

WHITE WINE SELECTION

FRANCE (BORDEAUX)

<u>BIN NO</u>		<u>BOTTLE</u>	<u>1/2 BOTTLE</u>
50	CHATEAU BONNET (2) Entre Deux Mers 2006/07 A well structured modern, vinified white wine from the region which lies between the Garonne and the Dordogne. The mix is Semillon for body, with Sauvignon Blanc and Muscadelle to lift the wine.	£14.00	£7.95

FRANCE (BURGUNDY)

51	MACON BLANC VILLAGES (2) Henry Fessy 2006/07 This wine comes from the best village sites around the Macon. Like Pouilly-Fuisse, it has a ripe, almost buttery taste, and is made from the Chardonnay grape.	£11.50	£8.75
52	CHABLIS(I) A.C.Moreau 2006/07 Gold and green in colour, this is a very dry, crisp, flinty wine, with excellent Chardonnay fruit and acidity. It goes particularly well with seafood and fresh water fish.	£19.50	£9.95
53	POUILLY-FUISSE Cuvee Vigne Vierge, Henry Fessy 2006 (2) Recognised as the best white wine from the Macon area, Pouilly-Fuisse takes it's name from the two nearby villages. It's Chardonnay fruit has a round, full-bodied almost buttery taste to it, and goes really well with a rich fish dish.	£19.95	

FRANCE (LOIRE)

54	MUSCADET DE SEVRE ET MAINE SUR LIE (1) A.C. Domaine de la Brouardiere 2006/07 Muscadet is named after the Muscat grape, from which it is exclusively made. This wine has matured for two or three months on the fermentation lees, giving it a richer flavour with a nice, dry finish.	£9.95	£6.25
55	VOUVRAY (5) Domaine Brunet 2006 For those who prefer a sweeter range of taste. This medium-sweet wine with good ripe fruit flavours, is made from the Chenin Blanc grape.	£12.50	
56	SANCERRE (1) Les Vairans 2006 A crisp dry white, with excellent ripe fruit flavours. Less flinty or chalky than the Chablis, it goes well with any white meat, and is particularly good with seafood and shellfish.	£18.75	