

EDINBURGH FIRST WINE LIST 2018



These wines are produced by vineyards who express a commitment to one or more of the following green principles; rational, caring and fair. These principles incorporate sustainable and organic forms of viticulture as well as investment in staff and the local community.

FRESH, ZINGY WHITES

This group of wines have strong up front fruit flavours that provide an immediate appeal. Apple, lemon, lime, green pea, asparagus, elderflower and fresh herbs to list just a few dominant flavours. The palate is straightforward and fruity, no oak. The "green element" makes them an ideal aperitif, combining well with any lighter dishes containing herbs, rocket, lime and lemon. Not the best match with creamy sauces.

1 PICPOUL DE PINET, Famille Morin Cuvee Caroline – France (vg)	£26.50
2 SAUVIGNON BLANC, Iona, Elgin – South Africa 🌿 (vg)	£30.50
3 PINOT GRIGIO, Calusari, Viile Timisului – Romania	£24.00
4 SAUVIGNON BLANC, Stoney Vineyard, Marlborough - New Zealand	£26.50
5 CATTARATTO, IGT Sicilia, Palazzo del Mare – Italy	£24.00

ROUNDER TEXTURED WHITES

Not everybody likes big bold fruit flavours. With more subtle up front fruit, these wines really shine on the palate. Beautifully textured with mineral, nutty and savoury undertones. The softer palate comes to its own with food; risottos, parma ham with figs, gravadlax just name a few.

6 CHARDONNAY IGP D'oc, Montsable, Languedoc – France	£25.00
7 COTES DU RHONE BLANC, Guillame Gonnet – France	£30.00
8 BONFIRE HILL, Extreme Vineyards White – South Africa	£28.00
9 RIESLING, Indomita Nostros Reserva – Chile (vg)	£26.00
10 VIOGNIER IGP, Pays D'Herault, Mont Rocher, Languedoc – France 🌿 (vg)	£27.00

RICHER WHITES

Richer whites can often accompany red meat for those who don't like reds. For any wine to gain richness and creaminess it has to be made in oak, as well integrated oak adds real complexity, toastiness, creaminess and a touch of tropical fruit. These wines really shine with slightly creamier "sweeter" dishes; like scallops with pancetta, foie gras and pork with apple.

11 BLANCO, Finca Manzanos, Rioja - Spain	£26.00
12 MACON FUISSE, Dom de Fussiacus, Burgundy - France	£35.50
13 CHARDONNAY, "The Googly" – Australia (vg)	£26.00

SOFT, JUICY & FRUITY REDS

Smooth with plenty of upfront fruit, lower in tannins, higher in acidity. The predominant flavours are raspberries, wild strawberries, cherries, sometimes with vegetal character. Due to the higher acidity they are perfect partner to some fish like salmon, snapper or mackerel, cod with puy lentils, great with pates and rillettes.

14 CARIGNAN, Vieilles Vignes IGP, Mont Rocher, Languedoc – France 🌿	£24.00
15 CARMENÈRE, Maipo, Armador, Odfjell – Chile 🌿 (vg)	£27.00
16 PINOT NOIR, Montsable, Languedoc – France	£26.00
17 MERAYO MENCIA, Bodegas y Viñedos Merayo – Spain (vg)	£28.00

In addition to our wine list, should you require a specific wine or a specific grape variety, please do not hesitate to contact our sales team, as we have an additional extensive range of wines which we are able to tailor to your specific requirements.

EDINBURGH FIRST
for conferences,
events and
accommodation

FRESH, SPICY, RUSTIC REDS

These wines have very individual character. What they have in common is moderate acidity, often with herby savoury character reflecting the place they come from. They tend to have an affinity with spice, paprika, cinnamon or curry. They combine well with slow cooked, braised meat.

18 MAX Bodegas y Vinedos Tinedo – Spain	£26.00
19 FRAPPATO IGT, Baglio Gibellina – Italy, Sicily 🇮🇹	£24.00
20 ALTOLANDON, Mil Historias Bobal – Spain	£28.00
21 COTES DU RHONE VILLAGES, Guillame Gonnet – France (vg)	£32.50

POWERFUL STRUCTURED REDS

These reds can often overpower simple meat dishes. They have rich fruit and good tannic structure. Brambles, blackberries, blueberries & morrello cherries. All dark fruit seems to stand out so ideally they need rich fruit based sauce to accompany the meat.

22 SHIRAZ/CABERNET, “The Wrong Un” – Australia (vg)	£23.00
23 CABERNET SAUVIGNON, Felino, Vina Cobos - Argentina	£35.00
24 MALBEC, Santa Rosa, Familia Zuccardi – Argentina 🇲🇪	£25.50
25 CARIGNAN, Maule, Orzada, Odjfell – Chile	£36.00

ROSE WINE

26 CINSAULT ROSE, IGP Pays d'Oc, La Vie en Rose - France	£24.00
27 CABERNET SAUVIGNON ROSE, Los Espinos – Chile	£26.50

SPARKLING WINES

28 PROSECCO, Spumante DOC, Mabis, Veneto – Italy	£29.50
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A classy example of sparkling wine. Frothy, fragrant and mouth watering with lots of Ripe apple & biscuit character.

29 CAVA BRUT GRAN RESERVA, Bodegas Sumarocca	£32.00
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Fresh and smooth on the palate, with very fine bubbles that perfectly complement the wine's complexity. An elegant, serious finish, long and dry, bringing out the essential flavour of the cava.

30 CHAMPAGNE, Grand Reserve Premier Cru Pierre Mignon - France	£44.00
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A crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness. The palate is fresh, clean and lively with a creamy mousse and long finish.

DESSERT WINE (37.5cl)

32 COTEAUX du LAYON, Carte D'Or, Domaine des baumard, Loire - France	£28.00
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A delicate sweet wine with pear, apricots and citrus aromas. It will drive your taste buds nuts with fresh fruit and honey flavours.

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