

GLEDDOCH HOTEL SPA & GOLF

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@gleddoch

VISTA

WINE LIST

Here at Gleddoch House Hotel we pride ourselves on offering our guests the best experience possible. Working closely with the award winning wine specialist Hallgarten Wines we have created this fabulous list featuring some of the world top wine producers, like Champagne Duval-Leroy, San Marzano, Mirabeau, Jim Barry and Saint Clair.

The list is laid out by style to help guide you to one of your favourite wines or hopefully something new and exciting. We are offering a large selection by the glass, this will allow you to match perfectly with your meal in our wonderful Vista Restaurant.

If you have any questions please don't hesitate to ask one of our team...

CHAMPAGNE & SPARKLING WINES

125ml Bottle

What better way to start your stay with us? Try the spectacular Champagne Duval-Leroy a favourite amongst Paris' Michelin Star Restaurants.

01. Prosecco Extra Dry, Gocce di Favola Veneto, Italy ✓	£7.50	£39.00
02. Prosecco Rosé Brut, Sacchetto Veneto, Italy ✓	£8.00	£40.00
03. Crémant d'Alsace 'Cuvée Julien Brut', Dopff au Moulin Alsace, France	£9.50	£52.00
04. Champagne Duval-Leroy, Brut Réserve NV Champagne, France ✓	£14.00	£75.00
05. Champagne Duval-Leroy, Rosé 1er Cru Prestige NV Champagne, France ✓		£95.00
06. Champagne Bollinger, 'Special Cuvée' Champagne, France		£120.00
07. Champagne Laurent Perrier, 'Cuvée Rosé' Brut Champagne, France		£135.00

WHITE WINES

175ml 250ml Bottle

FRESH, CRISP & MINERAL

These wines are light and elegant with classic notes of minerality, perfect by themselves or a great match with our lighter style dishes. Try the Gavi di Gavi - trust us it is fabulous.

08. Piquepoul Terret 'l'Arête de Thau', Côtes de Thau Languedoc, France ✓	£7.00	£9.75	£28.00
09. Pinot Grigio, 'Elfo', Sacchetto Veneto, Italy ✓	£8.50	£11.50	£32.00
10. Gavi del Comune di Gavi 'Fossili', San Silvestro Piedmont, Italy ✓	£10.00	£13.75	£40.00
11. Sancerre, Domaine Merlin-Cherrier Loire, France ✓			£60.00

FRUIT DRIVEN & AROMATIC

Here we move the flavour spectrum from citrus to more tropical, stone fruit, and floral, perfect with white meats like chicken and pork, but also great with spicy Asian dishes. The Viognier is well worth a try.

12. Chenin Blanc, Wild Garden Cape Coast, South Africa ✓	£6.00	£9.00	£26.00
13. Grillo 'Vitese', Colomba Bianca Sicily, Italy ✓ Ⓞ	£7.50	£10.75	£30.00
14. Viognier, 'Off the Charts', Bruce Jack Wines Swartland, South Africa ✓			£35.00
15. Sauvignon Blanc, Ibbotson Family Vineyard Marlborough, New Zealand ✓	£11.00	£15.25	£45.00

RICH & TEXTURED

Richer and riper styles of white wine, some with a touch of oak. These wines are really food friendly, great with fish in butter or creamy sauces and an ideal match to Roast Chicken. The Rioja Blanco is a huge staff favourite.

16. Verdeca 'Talò', San Marzano Apulia, Italy ✓	£7.50	£11.25	£30.00
17. Chardonnay, Gran Reserva, Viña Echeverría Valle de Curicó, Chile ✓	£8.00	£11.50	£33.00
18. Rioja, 'Valdebaron Blanco', Bodegas Ondarre Rioja, Spain ✓	£8.00	£11.50	£34.00
19. Mâcon-Bussières Le Vieux Puits, Thierry Drouin Burgundy, France ✓			£50.00

ROSÉ WINES

175ml 250ml Bottle

Not just for summer drinking, Rose can also be an excellent food wine, try with cured meats, smoked salmon, Prawns and shellfish. 'Tramari' means between two seas and signifies the positioning of the Primitivo vineyard sites in Puglia (the Heel of Italy).

20. Syrah Grenache Rosé 'Le Campuget' Château de Campuget Languedoc, France ✓	£6.00	£9.00	£27.00
21. Primitivo Rosé 'Tramari', San Marzano Apulia, Italy ✓	£8.00	£11.50	£31.00
22. Rosé 'Aumérade Style', Château de l'Aumérade Provence, France	£9.00	£12.50	£37.00
23. Rosé 'Pure', Mirabeau Provence, France ✓			£55.00

RED WINES

175ml 250ml Bottle

FRUIT DRIVEN & SILKY

The more delicate side of red wine, lovely juicy red fruits and a touch of spice. Great by themselves, but try with Lamb or tomato based dishes. The Merlot, 'La Petite Lestrille' is made sustainably by 3rd generation female winemaker Estelle Roumage.

24. Pinotage, Wild Garden Western Cape, South Africa ✓	£7.00	£9.50	£26.00
25. Pinot Noir, Viña Edmara Valle de Casablanca, Chile			£30.00
26. Merlot, 'La Petite Lestrille', Château Lestrille Bordeaux, France ✓	£9.00	£12.50	£36.00
27. Chianti Classico, Badia a Coltibuono Tuscany, Italy Ⓞ			£49.00

BOLD & FULL-BODIED

Big and bold, the wines in this section have more structure and can withstand full flavoured dishes, great with Venison and well aged Beef. The Andeluna Malbec is a real stand out, coming from some of the highest vineyard sites in the world, it is one of the best we have tasted.

28. Carmenère, Undurraga Valle Central, Chile			£28.00
29. Primitivo 'Il Pumo', San Marzano Apulia, Italy ✓	£7.50	£10.50	£30.00
30. Cabernet Sauvignon Gran Reserva, Viña Echeverría Valle de Curicó, Chile ✓	£8.00	£12.00	£33.00
31. Malbec '1300', Andeluna Mendoza, Argentina ✓	£10.50	£15.00	£40.00

SAVOURY & SPICED

Richer with the added oak complexity, this brings notes of sweet spices and sometimes hint of tobacco leather. These wines need more robust dishes, slow cooked beef and game or just a great steak.

32. Côtes du Rhône 'Les Vignes du Prince' Vieilles Vignes', Cellier des Princes Rhône, France ✓	£7.50	£10.50	£29.00
33. Graciano Rioja, Bodegas Ondarre Rioja, Spain ✓	£9.00	£12.50	£35.00
34. Shiraz 'The Barry Bros', Jim Barry Wines South Australia	£9.50	£13.00	£38.00
35. Château du Gravillon, Saint-Émilion Bordeaux, France			£50.00

DESSERT & FORTIFIED

100ml Bottle

In our opinion no meal is complete with out a good 'sweetie', great with dessert but a must try with cheese. Andrew Quady was a firework builder before turning to winemaking, now he makes 'explosive' dessert wines instead.

36. Essensia' Orange Muscat, Quady California, USA ✓	£6.50	£33.00
37. 10 Year Old Tawny Port, Barros Douro, Portugal	£7.00	£54.00

125ml available upon request

Vegan ✓ | Organic Ⓞ