

## Wine List

Bistro Bacchanalia's wine list shows the way forward in wine drinking; well, we think so anyway! When we opened Bistro Bacchanalia in June 2007 we wanted to bring our considerable success in the hospitality business into Plymouth's city centre. However, we wanted an exciting new approach to restaurant eating and drinking rather than just adopting our well known pub style. We also felt that whilst our food speaks for itself our wine offering required a somewhat different approach in the city.

On a recent visit to South Africa we came across a way of serving wine called Enomatic. This is an Italian wine preservation system that allows opened bottles to be kept in their optimum state for up to twenty one days. As far as we know only three other locations in the UK have it, the best known being Selfridges in London where they have five units. In association with our two local wine merchants, Chris Piper and Liam Stevenson MW, we can now produce an ever changing list where, and this is the good bit, all of our wines can be sold by the glass. A different wine with every course; almost too good to be true!

Our crew take part in all our wine tasting and the majority verdict always wins; so whichever wines we like the most are the ones you will find on our list. A simple approach, but it means we are all happy to recommend to you our own favourite, but hopefully we can also answer any questions you may have on the others. Indeed if you would like a sample before committing to any bottle we would love to pour you a taster!

<u>Champagne and Sparkling Wine</u>	<u>125ml</u>	<u>Bottle</u>
1. <b>Cava 'Aliguer', Agusti Torello, Penedes, Spain, NV</b>		<b>22.50</b>
2. <b>Pol Roger Brut Réserve 'White Foil', Champagne, NV</b>	<b>7.50</b>	<b>45.00</b>
3. <b>Pol Roger Brut Vintage, Champagne, 1998</b>		<b>70.00</b>
4. <b>Pol Roger Brut Rosé Vintage, Champagne, 1998</b>		<b>75.00</b>
5. <b>Pol Roger Winston Churchill, Champagne, 1996</b>		<b>140.00</b>
<u>White Wine</u>	<u>175ml</u>	<u>Bottle</u>
6. <b>Verdicchio dei Castelli di Jesi Classico "le Vele" 2006 – Moncaro, Marche Italy.</b> This wine has intense, clean and pleasing aromas of citrus fruits, hawthorn, broom, lychee, almond, apple and pear. An underrated Italian grape.	<b>5.25</b>	<b>21.50</b>
7. <b>Les Terrasses Grenache Blanc, Sauvignon Blanc, Vin de Pays d'Ardeche, 2006.</b> A good easy drinking white.	<b>3.95</b>	<b>14.95</b>
8. <b>Momo Sauvignon Blanc, Seresin Estate, Marlborough, New Zealand, 2006.</b> The word Momo means 'the sibling' in Maor, this wine is bursting with ripe tropical fruit and finely balanced on the palate. From one of NZ's top wine estates.	<b>6.50</b>	<b>24.00</b>
9. <b>Sauvignon de Touraine, Domaine de la Presle, Loire, France, 2006.</b> A lovely ripe sauvignon from the 2006 vintage which was so good for the grape. Clearly French despite its pure, modern profile. Outstanding wine.	<b>5.50</b>	<b>22.50</b>
10. <b>Zilzie Estate Viognier, Mildara, Australia, 2005.</b> This is a soft, rich wine with an attractive viscosity on the palate. Stone fruits dominate, peaches and apricots with lychee flavours are complemented by soft ginger and citrus peel characters.	<b>5.00</b>	<b>21.00</b>
11. <b>Knappstein, Australia, 2006. Bursting with vivid, limey fruit aromas.</b> Medium-bodied with fresh, clean and lingering flavours. If you want to taste something a little different give this a go – fab with seafood and salads.	<b>4.75</b>	<b>18.25</b>
12. <b>Alamos Chardonnay, Bodegas Catena Zapata, Argentina, 2007.</b> Ripe, varietal fruit characteristics and a more moderate use of oak gives this wine outstanding flavour. It displays a stunning array of ripe peach, pear and apple flavours which marry harmoniously with toasty oak. A pure Argentinean gem.	<b>5.75</b>	<b>23.50</b>
13. <b>Terre Di Monteforte, Pinot Grigio/Chardonnay, 2007.</b> A delicate, refreshing wine with hints of apple and melon. Ideal with chicken and fish	<b>4.75</b>	<b>18.95</b>
14. <b>Ayamas Chenin Blanc, South Africa, 2007.</b> This straw-coloured wine has aromas of summer meadows and apricots with spice on the finish - WOW. Great with sea food pasta, chicken dishes and cheese soufflés.	<b>4.50</b>	<b>17.95</b>

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<u>Rosé Wine</u>	<u>175ml</u>	<u>Bottle</u>
15. <b>Les Terrasses Syrah/Grenache, Vin de Pays d'Ardeche, 2006.</b> A house style rosé for summer quaffing.	3.95	14.95
16. <b>Domaine Massamier rosé, 'Cuvee des Olivieris' South of France 2006.</b> Imagine a balmy summers day, either in the South of France or Sutton Harbour. Either way this is what you would want to drink, strawberries in a glass.	4.75	18.25
<u>Red Wine</u>	<u>175ml</u>	<u>Bottle</u>
17. <b>Les Terrasses Merlot/Grenache Vin de Pays d'Ardeche, 2006.</b> Our house style red is very easy drinking.	3.95	14.95
18. <b>Chateau de Garras, Premieres Cotes de Bordeaux, 2005.</b> This is a lovely easy drinking wine that is full of ripe red fruits with a delicious finish.	5.75	22.50
19. <b>Tuatara, Pinot Noir, Marlborough, New Zealand, 2006.</b> High-calibre NZ Pinot Noir that is gathering positive praise in all the right corners. Packed with lively red berry flavours and a vibrant morello cherry nose with hints of spice; the palate is supple and velvety, with ripe red strawberry fruits, soft tannins and a slight savoury edge.	6.75	27.00
20. <b>The Ruins 'Organic' Pinotage, Robertson, South Africa, 2007.</b> Purple and fleshy with raspberry fruit. Great concentration and freshness.	4.75	19.95
21. <b>Ayama, South Africa, Merlot, 2006.</b> This wine is full of fruity flavours from ripe prunes to wild berries. Delicious!	5.25	18.50
22. <b>Château Petit Val, Grand Cru St. Emilion, Bordeaux, France, 2003. A classy Grand Cru St Emilion.</b> Predominately Merlot, this wine exhibits oodles of plums, mint and cherries, with well integrated tannins. One to nurture!	8.95	35.00
23. <b>Zilzie Estate Shiraz, Victoria, Australia, 2005.</b> Seductive vibrant black fruit flavours with a hint of chocolate which are enhanced by supple, round tannins making this a perfect wine to enjoy now – great with steaks.	5.75	24.50
24. <b>Valpolicella Superiore, Zenato, Veneto Italy, 2005.</b> Dry and robust with an excellent velvety texture, this wine offers fleshy aromas of wild berries, currant, black cherry and spice. Chocolate aromas on the finish.	5.25	21.95
25. <b>Berrys, Rioja Crianza 2001, Spain,</b> A smooth, velvety red with classic Rioja spicity, red berry characteristics.	5.50	22.95