and refreshing acidity, aromas of grapefruit and lemon, and a light and dry finish.

Terres de Feu, Chardonnay, Pays d'Oc, France, 2011 £23.75

Honeyed lime-juice notes with nuances of peach. The palate is medium bodied and dry, with refreshing citrus notes balancing the creamy peach and melon fruit flavours.

Viré-Clessé, Mâconnais, Burgundy, Maison Louis Latour, 2014 £25.70

This Viré-Clessé reveals a pale yellow colour with green hues and a floral nose with notes of acacia, honey and vanilla. The mouth is round with aromas of pear and Mirabelle plum. Beautiful minerality of the finish!

Hunters Sauvignon Blanc, Marlborough, New Zealand, 2012 £26.35

The refreshing multilayered palate exhibits a blend of tropical fruits, sweet herbs and citrus flavours. These flavours leave a lingering finish on the palate.

Pouilly Fumé, Vincent Vatan, Loire Valley 2014 £29.50

The wine has fresh fruit, good acidity and minerality, with a lovely gun flint finish. The palate is dry, crisp and exceptionally clean, smoke & a slightly herbaceous notes fill the long and satisfying finish.

Petit Chablis Domaine Billaud Simon, France, 2012 £36.10

A classic Chablis nose of green fruit, oyster shell, citrus hints and iodine gives way to detailed, vibrant medium-bodied flavours that possess good volume and cut on the linear and lemony finish.





Port Wine

Club Port Graham LBV, 2009

£45.90

Dessert Wine

La Fleur D'Or, Sauterne 2011

£30.35

A concentrated Sauternes, with rich peach and plum fruit accented by notes of honey, caramel and toast. The sweetness at the very start then gives way to a refreshing medium-dry finish.

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Corkage Charges

Event organisers may provide their own wines or champagne for their personal events hosted at the RTYC.

This must be arranged and agreed with the Events Manager in advance of the event.

Own Wine **£15.00 / bottle**

Own Champagne / Fortified Wine **£17.00 / bottle**

