



WINE LIST

AUTUMN

& WINTER

2014

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White

- Villa Blanche Picpoul de Pinet 2013, Languedoc, France. PFW favourite every day dry, zingy white, a must try for any Sauvignon Blanc lover....£9 (seafood)
- Comenge Verdejo 2012, Rueda, Spain. Dry, clean with lime and nectarine, some steely acidity on the finish....£10 (thai)
- Casa Silva Viognier Reserva 2012/3, Colchagua Valley, Chile. Classy, crisp, dry, voluptuous, peach & honeysuckle. £10.50 (risotto or chicken pie)
- Leiras Albarino 2012/3, Rias Biexas, Spain. Dry, light with sea-salt freshness, peach and pineapple..... £12 (mussels or atlantic prawns)
- Dropmore Vineyard Bacchus 2013, Taplow, England. Dry, fresh with elderflower and lime. If Sancerre was in the Thames Valley...£12.50 (goats cheese)
- Domaine Chauveau Pouilly Fumé 2013, Loire Valley, France. (Sauvignon Blanc) Dry, crisp lemony acidity with a long mineral flint finish. Classic Pouilly Fumé...£13.50 (Pork)
- Chateau Vitallis Macon-Villages Fuissé 2013, Burgundy, France. For you Chablis fans. Unoaked, dry, lemongrass, citrus, honeysuckle and a zingy finish...£14.50 (grilled fish or chicken, great with turkey too!)
- Domaine Sallet Mâcon-Villages Uchizy 'Clos des Ravières' 2011, Burgundy, France. (Chardonnay) For you Chablis fans. Dry, mouth-watering citrus with subtle vanilla, go on, treat yourself!.... £16.50 (fish pie or roast chicken)



Pink

- Clos du Canalet Rosé 2013, Languedoc, France. (Grenache, Syrah, Cinsault) Dry, peachy, fresh. For Provencal rosé fans on a budget...£7.50 (grilled meats)
- Oaken Grove Benham Blush 2012, Henley-on-Thames, England. (Pinot Noir, Bacchus, Madeleine Angevine) Dry, light, pink grapefruit. Unbelievable!...£11 (strawberries and cream)

Fizz and Sweet

- Anna de Codorniu Blanc de Noirs Cava NV, Spain. (Pinot Noir) Dry, smooth with delicious crisp red apple. Perfect party fizz...£11 (Indian curry, hotdogs)
- Bluebell Vineyard Hindleap Seyval Blanc 2011, E. Sussex, England. Dry, refreshing, peach & toast...£23 (scones & jam)
- Bluebell Vineyard Hindleap Classic Cuvee 2010, E. Sussex, England. Dry, creamy, buttery brioche, almond, citrus and the finest of bubbles...£24 (whitebait or scallops)
- Bluebell Vineyard Hindleap Brut Rosé 2010, E. Sussex, England. (Pinot Noir and Pinot Meunier) Dry, peachy to start then scrumpcious strawberries and cream. A-MAZ-ING...£25 (eggs benedict or smoked salmon sandwiches)
- Pierre Paillard Grand Cru Champagne NV, Bouzy, France. (Pinot Noir/ Chardonnay) Dry, citrus and creamy with toasted almond. 'Grower's' single vineyard Champagne from Grand Cru villages 'Bouzy'...£28 (fish and chips)
- Cabidos Petit Manseng 2010, S.W France. Sweet yet fruity & refreshing, pineapple and orange.£12 (stilton or cheesecake)



Red

- Villa Blanche Syrah 2013, Languedoc, France. Easy drinking, spicy with green pepper and blackcurrant.£9 (shepherd's pie)
- Casa Silva Pinot Noir Reserva 2013, Colchagua Valley, Chile. Juicy, fresh raspberries & supple tannin.£10.50 (tuna steak)
- Calmel + Joseph Vieux Carignan 2011, Languedoc, France. Soft tannins, red cherry, a hug in a glass...£10.50 (belly pork)
- Calmel + Joseph St Chinian 2011, Languedoc, France. (Syrah, Grenache, Carignan) Smooth, versatile, red fruit, subtle smokiness. A party pleaser...£10.50 (Anything goes)
- Calmel + Joseph Faugeres 2012, Languedoc, France. (Syrah, Grenache, Carignan) Eucalyptus, spice & fruity ripe plums, savoury tannins...£10.50 (minted lamb/spaghetti bolognese)
- Casa Silva Carmenere Reserva 2012, Colchagua Valley, Chile. Intense blackberry, spicy black pepper.£10.50 (Mexican food)
- Domaine des Pasquiers Cotes du Rhone Village Sablet 2011, S.Rhone, France. Classic Grenache, Syrah, Mourvedre Rhone. Blackberry, chocolate & smoke...£12 (ribeye steak)
- C + J 'Les Crus' Terrasses du Larzac 2011, Languedoc, France. (Mourvedre, Grenache, Syrah) Big, luxurious, velvety cherry, blackcurrant, mint & meaty tannin.£13.50 (lamb shank)
- Domaine de Pradas Gigondas 2011, S.Rhone, France. (Grenache, Syrah, Mourvedre) Deep, rich, juicy blackberry and damson, grippy tannin. Think Chateauneuf-du-Pape but better value ...£18.50 (Chateaubriand steak)