

**WINE LIST SEASON 2014-2015**

*Prices excluding 21% VAT*

**Sparkling wines, aperitifs:**

<b>Prosecco Frizzante, Vallotaj</b> .....	29,95
Clear, grapy crisp, festive, beautifully dry thirst-quencher.	
<b>Cava Brut, Caves Bolet</b> .....	34,95
Produced with a champagne-like vinification process, but with an unmistakable Spanish touch due to the waxy and soft citrus flavours, from organically grown native grapes from the vicinity of Barcelona.	
<b>Champagne Grand Cru Blanc des Blancs, Varnier-Fannière</b> .....	49,50
100 % chardonnay, three years ripened on the yeast, a great deal of reserve wine, due to which it's a rich and creamy grand cru champagne.	
<b>Champagne Special Cuvée, Bollinger</b> .....	55,95
The most classic and best of all the Grandes Marques. Ripened and fermented on oak casks, 3 years rest sur lattes and composed of more than half pinot noir, supplemented with equal parts pinot meunier and chardonnay. Notably also the favourite drink of James Bond and the British Royals.	

**House wines white:**

<b>Sauvignon Blanc 2013, Val de Salis</b> .....	23,50
A three week long fermentation follows a short soaking of the skins, in order to balance the extract of maximum fruitiness of ripe grapefruit with a soft filling and a dashing scent of white flowers.	
<b>Chardonnay 2013, Val de Salis</b> .....	23,50
The gentle creamy notes of white fruit in this Pyrenees-influenced chardonnay receive a vibrant framework of citrus because of the vinification on steel. A pleasant roundness characterizes the mouth feel.	

**House wines red:**

<b>Comtesse de Marion 2013/14 Robert Vic (Grenache, Cinsault, Syrah, Merlot)</b> .....	23,50
Very clear and certainly not heavy red wine, organically produced, that offers a lovely spiciness next to red cherry fruit.	
<b>Somontano 2012/13, Bodegas Estada</b> .....	23,50
Somewhat fuller red wine, with black forest fruit, a little vanilla and cedar wood, due to the 3 months of wood-ripening.	

**Aromatic, crisp white wines:**

<b>Grüner Veltliner Hochrain 2014, Waltner</b> .....	24,-
Waltner's wines are characterized by the waxy smell that seems to emanate straight from the vineyard's soil. Apart from that, some citrus fruit and white pepper complete this lovely babbling brook crisp aperitif. Recommended with salads and shells.	
<b>Riesling Drei Steinen 2013, Egon Schmitt</b> .....	25,50

Beautiful play between subtle citrus acids and honey notes characterize this all the same dry wine. This widely applicable *people's wine* goes with every opportunity and offers a lot of wine for its money.

**Ruéda Verdejo 2013, Bodegas Garcia** .....23,50

Mineral verdejo combines lime with crushed shell-like aromas. A refreshing bitter in the aftertaste provides the necessary tension.

**Sancerre 2013, Domaine du Nozay**.....30,50

Elegant, classic Sancerre, with citrus and mineral rockiness. The characteristic flint scent isn't lacking.

**Marlborough Sauvignon Blanc 2013, Greywacke**.....33,-

Fantastic bouquet of citrus, lemongrass and ripe gooseberry that just leaps from the glass. In the mouth pineapple and zesty melon, super juicy and minerally exciting. Velvety body, but definitely not sultry.

### Full-bodied white wines:

**Saint Aubin Premier Cru les Cortons 2012, Domaine Roux**.....49,50

Rich chardonnay with lots of strength and intensity, now beautifully ready-to-drink. With the characteristic combination of chalky minerality and glycerine.

**Whole Bunch Roussanne The Bernard Series 2014, Bellingham**.....29,50

A mouth-filling, rich white Châteauneuf-on-steroids, this beautifully wood-ripened flagship Bellingham wine requires a culinary counterpart, like for example swordfish, sea bass or roasted crab.

### Rosé:

**Grenache Gris 2013, Val de Salis**.....23,50

On the nose lovely red fruit, in the taste a good balance of fruit and sultry spiciness.

**Côteaux Varois en Provence 2014, L'Oratoire Saint Andrieu**.....25,-

Spicy dry rosé with lovely roundness due to the addition of a handful of vermentino grapes. Characteristic and sophisticated at once, with next to lavender some white flower on the nose and fresh berries and garrigue in the grenache-dominated taste.

### Light red wines:

**Valpolicella Classico Montegradella 2011, Sartori**.....25,50

Refreshingly crisp wine with a soft structure that was raised on the South Western side of the Garda Lake, where it enjoyed a modern upbringing with skin soaking and a smidgen of oak.

**Fleurie la Roilette 2013, Domaine Métrat** .....28,-

This traditional gamay from the granite soils in the North of the Beaujolais is like a timeless monument, like there never was a Georges Duboeuf. La Roilette is the best part of the Fleurie, adjacent to the Moulin a Vent, which gives it that extra bit of structure.

### Red wines, medium-bodied:

**Rioja Crianza 2010, Bodegas Gustales** .....24,-

Mild wood-ripening and super ripe cherry fruit: typically modern style of Rioja, not dry or difficult, but sultry and juicy.

**Costers del Segre 2013, Tomas Cusiné** .....28,-

Generous dark fruit, a meticulous dose of wood and the character of this area, just beyond the Pyrenees to the North of Barcelona, culminate in a completely individual character that is simultaneously balanced and extroverted.

**Morellino di Scansano 2013, Fattoria le Pupille**.....27,50

Sangiovese from a cool micro climate, like this one from the Southern Tuscanese Maremma, offers delightful dark fruit aromas, minerality and classically compact ripe tannins. Elisabetta Geppetti produces in her domaine the best wines of the region, with balance and length.

**Bourgeuil Lucien Lamé 2011, Lamé Delisle Boucard**.....24,-

Downright Cabernet Franc, with the serious undertones of a classic Bordeaux, characteristic red fruit with a little bit of earthiness and velvety soft tannins in the aftertaste.

**Marlborough Pinot Noir 2014, Mount Riley**.....27,50

Both American and French pinot noir clones were cultivated to increase the complexity of the wine. Because of the mild climate of Marlborough this is an elegant, fresh wine that can also very well be drunk slightly cooled.

### Full-bodied, powerful red wines:

**Médoc 2010, Château la Tour de By**.....31,50

One of the leading cru bourgeois since 1932. The wine is very drinkable early on, with super ripe tannins and black currant fruit. Great depth, breadth and length! The Pages family quit the membership of Cru Bourgeois in 2008 and accepted the invitation to join the Union des Grands Crus.

**Barolo Ravera 2008, Giancarlo Cagliero**.....39,60

"Iron fist in velvet glove" smells seductively of rose petals and tar, and traditionally belongs to the finest red wines of Italy. Begs for roasted venison or mushrooms as accompaniment. Classic style, so no French oak but "botte" (very large old wooden casks) and sooner a finer, more focussed style than thick and broad.

**Châteauneuf du Pape Cuvée d'Antan 2012, Domaine Chanssaud**.....38,-

Robert Parker: "Composed of 90% Grenache and the rest equal parts Syrah and Mourvedre from 80+ year old vines, the Châteauneuf du Pape Chanssaud d'Antan spends time in foudre. The result is a stunning red with a deep ruby/purple-tinged color, sweet strawberry, plum and kirsch fruit, less evolution in maturity than the traditional cuvee, a dense, moderately tannic, layered mouthfeel and a long, impressive, powerful finish. It will benefit from 2-3 years of cellaring and should drink well for 10-15+ years. 91-94 points".

**Brunello di Montalcino Riserva La Casa 2008, Caparzo**.....50,-

Situated next to the famous vineyard of Altesino, La Casa is Elisabetta Gnudi's most prestigious vineyard. The wine already shows some fine development, a hint of tobacco, leather and peat, but still maintains an impressive spine and a youthful energy.

**Adelaide Hills Shiraz 2012, Shaw + Smith**.....38,-

Jeremy Oliver: "Contemporary shiraz in an elegant, approachable style, whose sweet, musky and meaty expression of blackberries, cassis, raspberries and redcurrants is tightly knit with cedar/vanilla oak and fine, crunchy tannin.

Silky-smooth and polished, medium to full-bodied, its brightly lit palate of plush plum and berry flavours, briary and herbal complexity finishes with pleasing length and freshness. 92/100 points."

### Sweet wines:

**Muscat de Frontignan, Château de la Peyrade**.....26,-

Lovely clear muscat, nearly exploding with sugary tropical fruit and possessing a good degree of acid.

**Pedro Ximenez Don Emilio, Bodegas Lustau**.....36,-

Moccha, apple syrup, liquorice and toast are among the nuances of taste you will find in this top cuvée of the 5th generation cellar master Juan Fuentes.

Prices are excluding 21% VAT Rederij De Nederlanden - phone number: 020 42303006 - email:

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