

# FLEET RIVER

## - BAKERY -

### WINE LIST & TASTING NOTES

#### House wines:

**Richebaron Blanc NV Vin de France** £3.80 / £15.50 / TA £10.50

Clean. Silvery green/gold in the glass. Very fresh uncomplicated nose of orchard fruits, and a citrusy finish. Good acidity. Matches: Mediterranean salads, Goats cheese tart.

**Chateau Champ de Grenet. Bordeaux 2011 - France** £3.80 / £15.50 / TA £10.50

Deep red/purple in the glass. A nose of briar, blackberry fruit followed by rounded tannins and a long finish. Matches: Lasagne, steak, baked aubergines.

**Les Terrasses 2014 - France** £3.80 / £15.50 / TA £10.50

Rose Grenache & Syrah. A crisp rose from the mountains of the Cevennes full of fresh strawberry and raspberry fruitiness.

**Tenuta Monticello Prosecco DOC NV - Italy** £20.00 / TA £15.50

Effervescent. Pale green/gold. Lots of pear-drop character on the nose and sherbet finish. Matches: Fruit salad, lemon tart.

**Cremant de Bourgogne Blanc de Blancs NV** £23.00 / TA £17.00

Good bead of bubbles. Pale creamy gold colour. Mild tropical fruit nose with a buttery finish. Matches: Chicken, savoury tarts/quiches, carrot cake.

#### Other:

**Tannu Bianco IGT Sicilia 2013 - Italy** £17.00 / TA £12.00

Clear, golden yellow aspect in the glass. Grassy nose gives way to a pale yellow plum fruit on the finish. Matches: Baked salmon, shellfish, pasta dishes.

**Pinot noir Buis d'As IGT Ardeche 2013 - France** £22.00 / TA £17.00

Pale Ruby. Pretty nose of red plum and raspberry fruit. Light tannins leading to a medium finish. Matches: Ham and mushroom pizza, baked fish with mediterranean vegetables, harder cheeses.

#### Cider:

**Cidre de Normandie NV France** £12.00 / TA £8.00

Very pale colour - slightly silver aspect. Slight bead of bubbles. Pronounced boiled sweet nose and slight farmy character. Great acidity and a very long finish. Matches: Smelly cheese! Apple tart, sausages and hams.