

— *chez jules* —

WINE

VIN

DEPUIS 1997



VIN BLANC

Maison de Vigneron Blanc

CÔTES DE GASCOGNE

A deliciously fresh wine with a very aromatic nose; zesty citrus and hints of stone fruit. The palate has lots of ripe nectarine and pink grapefruit balanced with a refreshing lime acidity. Ideal as an aperitif or with salads, fish, seafood and vegetables.

125ml Glass - 3.35 175ml Glass - 4.65 375ml Pichet - 9.95 Bottle - 17.95

Chardonnay – Les Volets

LANGUEDOC-ROUSSILLON

Bright acidity gives way to green apple and brioche notes. Old oak barrels have added texture and given a toasted hazelnut twist. A high quality Chardonnay which works wonderfully with chicken in a cream sauce, mushroom risotto and seafood.

125ml Glass - 4.10 175ml Glass - 5.70 375ml Pichet - 11.70 Bottle - 21.95

Sauvignon Blanc - Bellefontaine

SOUTH OF FRANCE

A classic, well-balanced Sauvignon Blanc possessing fine aromatics, pure fruit expression, fresh acidity, varietal character and above all, a persistent finish. Pairs well with white meats, fish, green herbs and goat's cheese

125ml Glass - 3.60 175ml Glass - 5.05 375ml Pichet - 10.75 Bottle - 19.50

Michel Servin Blanc

LANGUEDOC-ROUSSILLON

A blend of Colombard, Ugni-Blanc and Sauvignon Blanc. Light and fresh with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, it pairs well with oily fish such as salmon & tuna, shellfish and vegetarian dishes.

125ml Glass - 3.20 175ml Glass - 4.40 375ml Pichet - 9.40 Bottle - 16.95

Picpoul De Pinet - Duc de Morny

LANGUEDOC-ROUSSILLON

Vibrant and fresh - a perfect Picpoul! Slightly perfumed, ripe melon fruit on the nose. A weighty and ripe palate while remaining fresh and saline. Matches well with strongly flavoured seafood and rich cream or butter based sauces.

125ml Glass - 4.50 175ml Glass - 6.25 375ml Pichet - 12.60 Bottle - 23.95

Mâcon-Charnay - Clos de L'Église

BEAUJOLAIS / MACONNAIS

An elegant unoaked Mâcon-Charnay. Ripe citrus notes on the nose, with a complex palate which balances richness with savoury minerality. A versatile wine which pairs well with chicken, pork and seafood.

125ml Glass - 4.85 175ml Glass - 6.75 375ml Pichet - 13.75 Bottle - 25.95

VIN BLANC

Sauvignon Blanc - Fernlands, Marlborough

NEW ZEALAND

An excellent example of a Marlborough Sauvignon Blanc. The palate is fresh and bright, offering flavours of lemon-lime citrus and herbs, all sustained with a balanced ripe acidity. Perfectly complements seafood, salads and goat's cheese.

125ml Glass - 4.65 175ml Glass - 6.50 375ml Pichet - 13.25 Bottle - 24.95

Pinot Grigio - Ardesia

ITALY

Light, straw colour. Fine, elegant, clean and intense in aroma. Dry to taste with a pleasant green apple aftertaste. A lively and easy to drink wine that matches well with light seafood dishes, vegetables, light cream or tomato sauces & risottos.

125ml Glass - 3.70 175ml Glass - 5.15 375ml Pichet - 10.95 Bottle - 19.95

Viognier - Grauzan

LANGUEDOC-ROUSSILLON

An aromatic and expressive nose of ripe apricots, juicy peaches and tropical overtones. Enhanced on the palate with rich stone fruits and an uplifting citrus acidity. Great with seafood, chicken and pork dishes, particularly balancing any spicy flavours.

Bottle - 23.95

Chablis - Domaine de la Motte

BURGUNDY

A classic Chablis in a pure mineral style with added depth from a small addition of oak-aged wine into the blend. The fresh floral aromas are followed by generous fruit on the palate and give a well-balanced finish. Particularly well matched with chicken in a cream sauce or fish with leafy greens.

Bottle - 32.95

Sancerre - Berthier

LOIRE

Sancerre is the spiritual home of Sauvignon Blanc. Aromas of ripe rhubarb and gooseberry leap from the lemon coloured glass, vibrant green fruits give for a long and lingering finish. Perfect with white fish, smoked salmon, fresh herbs and goat's milk cheeses

Bottle - 37.50

VIN BLANC

Gavi del Commune di Gavi 'Gold' - La Scolca

ITALY

Light straw in colour with delicate green hues, intense on the nose. Fruity and floral aromas. On the mouth, broad, fruity with notes of flint, almond and walnut flavour. Matches well with herb sauces, white fish and vegetable dishes.

Bottle - 29.95

Puligny Montrachet - Jean-Louis Chavy

BURGUNDY

Rich & buttery with hints of minerality and beautifully integrated oak notes. This gastronomic wine has the right amount of texture & complexity to match dishes with bolder flavours. Perfectly complements roast pork, roast chicken & seared seafood.

Bottle - 55.00

VIN ROSÉ

Rose d'Anjou

LOIRE

Pale strawberry pink in colour, this wine has delicate summer pudding aromas and a round medium-dry palate with balancing but delicate acidity. Perfect as an aperitif or well matched with lighter dishes.

125ml Glass - 4.30 175ml Glass - 5.95 375ml Pichet - 12.10 Bottle - 22.95

Dry Syrah Rosé - Domaine Grauzan

LANGUEDOC-ROUSSILLON

A beautiful and crisp rosé with summer fruit notes such as raspberry, cherry and blackcurrant. Fresh and easy to drink, great with salads, seafood, asparagus, grilled chicken & pork.

125ml Glass - 4.30 175ml Glass - 5.95 375ml Pichet - 12.10 Bottle - 22.95

M de Minuty Rosé - Côtes de Provence

PROVENCE

Provence rosés are all the rage and Minuty is arguably the region's most famous wine. This grenache based rosé has a super pale colour, delicate red fruit flavours and a refreshing finish. Pair with any seafood for a glorious summery treat!

Bottle - 30.00

VIN ROUGE

Pinot Noir - Vieille Monnaie

LANGUEDOC-ROUSSILLON

Fuller than Pinot Noir from Burgundy, it has a warm, rich nose with aromas of stewed cherries. The palate is nicely balanced with an exciting, savoury bitterness provided by ripe, tasty tannins. Pairs well with a wide range of foods such as duck, roast chicken, salmon and stews like Beef Bourguignon.

125ml Glass - 4.40 175ml Glass - 6.10 375ml Pichet - 12.35 Bottle - 23.50

Malbec – Beauté du Sud

SOUTH OF FRANCE

A modern Malbec with the rustic charm of the South of France and the brilliant purity of fruit found in Argentinian examples. Truly the best of both worlds! Food matches include grilled pork chops, lean cuts of lamb or beef, cassoulet, roast duck and sausages.

125ml Glass - 4.10 175ml Glass - 5.70 375ml Pichet - 11.70 Bottle - 21.95

Bordeaux Supérieur - Marquis de Belleville

BORDEAUX

A good balance of ripe plum and berry flavours, with plenty of concentration. Tannins are fine-grained and provide a smooth yet ample feel. Bordeaux pairs well with charcuterie, pâté, terrines, steak frites, grilled meats, Camembert and goat's cheese.

125ml Glass - 3.90 175ml Glass - 5.45 375ml Pichet - 11.35 Bottle - 20.95

Beaujolais Villages - Chateau de Belleverne

BEAUJOLAIS

Very fresh, delicate style. Appealing aromas of crushed strawberries and autumn leaves with herby, savoury layers. Fresh and herbaceous. A highly versatile wine that works well with an array of foods such as charcuterie, pâté, terrines, salads, tuna, salmon, Brie and Camembert.

125ml Glass - 4.50 175ml Glass - 6.25 375ml Pichet - 12.60 Bottle - 23.95

Michel Servin Rouge

LANGUEDOC-ROUSSILLON

The south of France is home to some exceptional modern wine-making. This jammy, soft red is evidence of that and also a great foil for all types of white and red meat dishes as well as spicy food and hard cheeses.

125ml Glass - 3.20 175ml Glass - 4.40 375ml Pichet - 9.40 Bottle - 16.95

VIN ROUGE

Minervois Grande Tradition - Château du Donjon

LANGUEDOC-ROUSSILLON

Dark reddish-purple, ripe, grapey & raspberry fruits, fragrant black pepper with a lightly herbaceous note. Great structure and very luscious on the palate with a ripe intense black fruit finish - delicious! Pairs perfectly with cassoulets, grilled meats, duck and strong cheeses.

125ml Glass - 4.95 175ml Glass - 6.95 375ml Pichet - 14.00 Bottle - 26.95

Malbec – Don Manuel Villafañe

ARGENTINA

Dense red colour gives a full and rich fruit nose of wild berries and blackcurrant. This is a luscious wine that punches above its weight and pairs fantastically with leaner red meats, pork and game dishes.

125ml Glass - 4.85 175ml Glass - 6.75 375ml Pichet - 13.75 Bottle - 25.95

Merlot – Onda

CHILE

A classic example of cool climate Chilean Merlot. Rich purple in colour, medium to full bodied with notes of plum and fig combined with subtle menthol notes. Enjoy alongside pâtés, charcuterie, grilled chicken, grilled pork, medium cheeses and cassoulets

125ml Glass - 3.60 175ml Glass - 5.05 375ml Pichet - 10.75 Bottle - 19.50

Montepulciano d'Abruzzo - Colle Cavalieri

ITALY

Small red berry fruits on the palate. Morello cherry and a delicate and spicy touch on the finish. Medium bodied, well-structured with soft and well balanced tannins that complement grilled meats particularly lamb, and soft cheeses.

125ml Glass - 4.20 175ml Glass - 5.85 375ml Pichet - 11.95 Bottle - 22.50

Shiraz - Witts End Special Release

AUSTRALIA

Deep red in colour, this wine is packed with aromas of spices, blackberries, vanilla & liquorice. The big fruity Shiraz pairs well with big bold flavours such as lamb, fatty steaks, beef stew, duck, chargrilled meats and vegetables.

125ml Glass - 4.30 175ml Glass - 5.95 375ml Pichet - 12.10 Bottle - 22.95

VIN ROUGE

Organic Rioja - Artesa

SPAIN

Vibrant plum and cherry aromas combine with woody, herbal notes. A complex palate with juicy bramble fruit, black pepper and savoury characters. Lovely when paired with cassoulets, lamb and pork dishes.

125ml Glass - 4.50 175ml Glass - 6.25 375ml Pichet - 12.60 Bottle - 23.95

Côtes du Rhône Villages 'La Côte Sauvage' - Cairanne

RHÔNE

Intense Morello cherry fruit and a touch of spice on the nose. Ripe berry, liquorice and a hint of cinnamon on the palate. This wine is full flavoured, rich and smooth with supple tannins - perfectly suited to red meat dishes and rich stews.

Bottle - 29.50

Ripassa - Zenato

ITALY

A powerful baby Amarone wine with sweet fruit initially, balanced by more savoury mid palate flavours and a long finish. A wonderful pairing with substantial dishes like roasted lamb or braised or barbequed red meats like steak, sausage and game.

Bottle - 38.50

Gigondas - Brunely

RHÔNE

Deep red in colour, seasoned black cherry aromas with assured depth. The palate kicks off on suave, nicely sleek black berry fruit with a tussle of tannin on the orderly finish. Best served with hearty foods such as meaty casseroles, lamb shoulder and braised dishes.

Bottle - 42.50

Châteauneuf-du-Pape - Domaine La Milliere AOC

RHÔNE

Handpicked 100% organic / biodynamic style and the classic blend of 60% Grenache, 10% Syrah, 10% Mourvèdre, 10% Cinsault & 10% Cunoise. Simply stunning depth and finish! This wine pairs well with most red meats and game dishes, hearty cassoulets and duck confit.

Bottle - 55.00

SPARKLING WINES & CHAMPAGNE

L'Extra par Langlois Brut – Crémant de Loire

LOIRE

Thinking about Prosecco? Well think again... Crémant is the new fizz in town! Langlois is owned by Champagne house Bollinger and this fabulous sparkling wine is made in the 'méthode traditionnelle' - it's essentially Champagne but made in the Loire region. A clean, elegant wine with subtle biscuit aromas, perfect for any celebrations.

125ml Glass - 6.50 Bottle - 29.95

Laurent-Perrier La Cuvée Brut Champagne

CHAMPAGNE

La Cuvée is pale gold with a steady stream of fine bubbles. The nose has delicate aromas of citrus fruits, underpinned by hints of white flowers. A perfect balance between freshness and finesse, the palate is full-bodied, complex and creamy, displaying great length on the finish.

125ml Glass - 9.95 Bottle - 50.00

Laurent-Perrier Rosé Champagne

CHAMPAGNE

This champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours. A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry, black cherry. An iconic wine with a deserved reputation!

Bottle - 75.00

DESSERT WINE

Sauternes - Castelnau de Suduiraut

BORDEAUX

With seductive aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose. Fantastic with Roquefort and blue cheeses, or with sweet or fruity desserts.

50ml glass - 4.50 Bottle - 27.95