

The Caledonian Club – Non Members Banqueting Wine List

All prices include VAT

Vintages and cost are subject to change depending on availability

This list has been compiled from our extensive Club cellar, we also have a superb selection of magnums and aged clarets. To view the full cellar list please enquire with your account executive.

WHITE WINES

Rio Del Mar, Sauvignon Blanc, Casa Silva **Chile** **£21.00**

Top notch entry level, crisp and clean Chilean from the Casa Silva estate, ideal for grilled fish and salads.

La Borie, Viognier, Vin de Pays d'Oc **France** **£27.00**

Nose full of intense apricot, roses and acacia. Well balanced in the mouth with powerful flavours, serve with white meats, salads and fish.

IGP Honoré de Berticot, Sauvignon Blanc **France** **£27.00**

Straw green colour. Citrusy, sweet aromas and flavours of pink grapefruit, maraschino cherry, apricot and guava with a satiny, lively, dryish light-to-medium finish. Serve with fish, crab and lobster.

Guillaman, Côtes de Gascogne **France** **£28.50**

Vibrant with a good balance, this blend of Colombard, Ugni blanc and Gros-Manseng, distinguished with explosive melon /citrus nose and exotic fruit in the mouth.

Château La Tuilerie Du Puy, Entre Deux Mers, Bordeaux **France** **£31.50**

Brilliant pale gold with a mild, fresh palate with light and enjoyable fruit. Citrus and white flower notes, a well-balanced Entre-Deux-Mers that is ideal for shellfish.

Mâcon-Villages, Cave De Lugny, Chardonnay **France** **£32.40**

Delicate citrus notes and intense minerality, this exceptional wine is the perfect accompaniment to seafood, fish, poultry and soft cheeses.

Don Cristobal 1492, Verdelho **Argentina** **£33.00**

Refreshing and crisp, lime zest and lemon with oily notes. Rich mouth filling taste of nuts and honey, ideal with turkey and chicken.

Tempranillo Blanco, Fincas de Azabache **Spain** **£35.10**

Fruity aromas with green apple, citrus and floral characters. Well balanced with a refreshing acidity and a light, fruity finish with delicate floral notes lingering on the palate. Ideal by the glass as an aperitif or with grilled fish and salads.

Pinot Grigio, Luna Cecilia Beretta **Italy** **£35.40**

Exceptional, showing wonderful freshness with subtle underlying minerality. Well-balanced with a palate of grilled almonds, ripe gooseberries and a delicate citrus finish. Ideal with shellfish, vegetarian meals and mushrooms.



THE
CALEDONIAN
CLUB

BELGRAVIA LONDON

Three Stones, Sauvignon Blanc, Marlborough **New Zealand** **£40.80**

An absolutely stunning dry white wine, zesty flavours of passion fruit, gooseberry, and crushed lime, with green straw hues, the wine finishes with a crisp refreshing acidity. Ideal with summer salads and fresh fish.

ROSE WINE

Comte De La Boisserie, Grenache, Pays D'Oc **France** **£25.20**

A delicate dry Rose, with strawberries and raspberries on the nose and a good balanced flavour on the palate. Can be paired with red meats and hard cheeses.

RED WINES

Rio Del Mar, Merlot, Casa Silva **Chile** **£21.00**

Dark red. Elegant aromas of ripe fruits. On the palate, round and nicely balanced, soft tannins, with notes of cherries, ripe plums and hints of cocoa with an agreeable finish. Delicious by itself or grilled meats.

Casa Silva, Cabernet Carménère **Chile** **£26.10**

Predominately aged in new French oak, providing solid structure and a rounded feel. The powerful nose is packed with dark fruit flavours the palate mixes with fruit and earthy tobacco notes. Pairs well with beef dishes, especially stew, and chargrilled vegetables.

Château Saintongey, Vieilles Vignes, Bordeaux **France** **£28.20**

Garnet red hues with warm intense flavours of dark berries and spices. Really savoury and rich, ideal with leg of lamb with rosemary or roast beef.

Barbera d'Asti Superiore, Tenuta Neirano **Italy** **£30.00**

A brilliant fresh and full bodied wine with round sweet fruit flavours and extraordinary length. Intense cherry and red berry fruits, velvety texture and acidity softened by one year ageing in barrel. Works well with lamb, steak, sausages, roast pork and well flavoured cheeses.

Don Cristobal 1492, Malbec **Argentina** **£33.60**

A perfect combination of ripe red fruit character and spice, enhanced by subtle use of French oak barrels. The palate is rich, beefy and almost savoury with lovely length, ideal with steak.

Grande Arte Pinot Noir, DFJ Vinhos **Portugal** **£37.50**

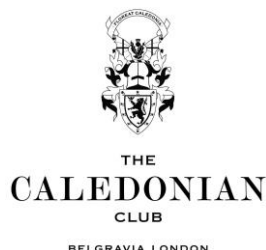
Brilliant ruby colour, rich fruit aroma with notes of chocolate, green tea and dates. Powerful yet fruity with ripe blackberry and cedar flavours. A delicious, complex wine with a long, smooth finish. Serve with roasted meats, game, stews and cheese.

Château Tanesse, Premières Côtes de Bordeaux **France** **£39.00**

Beautiful, fairly deep garnet-red. Black fruits and spices with slightly toasted oak undertones. A rounded, fleshy wine with a mellow character with excellent balance and elegance. Ideal with beef and venison dishes.

Pauletts, Polish Hill River Shiraz **Australia** **£40.20**

Dark red with ruby hues, rich & lush with subtle spice and ripened fruit flavours. Medium to full bodied with good length and texture, serve with osso bucco or roast beef.



Bourgogne Pinot Noir la Vignee, Bouchard Père & Fils **France** **£40.20**
Lightish cherry red with spiced dark-red fruit. Moreish and fresh with impressive fruit on the palate for a Bourgogne. Juicy, finely textured finish which is ideal for roasts, poultry and meat pies.

CHAMPAGNE AND SPARKLING WINES

Ideal as a standalone aperitif or with seafood, shellfish and canapés

Bottega Vino Dei Poeti Prosecco DOC **Italy** **£35.40**
Fresh, delicate and fruity, with a rich and persistent foam and fine perlage.

Ayala Brut Majeur NV Champagne **France** **£57.00**
Pale gold with a fine mousse, aromatic and well balanced this shows great finesse and complexity.

Bluebell Vineyard "Hindleap" Rose NV **England** **£60.00**
Crisp fresh fruitiness, with hints of red berries and a succulent citrus palate, it has a dry, delicate and long finish.

Nyetimber Classic Cuvée NV Brut **England** **£66.00**
Lovely pale gold and gentle, fine bubbles, toasty, spicy and complex aromas. Complex aromas with honey, almond, pastry and baked apple flavours, very fine and elegant.

Louis Roederer NV Brut Premier Champagne **France** **£72.00**
From the maker of Cristal, a deliciously rich Champagne, with fruity, nutty and yeasty notes. A long, complex and rewarding finish.

DESSERT WINE

Château Petit Vedrines, Sauternes (375ml) **France** **£36.90**
This rich, honeyed Semillon-dominant blend is laden with citrus and quince and comes complete with a lithe, fresh acidity and delicious lingering finish. Top quality.

Oestricher Lenchen Spreitzer '303' Riesling Spätlese 2010 (750ml) **Germany** **£86.40**
The rich texture is well balanced by juicy acidity, sweet orange, papaya and honeysuckle emphasise the ripeness of fruit. A note of lemon balm sets the final accent. Luscious style of Spätlese.

CORKAGE

Still and Fortified Wines	£12.00 per bottle
Champagne and Sparkling Wine	£22.20 per bottle
Spirits	£32.40 per bottle

All prices include VAT

Vintages and cost are subject to change depending on availability