

PUDDING WINE

- 202. NV Il Santo, F.Lli Nistri, Prato, Italy (37cl) £12.00**
Made from Cataratto, Inzolia & Grillo grapes. Great after dinner sticky. Marmalade like. Per glass £3.50
- 201. 2007 Beerenauslese, Willi Opitz, Illmitz, Austria (37cl) £19.00**
An entry level Opitz – surely a contradiction in terms! A study in how to make a perfect Dessert wine that doesn't stick to the roof of the mouth. Janet & I had this at the AA awards where we were lucky enough to collect the wine award for Wales. Per glass £6.70
- 210. Kingston Black Apple Aperitif, Somerset, England (50cl) £11.00**
Despite the name, this makes a great pudding wine with fruit based desserts. A blend of Kingston Black apple juice and Somerset apple brandy.
- 352. 2001 Côteaux du Layon, Château de la Roulerie, Loire, France (37cl) £20.00**
This Layon gives rich fruit flavours, mid-weight texture, yet retains a clean cut of acidity. I tried this recently. I had forgotten how good it was. Really exceptionally good, with plenty of years ahead of it.
- 350. 2003 Château Coutet, Barsac, Bordeaux, France (37cl) £20.00**
A lovely golden straw colour, with a nose of concentrated ripe fruit, citrus fruit, lemon zest and candied orange and rich tropical fruit, pineapple and mango. Both dense and fresh on the palate, round and crisp, its powerful flavours mingle honey, acacia blossom, vanilla and toasted hazelnut. Pair with most desserts and blue cheeses.
- 205. 2006 Noble Rot Riesling, Henschke, Eden Valley, Australia (37cl) £22.00**
125 year old family business, from one of Australia's best known wineries. Deep gold in colour. Sweet aromas of honey, apricot and lemon rind. Rich & luscious, concentrated palate with 12% residual sweetness. Good length with a delicious crisp finish.
- 206. 2003 Château Richard, Saussignac, France (50cl) £22.00**
Fabulous sticky from Richard Doughty. Run organically, a mixture of Semillon and Muscadelle.
- 211. 2007 Goldackerl, Beerenauslese, Willi Opitz, Illmitz, Austria (37cl) £29.00**
A beautiful, rich dessert wine with flavours of peaches and honey. Made by Austria's finest pudding wine maker. See separate page for further Opitz input!
- 728. 2000 Rasteau, Vin Doux Naturel Rouge, Domaine la Soumade, Rhône, France (75cl) £30.00**
Unlike the rather cloying white versions, this is from 90 year old Grenache vines. Being fermented to a naturally higher degree of alcohol, it has less spirit added, retaining a more interesting wine. This is an absolute must with chocolate – you will not regret it!!
- 351. 2006 Umathum, Chard/ Scheurebe Beerenauslese, Burgenland, Austria (37cl) £25.00**
Lovely soft wine with 145g/l residual sugar. Josef Umathum is one of the leading wine growers in Austria, and has 62 acres on singular terroir, around the village of Frauenkirchen. The soil is rich in minerals and has a high iron content. Fastidious care is taken with the winemaking.

Continued over the page.....

PUDDING WINE (cont.)

The following are kept in the walk-in cellar at around 10-11°C.

- 714. 1959 Banyuls Grand Cru, France (75cl) £42.00**
Vin Doux Naturels, made mainly from Grenache, with the addition of alcohol to stop the fermentation. Then aged in oak for 30 months minimum. I haven't tasted this yet – let me know. It should be a real treat.
- 353. 2004 Ruster Ausbruch, Heidi Schrock, Rust, Burgenland, Austria (37cl) £55.00**
Produced around the Neusiedl, Heidi is one of the best producers of the region. Beautiful noble rot. This has huge ageing potential, despite the 9.5% abv.
- 354. 2002 Inniskillin Vidal Icewine, Niagra, Canada (37cl) £64.00**
Picked at -10°C the grapes are frozen, concentrating the pressing. Ripe peaches and apricot on the nose. Intense fruit on the palate is balanced by the acidity and vanilla from oak ageing.
- 356. 1945 Heritage de Famille, M. Bailbe, Rivesaltes, France (50cl) £75.00**
There are very few wines of any description that survive today from the fabulous and historic 1945 vintage. Top clarets and ports are incredibly expensive, and almost impossible to find. So when I heard about some small casks of 1945 Rivesaltes - a sweet, vin doux naturel - tucked away in a cool, dark cellar in the south of France, I leapt at the chance to buy it! Its colour is amber gold, its aromas and flavours reminiscent of rich fruit cake, nuts and candied peel. You'll no doubt wish to savour it on its own at the end of a meal, but also try it with blue cheeses or rich game pate.

PORT

270. Ramos Pinto 2004 Late Bottle Vintage Port	£25.00
<i>The old "vintage character" of the very highest class. Beautifully rich and mature.</i>	Per glass £5.00
274. 1985 Dow's Vintage Port (half bottle)	£32.00
<i>Red purple hue. Black fruit on the palate. Soft tannins, with a lovely length.</i>	
275. 1985 Warre's Vintage Port (half bottle)	£32.00
<i>Good purple colour, with nice legs. The palate has good fruit, with a spicy, peppery sweetness.</i>	

LIQUERS

	Price per single measure
Cointreau	£2.20
Amaretto(28%)	£2.20
Drambuie (40%)	£2.20
Grappa Julia (40%)	£2.20
Sambuca dei Cesari	£2.20
Grand Marnier (40%)	£2.20
Tia Maria (20%)	£2.20
Black Mountain Liqueur (30%)	£2.20
King's Ginger Liqueur	£2.80
Sloe Gin, Roxtons	£2.80
Baileys	£2.80

WHISK(E)Y

Ireland	
Black Bush (40%)	£3.00
Jameson (40%)	£3.00
Blends	
Canadian Club Barrel Fermented (40%)	£3.00
Seagrams VO (40%)	£3.00
Speyside	
Macallan 10 Year Old (40%)	£3.00
Glenlivet 12 Year Old (40%)	£3.50
Inverarity 14 Year Old	£3.50
Lowland	
Glenkinchie 10 Year Old (43%)	£3.00
Highland	
Glenmorangie 10 Year Old (40%)	£3.00
Oban 14 Year Old (West Highland – 43%)	£3.50
Glenfiddich 12 Year Old (40%)	£3.50
Islay	
Laphroaig 10 Year Old (40%)	£3.00
Ardbeg 10 Year Old 46%	£3.50
Skye	
Talisker 10 Year Old (45.8%)	£3.00

COGNAC – a potted history

Dutch traders started distilling in France as far back as the early 1600's hence Brandewijn (burnt wine) or nowadays Brandy. Cognac comes from the Charentes area of France, and is considered to be the king of all brandies.

In the eighteenth century several importers descended on the region Jean Martell from Jersey, Thomas Hine from England, Richard Hennessy and James Delamain from Ireland.

The predominant grape is Ugni Blanc, with a little Colombard and Folle Blanche, which once distilled is matured in oak barrels from the forests of Tronçais and Limousin. These forests were planted by Louis XIV in 1669 for war ships to sail against England!

There are around 200,000 acres under vines, centred on the town of Cognac, with 6 crus moving outwards almost in concentric circles. The word Champagne is a corruption of campagne (countryside).

Grande Champagne

Also known as Premier Cru, it has rolling hills and chalky soils producing cognacs with great finesse that require long barrel ageing. Château Fontpinot is the only Grande Champagne that is harvested, distilled, matured and bottled at its château and therefore can claim this reward.

Petite Champagne

South of Grande Champagne still with chalky but lighter soil, so cognacs which are less intense but have a more floral and fruity characteristic. A cognac made from this and with a minimum of 50% Grande Champagne can be called Fine Champagne.

Borderies

The smallest of the regions just North of Cognac, making some of the finest cognacs. Very rare to get a single cru, but highly prized if you can!

Fins Bois

Surrounding the above 3 is Fins Bois, producing 40% of all cognac which are robust and fast maturing. Generally clay over hard limestone, again rare to find single cru. Good blending cognac.

Outside the Fins Bois are the Bons Bois and Bois Ordinaires, both fast maturing. Rarely considered of sufficient quality to produce a single cru.

All Cognac is twice distilled in a copper pot still (Alambic Charentais). It gets to 28% alcohol on first distillation rising to around 70% on the second. All distillation must be completed by midnight of the 31st March following the autumn's harvest.

This clear liquid is then placed in oak barrels for a minimum of 2 years (VS or Very Superior) but can be for many years. VSOP (Very Superior Old Pale) is aged for a minimum 4 years and XO (Extra Old) usually around 20 years.

Early Landed cognacs are shipped in cask to England a year or so after distillation for ageing and maturing in cask. Normally more delicate in colour and style than it's French counterpart. Look for the distillation and bottling years. Once bottled maturation stops.

COGNAC, BRANDY, ARMAGNAC AND CALVADOS

*"Claret is the liquor for boys; port for men;
but he who aspires to be a hero must drink brandy"*

Samuel Johnson

Price per single 25ml measure

1. Calvados Château du Breuil (40%) <i>Vieille reserve. Smooth and very drinkable.</i>	£3.50
3. Frapin Grandé Champagne Cognac VSOP (40%) <i>Our "House" cognac. Golden amber in colour, fruity and flora nose.</i>	£3.50
7. Armagnac, 1981, Château de Lacaze (46%) <i>One of the best Armagnacs. Deep colour and concentrated flavours.</i>	£4.00
9. Fine de Bourgogne, 1988, Domaine de l'Arlot (40%) <i>Fiery after dinner warmer. Think of Chaumes!</i>	£5.00
39. Delamain Grandé Champagne XO "Pale & Dry" (40%) <i>Dry Cognac, with a delicate, grapey after-taste.</i>	£5.25
40. Léopold Gourmel Age de Fleurs (42%) <i>Harvested in 1982, with 13 years of age, light amber in colour, flavours of juicy fruits with honey & spices.</i>	£7.50
41. Edgard Leyrat Napoleon Fins Bois Cognac (42%) <i>Fourth generation and fully organic. Top quality as acknowledged around the world.</i>	£7.50
42. Ragnaud-Sabourin Alliance No.20 Reserve Speciale 1er Cru (43%) <i>Fourth generation producing weight and finesse with their Cognacs.</i>	£7.50
10. Martell Cordon Bleu (40%) <i>Golden copper colour, spicy nose, fruit and wood with a delicate aftertaste. Only rare and old eaux-de-vie are used.</i>	£7.50
11. Rémy Tourny Fines Borderies XO (40%) <i>Aged for 30 years, yellow-amber in colour with a touch of mahogany. Delicate perfume of flowers, spices and dried fruit, with a lingering finish. Very rare to find a Borderies cru!</i>	£7.50
12. Estève Très Vieille Réserve de la Famille, Petite Champagne (40%) <i>Petite Champagne with an average 25 years of ageing from a family in their 7th generation of producing Cognac. Rich taste with hints of vanilla and ginger. Perfect accompaniment to a cigar.</i>	£7.50
14. Lhéraud Cuvée 20, Petite Champagne (43%) <i>Petite Champagne of mid tawny colour with a rich, fruity slightly sweet taste. Traditionally made by the same family since 1680, Sought out by Presidents!</i>	£7.50
15. Paul Beau Hors d'Age, Grandé Champagne (43%) <i>Gold Medal winner at 2000 Concours Agricole de Paris. This is an exceptional XO with 20-25 years of ageing. Warm, powerful palate with concentrated fruits and spices. A BIG cognac in all senses!</i>	£8.50
86. Marc de Champagne Égrappe, Gosset, Aÿ (40%) <i>Great flavour from the Gosset stable.</i>	£8.50
61. Boujou 1^{er} Cru Empereur XO (40%) <i>Aged in new Limousin oak, nutmeg, clove, vanilla and prune with excellent length on the palate.</i>	£8.50
16. Raymond Ragnaud XO, Grandé Champagne (42%) <i>Exceptionally well balanced 25 year old XO. A deep tawny colour with fruity aroma. Slightly nutty taste with great length.</i>	£8.50
13. Cognac, 1988, Hine Grandé Champagne (40%) <i>Landed 1990. Bottled 2005.</i>	£8.50

Continued over the page.....

COGNAC, BRANDY, ARMAGNAC AND CALVADOS – (Cont.)

Price per single 25 ml measure

48. Cognac, 1986, Hine Grandé Champagne (40%) <i>Landed 1987. Bottled by John Harveys & Son Ltd. 2001.</i>	£8.50
53. Cognac, 1985, Frapin Grandé Champagne (42%) <i>Bottled June 2003. Harvested from the flagship "Chez Piet" estate of Frapin, and aged for 20 years, it is lighter in colour than the '82, but still with all the qualities.</i>	£8.50
25. Cognac, 1985, Hine Early Landed Grandé Champagne (40%) <i>Landed 1987. Bottled by J. Harvey & Son 2000</i>	£8.50
37. Cognac, 1984, Frapin Early Landed Grandé Champagne (41%) <i>Landed 1987. Bottled by Berry Bros. & Rudd Ltd. 2003.</i>	£8.50
50. Cognac, 1984, Hine Early Landed Grandé Champagne (40%) <i>Landed 1987. Bottled by Howells of Bristol Ltd. 2000.</i>	£8.50
38. Cognac, 1983, Delamain Grandé Champagne (40%) <i>Landed 1985. Bottled Berry Bros. & Rudd Ltd. 2003</i>	£8.50
43. Cognac, 1983, Hine Grandé Champagne (40%) <i>Landed 1987. Bottled by John Harveys & Son Ltd. 2001</i>	£8.50
55. Cognac, 1983, Hine Grandé Champagne (40%) <i>Landed 1986. Bottled for Adnams & co. 2002</i>	£8.50
44. Cognac, 1982, Hine Grandé Champagne (40%) <i>Landed 1986. Bottled by John Harveys & Son Ltd. 1999.</i>	£8.50
18. Cognac, 1982, Delamain Grandé Champagne (40%) <i>Landed 1984. Selected by Howells of Bristol Ltd. and bottled 2003.</i>	£8.50
49. Remi Landier XO du Chai des Pères (40%) <i>50 hectares in first class Fins Bois around Jarnac.</i>	£9.50
62. Very Pale Old Cognac, J & F Martell (70° proof) <i>As far as I can tell a fore runner to the VSOP level. Old spirit from Martell, founded in 1715.</i>	£10.50
21. Cognac, 1979, Hine Grandé Champagne (40%) <i>Landed 1981. Bottled 1996 for Shepherd Neame Ltd.</i>	£10.50
65. Cognac, 1975, Hine Grandé Champagne (40%) <i>Landed 1979. Bottled 1993 for The Bristol Brandy Company Ltd.</i>	£10.50
23. Cognac, 1975, Delamain Grandé Champagne (40%) <i>Landed 1979. Bottled 1999 for Averys of Bristol Ltd.</i>	£10.50
22. Cognac, 1973, Delamain Grandé Champagne (40%) <i>Landed 1974. Bottled 1998 for Howells of Bristol Ltd.</i>	£10.50
67. Cognac, 1973, Exshaw Grandé Champagne (40%) <i>Landed 1974. Bottled 1995 for Reid Wines, Hallatrow, Bristol</i>	£10.50
57. Cognac, 1972, Hine Grandé Champagne (40%) <i>Landed 1974. Bottled 1991 for The Bristol Brandy Company Ltd.</i>	£10.50
45. Cognac, 1972, Fins Bois, Clos du Colombier, Nicole Lapierre (41.5%) <i>Landed 1974. Bottled 1996 for Averys of Bristol Ltd.</i>	£10.50
24. Cognac, 1972, Delamain Grandé Champagne (40%) <i>Landed 1974. Bottled 1999 for Tapps Cellars Ltd.</i>	£10.50

Continued over the page.....

COGNAC, BRANDY, ARMAGNAC AND CALVADOS – (Cont.)

Price per single 25ml measure

35. Cognac, 1972, Planat & Co., Grandé Champagne (40%) <i>Bottled 28th August 2003.</i>	£10.50
30. Cognac, 1971, Delamain Grandé Champagne (40%) <i>Landed 1973. Bottled 1999 for Justerini & Brooks Ltd.</i>	£10.50
26. Cognac, 1971, Delamain Grandé Champagne (40%) <i>Landed 1973. Bottled 1996 for Justerini & Brooks Ltd.</i>	£10.50
28. Cognac, 1971, Delamain Grandé Champagne (40%) <i>Landed 1973. Bottled 1998 for Aveyrs of Bristol Ltd.</i>	£10.50
34. Cognac, 1971, Planat & Co., Petité Champagne (40%) <i>Bottled 17th June 2003</i>	£10.50
36. Cognac, 1970, Georges Roulet Grandé Champagne 1er Cru (46.5%) <i>Bottled 17th June 2003. Founded in 1780 and now owned 50% by Greene King.</i>	£10.50
51. Cognac, 1970, Delamain Grandé Champagne 1er Cru (40%) <i>Landed 1973. Bottled 2001 for Justerini & Brooks Ltd.</i>	£10.50
27. Cognac, 1969, Delamain Grandé Champagne (40%) <i>Landed 1972. Bottled 1996 for Justerini & Brooks Ltd.</i>	£10.50
29. Cognac, 1969, Delamain Grandé Champagne (40%) <i>Landed 1972. Bottled 1994 for London Bridge Bonded Bottlers Ltd.</i>	£10.50
86. Cognac Grandé Champagne Multimillésime, Frapin (41%) <i>Le Multimillésime, a bold blend of three superb vintages 1982, 1983 and 1985, has been harvested, distilled and aged at Château Fontpinot; in the heart of the Frapin family's 300 plus hectares of Grande Champagne vines. Olivier Paultes, Cellar Master of Chateau Fontpinot, was inspired to produce this unique blend which harnesses the distinct rancio notes of the 1982 vintage, the fruity notes of the 1983 and the elegant finish of the 1985. "Behind the veil of yellow gold hides an unusual personality." says Olivier Paultes. "On the nose there are aromas of vanilla, bourbon and exotic fruits inviting you to taste. In the mouth they come rushing in with notes of liquorice behind the acclaimed and persistent touch of rancio. Its authenticity, softness and exceptional length in the mouth will appeal to anyone who loves that powerful taste of concentrated wine so particular to old cognacs." Production is strictly limited, with just 1270, individually numbered bottles. We are currently on bottle 249!</i>	£12.50
46. Cognac, Récolte 1967, Croizet (40%) <i>Bottled in France.</i>	£12.50
66. Cognac, 1966, Hine Grandé Champagne (40%) <i>Landed 1967. Bottled 1991 for The Bristol Brandy Company Ltd.</i>	£12.50
47. Cognac, Récolte 1966, Croizet (40%) <i>Bottled in France.</i>	£12.50
56. Cognac, 1964, Frapin Fine Champagne (38.9%) <i>Landed 1965. Shipped by John Harvey & Sons Ltd. Bottled by Aveyrs of Bristol. 1988. Cask 51. Rotation 65/7513.</i>	£12.50
31. Cognac, 1963, Harveys Fine Champagne (70° proof) <i>Landed 1964. Bottled by John Harveys & Son Ltd. 1974.</i>	£12.50
32. Cognac, 1963, Seguinot Grandé Champagne (64° proof) <i>Landed 1974. Bottled 1979. Old family estate in Grandé Champagne. Unadulterated, dry cognac.</i>	£12.50
33. Cognac, 1966, Planat & Co, Fins Bois (40%) <i>Bottles 17th June 2003.</i>	£12.50

Continued over the page.....

COGNAC, BRANDY, ARMAGNAC AND CALVADOS – (Cont.)

Price per single 25ml measure

54. Cognac, 1962, Exshaw Grande Champagne (70° proof)	£12.50
<i>Bottled in France.</i>	
70. Cognac, 1957, Denis Mounie, Grande Champagne (70° proof)	£12.50
<i>Landed 1959. Bottled for Furze Ltd. 1978.</i>	
73. Cognac, 1952, Otard, Dupuy & Co Early Landed (69° proof)	£12.50
<i>Landed 1953. Bottled 1993 by Quellyn, Roberts & Co Ltd. Otard is housed in the former Royal Palace in Cognac.</i>	
68. Cognac, 1948, Christopher Grandé Champagne (33.6 under proof)	£15.00
<i>Landed 1949. Bottled 1966.</i>	
74. Cognac, 1948, Berry Bros & Rudd Grandé Champagne (71° proof)	£15.00
<i>Bottled 1973 by P.Frapin & Co Ltd.</i>	
75. Cognac, 1940, Berry Bros & Rudd Grandé Champagne (71° proof)	£15.00
<i>Produced & bottled by P.Frapin and Co. Bottled and shipped 1976.</i>	
58. Cognac, 1947, Otard, Dupuy & Co. Choice Pale Cognac (71° proof)	£15.00
<i>Imported (landed) 1949. Bottled 19?? by Quellyn, Roberts & Co Ltd.</i>	
63. Cognac, 1947?, Rouyer Guillet & Company (70° proof)	£15.00
<i>Made prior to 1947 is all I can tell you (it has a budget label putting the price up 4/-!). It looks very pale, and should be delicious.</i>	
64. Cognac, 1946, Frapin/ Harveys, Grande Champagne Cognac (66° proof)	£17.00
<i>Distilled by Frapin. Landed 1964. Bonded and bottled by John Harvey and Sons Limited of Bristol. Long time between distilling and landing, so more French than "Early Landed", so sporting a darkish colour.</i>	
76. Cognac, 1934, Denis-Mounié, Vieille Fine Petité Champagne (65° proof)	£17.00
<i>Landed 1935. Shipped & bottled by Ellis & CO. Richmond. Denis-Mounie is traditionally made, controlling all aspects of the process. Top quality, appointed to Edward V11 and renewed by George V. The only cognac house with a double warrant.</i>	
71. Cognac, 1934, Otard Finest Liquer Cognac (70° proof)	£17.00
<i>Very old Cognac house.</i>	
78. Cognac, 1929, Salignac Grandé Fine Champagne (70° proof)	£19.00
<i>Bottled in France. Diluted soon after distilling (rather than at the end of maturation), then in to Limousin barrels gives a milder taste.</i>	
79. Cognac, 1928, T.Hine & Co. Grandé Champagne (70° proof)	£19.00
<i>The label guarantees an official shipping of Acquit Regional Cognac!</i>	
80. Cognac, 1928, Cusenier Grandé Fine Champagne, Aigle Impériale (70° proof)	£19.00
<i>Bottled by Wiley & Co Ltd.</i>	
81. Cognac, 1922, Justerini & Brooks Grandé Fine Champagne (70° proof)	£24.00
<i>Bottled by Justerini & Brooks Ltd.</i>	
82. Finest Old Liquer Brandy, 1918, Hine (70° proof)	£24.00
<i>Bottled by Tyler & Co. Ltd. Woking.</i>	
72. Finest Old Liquer Brandy, 1914, Hine (70° proof)	£24.00
<i>Bottled by Tyler & Co. Ltd. Woking.</i>	
83. Cognac, 1914, Croizet Grandé Réserve (70° proof)	£24.00
<i>Bottled in France. Established in 1805 by Léon Croizet. From top quality chalky soils around St. Mème.</i>	
85. Armagnac, 1909, Domaine de Boichailles, 90 Ans (70° proof)	£28.00
<i>Bottled in France.</i>	

(40% abv. "alcohol by volume" = UK 70° proof = USA 80° proof)