

CHAMPAGNE & SPARKLING WINE

Bottle

- 24 Charles Pelletier Blanc de Blanc £19.95
Brut, Cuvée Royale, France
Charles Pelletier is famous for his champagne method, Burgundian made wines. This sparkling Blanc de Blancs is blended from Chardonnay, Colombard and Chenin and is fun, fresh, light and elegant. The brisk, appetite-stimulating acidity of sparkling wine makes it an ideal aperitif, but it also pairs nicely with salty, smoky and spicy dishes.
- 25 Charles Pelletier Brut Rosé £19.95
Cuvée Royale, France
Produced from Syrah grapes, which give it a lovely colour, this wonderful sparkling wine has bags of strawberry fruit. Perfect for any celebration or none!
- 26 Raoul Collet Brut NV £35.00
Champagne, France
A champagne of body and substance, with a warm golden colour with an intense, almost amber, hue. Initial impressions are of spices, fresh butter and ripe wheat. On the palate, it is vinous, powerful and robust. Champagne is especially heavenly with oysters and lobsters!
- 27 Pol Roger Brut NV £45.00
Champagne, France
A dense gold Champagne with a fine, lingering mousse. The fresh and lively nose expresses a complex register of cloves and roses, developing into hints of breadcrumbs, yeast and citrus fruit. The wine is clean and crisp in the mouth: fine and well structured with aromas of honey and cloves. A classic Champagne with extra depth and great length



THE HALL INN
Respecting Yorkshire's Heritage

WINE LIST

175ml glass 250ml glass Bottle

WHITE WINES

1 Domaine St Felix Blanc £3.25 £4.50 £12.50
Cuvée Pierre Martin Vin de Pays d'Oc, France 2008
A blend of Sauvignon Blanc and Vermentino, this wine has citrus and almond notes, weight and length in addition to crisp and refreshing gooseberry and grassy characters.

2 Sierra Grande £3.25 £4.50 £12.95
Sauvignon Blanc, Chile 2008
A vibrant wine with intense gooseberry fruit and wild blossom aromas. Crisp, clean and well structured, this is a wine bursting with ripe fruit and freshness.

3 Sanvigilio Pinot Grigio £3.75 £5.00 £14.95
IGT, Italy 2008
A straw yellow Pinot Grigio with a delicate floral and fruity bouquet. Crisp, dry and fresh on the palate. A great example of easy drinking Pinot Grigio. It works best as an aperitif or with fresh seafood.

4 Siegel Mosel Riesling £3.90 £5.40 £15.95
Germany 2007
An off dry racy Riesling with honeyed, peachy, green apple fruit on both the nose and palate. It has a beautiful streak of fresh acidity to cut the sweetness and leave everything fresh on the finish.

5 Makana Chenin Blanc £13.50
Western Cape, South Africa 2008
A well rounded, delicious Chenin with characteristic zesty lime aromas allied to fruit salad and ripe melon flavour. This wine provides light and lively easy drinking.

6 Grauzan Chardonnay £3.50 £4.75 £13.50
Côtes de Thongue 2007
Full of vanilla aroma and buttery creaminess, this fresh French style Chardonnay has good depth and lasting fruit flavours. A perfect choice with the richer fish dishes and white meats.

7 Montarels Viognier, France 2007 £13.50
A wine of bright yellow colour with subtle green tones. This is an excellent fragrant, spicy summer wine: intensely fruity, flavourful and aromatic with pleasant notes of jasmine. A wonderful partner with smoked meats, mild to medium-strong cheeses and seafood

8 Waterstone Bridge Semillon/Sauvignon £15.95
South Eastern Australia 2007/8
Grass and fresh herbs on the nose are complemented by tangy gooseberry and grapefruit with a touch of caramel on the palate.

9 Crowded House Sauvignon £19.95
Marlborough, New Zealand 2007/8
Fresh greengage and nettle, lemony accent, pretty. Dry, mouthwatering acidity. Floral notes, lemony finish. Great with seafood and fish, but can hold its own with fuller flavoured dishes.

175ml glass 250ml glass Bottle

ROSÉ WINES

11 Domaine St Felix Rosé £3.25 £4.20 £12.50
Cuvée Pierre Martin Vin de Pays d'Oc, France 2008
Here Grenache and Cinsault are in perfect harmony creating an easy drinking wine with an abundance of raspberry, rosehip and wild strawberry fruit on the nose and palate. Delightful with smoky, sweet and hot spices but ultimately flexible with food, or without.

12 Rosé de Pinot Noir £4.25 £5.75 £16.95
Villa Wolf, Dr Loosen, Germany 2007
Pale rose, salmon pink. Hints of rhubarb and raspberry on the nose, rich full flavour, off dry with a creamy texture and a splash of strawberry essence running through the middle. Delicious summer wine.

175ml glass 250ml glass Bottle

RED WINES

13 Domaine St Felix Rouge £3.25 £4.50 £12.50
Cuvée Pierre Martin Vin de Pays d'Oc, France 2007
Mediterranean in style with fresh, bright fruit flavours. Made from the noble grapes Merlot and Cabernet which give classic supple plum and blackcurrant flavours, the wine is boosted by some old vine Carignan which adds spice and complexity.

14 Borsao Tinto £3.25 £4.50 £12.95
Spain 2007
Tempranillo, Garnacha & Cabernet wine from the Cuenca, Albacete and Alicante regions. Three months in oak gives the wine a little spicy complexity on top of a fragrant, clean, floral-scented nose.

15 Sierra Grande Merlot £3.25 £4.50 £12.95
Chile 2008
Deep colour, ripe plum and berry fruit aromas. Warm and supple on the palate with rich plum fruit and soft tannins.

16 Waterstone Bridge Shiraz £3.90 £5.40 £15.95
South East Australia 2006
Purple in the glass with blueberry and cherry aromas and hints of pepper and toasty oak. On the palate, an explosion of spice and rich blackcurrant lead to a smooth, lingering finish with some more pepper and spice. Wonderful with game and lamb.

17 Tekena Cabernet Sauvignon £13.50
Chile 2007
Leather and spice on the nose. Medium to full body, reminiscent of ripe plums, with a touch of pepper on the finish. Classic accompaniment to beef dishes.

18 Montepulciano d'Abruzzo £14.95
Conviviale, Italy 2007
A deeply coloured red with warm, spicy aromas and hints of plum and dried fruits. The palate is richly flavoured with dry, lightly smoky notes at the beginning followed by concentrated dark and red cherry fruit, coffee and bitter chocolate.

19 Nieto Malbec, Argentina 2007 £15.95
A deeply-coloured, powerful red with great concentration of berry fruit. Complex flavours of plums, figs, & dried fruit with a smoky vanilla character. Juicy fruit & great balance on the finish. Pairs beautifully with grilled steaks, hearty stews & full-flavoured cheeses.

20 Ugarte Cosecha £15.95
Rioja, Spain 2007
Plum, strawberry and smoky sweet oak scents on the nose. Lush on entry, then round, ripe and dry, with generous plum & strawberry flavours with a hint of background oak. Finishes smooth & persistent.

21 Château Buisson-Redon £15.95
Bordeaux, France 2006
Elegant wine with red fruit and cherry notes on the nose, followed by a powerful palate with some evident maturity and rounded mouth-filling style. 60% Merlot & 40% Cabernet Franc. Duck and Lamb are the perfect partners.

CUVÉES SUPÉRIÉURS

22 Fleurie, Domaine de Calvaire £24.95
de Roche-Grès, Beaujolais 2007
Aromas of violets & red cherry lead on to a supple & juicy palate; the tannins are fine-grained & soft and the wine has a refreshing mineral finish. A classic refined Beaujolais.

23 Sancerre Domaine de Buissonnes £27.50
France 2007
100% Sauvignon Blanc. Excellent Sancerre with a pungent grapefruit and lime zest nose and strong chalky accent. Fresh, spicy and pure, with clean citrus zest.