

Goodfellows Wine List

Wine by the Glass

<i>White</i>	<i>Bottle</i>	<i>Glass 125ml</i>	<i>Glass 175</i>
<i>Domaine de Millet</i> (VDP des cotes de Gascogne 2011, A highly recommended light white, ripe citrus fruits, fine on the pallet, a surprising white wine. Made from Colombard, Gros Manseng & Ugnly Blanc grapes)	£19.50	£4.00	£5.00
<i>Touraine Sauvignon Blanc 2011, Loire</i>	£21.00	£4.50	£5.50
<i>Chardonnay, VDP Val de Loire, 2011</i>	£20.00	£4.50	£5.50
<i>Rosé</i>			
<i>La Umba, Romania</i>	£15.00	£4.00	£5.00
<i>Cotes de Provence, 2012, Sables d'Azur</i>	£21.00		
<i>Red</i>			
<i>Rioja Finca Monica, Tempranillo, 2009, Spain</i>	£19.50	£4.00	£4.50
<i>Escale, Pinot Noir 2012, South West, France</i>	£21.00	£5.00	£6.00

Champagne & Sparkling Wine

<i>Saumur Rose Brut, Loire Valley</i>	£26.00	£6.50
<i>Prosecco, Brut, Italy</i>	£26.00	£6.50
<i>Champagne Ponsard, Brut</i>	£40.00	£9.50
<i>Louis Roderer Brut NV</i>	£50.00	
<i>Veuve Clicquot Yellow Label NV</i>	£60.00	
<i>Laurent Perrier Rosé Brut</i>	£65.00	
<i>Bollinger Special Cuvée</i>	£75.00	

Champagne Cocktail

<i>Bucks Fizz (Champagne & Orange juice)</i>	£7.50
<i>Champagne for Madame (Brandy, Sugar, Angustora bitter, & Champagne)</i>	£12.50

White Wine

	Bottle
<i>Fiano, Lunate, 2012, Sicily</i> (A classic Fiano grape, fresh, palatable with a touch of honey and soft spices)	£18.50
<i>Elki, Pedro Ximenez 2012, Chile</i>	£18.00
<i>Muscadet de Sevre et Maine sur Lie "Bleu" 2012</i> (Great with shellfish this is the one for you, light fruit, with a gentle lemony finish)	£19.00
<i>Château Sainte Marie, 2011 Bordeaux</i> (Beautiful aroma of passion fruit, grapefruit and a little oak. Some exotic fruit character in the mouth, Pure finish with some complexity.)	£26.00
<i>Chablis 2011, Dne de Trico</i>	£28.00
<i>Cuvee des Amis Blanc, 2012, Sauvignon Blanc-Viognier, Cotes du Tongues, France</i>	£22.00
<i>Albarino 2011, Eidosela, Spain</i>	£24.50
<i>Coteaux Du Giennois, 2010, Loire</i> (Outstanding sauvignon blanc. Has the cream of a chardonnay without the oak, a must to try)	£25.50
<i>Gewurtztraminer, Michel Leon, Alsace</i>	£29.50
<i>Sancerre, Le Colombier, R.Champault,2010</i>	£35.00
<i>Pouilly Fuisse, 2011, Domaine Saumazer Michelin, Burgundy</i> (A wonderful example of chardonnay from the end of burgundy. Ripe fruits with a buttery and clean finish. From Domaine Feuillot-Juillot.)	£36.00
<i>Chablis 1er cru 2011, Vaillons, B.Defaix</i>	£38.00
<i>Marques de Riscal, Rueva 2011 , Spain</i> (A delightful wine with a great depth of ripe fruit. Made from Verdej. Iintense and well balanced oak finish.)	£30.00
<i>Pouilly Fumé 2011, Cuvée Boisfleurie</i> (The famous sauvignon blanc from the Loire Valley, a classic, sharp white, balanced finish with a touch of lime and lemon)	£35.00
<i>Chateauneuf du Pape 2010, Rhône</i> (Clos de la Roche)	£45.00
<i>Saint Aubin 1^{er} Cru, 2009 Dne V. Girardin</i> (En Remilly)	£44.00
<i>Meursault 2009, Les Narvaux, Jobard-Moret</i>	£65.00
<i>Puligny-Montrachet 2007, A Chavy</i> (1 ^{er} Cru Les Folatieres)	£78.00
<i>Chassagne Montrachet 2005</i> (Henry Boillot)	£95.00

Red Wine

	Bottle
<i>Rioja Finca Monica 2009, Tempranillo, Spain</i>	£19.50
<i>Escale, Pinot Noir 2012, South West, France</i>	£21.00
<i>Saumur “ La Cabriole “ Cuvée des Vignerons, Loire</i> <i>(An absolute delight, a light red 100% Cabernet Franc, with an explosion of red fruits for the palate. The ideal choice of red wine for seafood)</i>	£20.00
<i>Pinotage 2008, Martin Meinert, S.Africa</i>	£24.00
<i>Château Lestage Simon 2007, Cru Bourgeois</i> <i>(Highly recommended. Bordeaux’s premium, smooth with a rich bouquet of berries and a medium to full body, a classic red)</i>	£31.00
<i>Lalaurie, Cabernet Sauvignon 2012, Pay d’Oc, France</i> <i>(Syrah & Merlot, a soft, fruity and well balanced red from Languedoc)</i>	£19.50
<i>Tarantino Primitivo IGT 2011, Italy</i> <i>(An Italian delight for those who like fruity, full bodied red. Made from 100% Primitivo)</i>	£19.50
<i>Valpolicella Classico, 2011, Italy</i>	£25.00
<i>Morgon, Dne de Rochemure 2010, Beaujolais</i>	£27.00
<i>Irancy, Vieille Vignes 2010, Colinot, Burgundy</i> <i>(A very well made red from pinot noir and cesar grape, a must to try)</i>	£36.00
<i>Bourgogne Passetoutgrain 2011, Colinot, Burgundy</i> <i>(A Blend of gamay and pinot noir, a full flavoured rustic, olmost forgotten French wine)</i>	£24.50
<i>Châteauneuf du Pape 2008</i> <i>Domaine La Roquette</i>	£46.00
<i>Arbois, Dne D.Dugois, 2006, Jura</i> <i>(Made from Trousseau, this grape will give you a rustic fruity wine, rich in flavour with a touch of dryness.</i> <i>A perfect balance with a tremendous finish, produced in the region of Jura, France)</i>	£39.00
<i>Château La Haye, Saint-Estèphe 2007, Cru Bourgeois</i> <i>(A classic Chateau from Saint-Estephe, medium to full bodied wine with blackcurrants and berries</i> <i>Will compliment your meat dish with character.)</i>	£49.00

Half Bottles

<i>Champagne</i>	<i>½ Bottle</i>	<i>Glass 125ml</i>
<i>J.M Gobillard & Fils Brut</i>	£21.50	
<i>White</i>		
<i>Chablis 2011, Domaine Vauroux</i>	£14.50	
<i>Macon-Village, L'Aurore, 2011</i>	£12.50	
<i>Sancerre 2011, V.Pinard</i>	£18.50	
<i>Red</i>		
<i>Simon Hackett 2010, Shiraz, Australia</i>	£11.50	
<i>Chianti, Cecci, 2011, Italy</i>	£12.50	
<i>Sweet Wines</i>		
<i>Muscat La Pigeade (37.5cl)</i>	£15.50	£5.50
<i>Château Theuliet Montbazillac (37.5cl)</i>	£17.00	£6.00
<i>Elysium Black Muscat (37.50cl)</i>	£19.50	£6.50
<i>Essensia Orange Muscat (37.50cl)</i>	£19.50	£6.50

(Please note that vintages may vary)