

Rose Wine

770 MILES ZINFANDELE BLUSH (4), *USA* **M 4.8, L 6.7, Btl 19.5**

Pairs well with: Pasta

The Zinfandel Blush shows a subtle pink with an aromatic nose, a touch of sweetness & a rounded fresh & fruity palate with clean acidity & a pleasant finish.

PINOT GRIGIO ROSE, SAN GIORGIO (2), *Italy* **M 4.9, L 7, Btl 20**

Pairs well with: Shellfish, Vegetarian & Poultry

Refreshingly light, with crisp flavours of ripe summer berry fruits & balanced acidity.

Sparkling wines

PROSECCO, CASA VINICOLA BOTTER (2), *Italy* **125ml £4.95, Btl 23.9**

Italy's answer to Champagne

A hint of sweetness, this fizz has a pleasant mouthfeel with notes of lychee and peach.

BALFOUR, LESLIE'S RESERVE NV, HUSH HEATH ESTATE (1), *Kent, England* **Btl 59**

Pairs well with: Canapes, white meats & fish & chips

With only 10,000 bottles produced every year this English sparkling has hits of brioche & red apples. Its beautifully balanced with crisp acidity & a touch of sweetness. Refreshing flavours of lime & redcurrant.



THE JOLLY COOPERS FREEHOUSE

Wine List

Our wines sold by the glass are available in; S: 125ml, M: 175ml & L: 250ml

Our taste guide is provided to help you select an appropriate wine, it follows the scales proposed by the Wine & Spirit Trade Association. White, Rose & Sparkling wines are graded from 1 (Dry) through 5 (Medium) to 9 (Luscious). Red wines are graded from A (Light) to E (Full bodied).

White Wine

VIURA BLANCO, PLENO (House White) (2), *Spain* **M 3.9, L 5.5, Btl 16**

Pairs well with: Pasta, lean Fish & Poultry

Viura, known as Macabeo in other parts of Spain, delicate flavours of white flowers with ripe fruit, a crisp acidity & a long integrated finish.

CHARDONNAY, BELLEFONTAINE (3), *France* **M 4.8, L 6.7, Btl 19.5**

Pairs well with: Pasta, Poultry, lean Fish & Vegetarian

Great structure with rounded stone fruit & a pleasant mouth feel.

PINOT GRIGIO, SAN GIORGIO (2), *Italy* **M 4.8, L 6.7, Btl 19.5**

Pairs well with: Shellfish, Vegetarian & Poultry

A clean, crisp and particularly flavoursome Pinot Grigio from Venetia. Fuller in style than many & made by the famous Pasqua winery.

SAUVIGNON BLANC, VENTISQUERO (1), *Chile* **M 5.5, L 7.7, Btl 23**

Pairs well with: Shellfish, seafood & cheese

Light in acidity with lots of green grass & lime hints.

GAVI, ANTARIO (1), *Italy* **M 6, L 8.2, Btl 24.5**

Pairs well with: Pasta, Shellfish, lean Fish & Cured Meats

From the Cortese grape grown in Piedmonte in the north of Italy, with an attractive straw colour, this white is dry with a fruit drive.

FLINT DRY, CHAPEL DOWN (2), *England* **Btl 24.5**

Pairs well with: Lean Fish, Poultry & Vegetarian

This wine is characterised by crisp aromas of ripe apple, grass & citrus zest. On the palate, it is fresh & floral, a great alternative to aromatic white wines, such as Sauvignon Blanc or Pinot Grigio.

SAUVIGNON BLANC, 3 STONES (2) NZ, **M 6.4, L 9, Btl 26.5**

Pairs well with: Shellfish, Cheese & Vegetarian

Ripe gooseberry & clean citrus fruit with a medium body, good intensity of flavour & refreshing acidity.

SANCERRE, BOISJOLI (1), *France* **Btl 30**

Pairs well with: Green salad, smoked salmon & light dishes

Fantastic vitality with glorious harmony of white flowers & flinty minerality.

SAUVIGNON BLANC, CLOUDY BAY (2), *Marlborough, NZ* **Btl 35**

Pairs well with: Asian inspired dishes

The leader in Marlborough Sauvignon which all others aspire to. Crisp, dry & delicious.

CHARDONNAY, HUSH HEATH ESTATE (2), *Kent, England* **Btl 36**

Pairs well with: Pan fried fish, roast chicken & risotto

With only 8,000 bottles produced every year this chardonnay is very clean with notes of grass, citrus & dried thyme. A lively acidity with hints of lemon, lime & crisp apple. It has a long finish, displaying the salty & herby notes typical of Hush Heath's style.

Red Wine

TEMPRANILLO, PLENO (House Red) (B), *Spain* **M 3.9, L 5.5, Btl 16**

Pairs well with: Beef, Pasta, Pork, Veal & Poultry

Expressing ripe fruit character with a medium body & a long finish.

MERLOT, BELLEFONTAINE (B), *France* **M 4.8, L 6.7, Btl 19.5**

Pairs well with: Lamb & Chicken

Soft red plum & fruit notes with a medium body & easy finish.

PINOT NOIR, ROTHCHILD (A), *France* **M 4.9, L 7, Btl 20**

Pairs well with: Chicken, Duck & Pork

Cherry-red in colour with a fine, delicate nose showing berry fruit & violet. The palate is classic Pinot Noir - silky, rounded & elegant.

MALBEC, TRIVENTO TRIBU (D), *Argentina* **M 4.9, L £7, Btl 20**

Pairs well with: Beef, Lamb & Poultry

With a deep red appearance merging into violet hues & a nose of red fruit & fresh herbs, the palate is dominated by red fruit with some plum notes, a clean acidity & a lengthy finish.

CHIANTI, ANTICA FREGIO (C), *Italy* **Btl 22**

Pairs well with: Beef, Duck & Venison

Bright red fruit with balanced intensity and a lingering aftertaste from Tuscany.

PINOTAGE, FRANSCHHOEK (D), *South Africa* **Btl 22.5**

Pairs well with: Charcuteries

A slow fermentation helps coax depth of flavour & colour with maturation in both French & American barrels leading to a palate of ripe raspberries with roast coffee & spice.

RIOJA VAGA, RIOJA (B), *Spain* **Btl 25**

Pairs well with: Tapas, Ham & Beef

Pure Tempranillo, this wine is well rounded & complex with 12 months ageing in American oak.

RESERVE MALBEC, DON DAVID (D), *Argentina* **Btl 29.5**

Pairs well with: Beef, Lamb & Poultry

A deep red appearance merging into violet hues & a nose of red fruit & fresh herbs, the palate is dominated by red fruit with some plum notes, a clean acidity & a lengthy finish.

CROZES HERMITAGE, ANDEOL SALAVERT (D), *France* **Btl 32**

Pairs well with: Casseroles & Lamb

A deep red appearance merging into violet hues & a nose of red fruit & fresh herbs, the palate is dominated by red fruit with some plum notes, a clean acidity & a lengthy finish.

PINOT NOIR, HUSH HEATH MANOR (A), *Kent, England* **Btl 40**

Pairs well with: Game & roast pheasant

With a very limited yearly production this Pinot noir has hints of cherry, leather & raspberry. It is light & fresh with ripe berry & a touch of peppery spiciness. Raspberry & mint linger on the finish.