Welcome to our completely revised 2019 wine list. Alongside our wide selection of Lebanese wines you will find an expanded selection of Italian wines ranging from a lovely entry level Falanghina to an exquisite Barolo and Amarone.

We hope you enjoy the new selection and welcome your feedback on the wines we carry, as well as suggestions on ones you would like to see in the future.

Remember to follow us on Instagram, Twitter and Facebook or sign up for our newsletter on the website.

@meejana.london
@MeejanaLondon
@MeejanaLondon
CHAMPERS ETC

Kir Royale  9.50
Perrier Jouet & Cassis

Chambord Royale  9.50
Perrier Jouet & Chambord

Aperol Spritz  7.50
Prosecco, Aperol, Soda

Bellini  7.50
Prosecco & Peach Puree

SHORT

Dry Martini  9.50
Tanqueray Gin, Martini Extra Dry

Negroni  8.50
Tanqueray Gin, Campari & Martini Rosso

Cosmopolitan  8.50
Russian Standard Vodka, Cointreau,
Fresh lime, Cranberry

Cosmopomegran  8.50
Eristoff Vodka, Cointreau,
Fresh lime, Pomegranate

Bloody Mary  8.50
Zubrowka Vodka, Tomato Juice, Tabasco, Fee
Brothers Bitters, Worcestershire Sauce, Celery
Salt, Pepper

Old Fashioned  7.50
Bulleit Rye, Fee Brothers Bitters, Orange

Manhattan  8.50
Bulleit Rye, Martini Rosso, Fee Brothers Bitters

Margarita  7.00
Tequila, Triple Sec, Lime

Whisky Sour  8.50
Bulleit Rye, Fresh Lime, Egg White (optional)

LONG

Mojito  8.50
Bacardi Rum muddled with fresh mint, fresh
lime, and topped off with lemonade

Moscow Mule  8.00
Zubrowka Vodka, Ginger Beer & fresh lime

Dark & Stormy  7.50
Spiced Rum, Ginger Beer & fresh lime

Ramos Gin Fizz  10.50
Hendricks Gin, Lime, Cream, Orange Blossom,
Soda, Egg White (optional)

Floradora  8.50
Bombay Sapphire, Fresh lime, Chambord,
Fever Tree Ginger Ale

Lynchburg Lemonade  8.00
Jack Daniels, Triple Sec, Fresh Lemonade

ZERO PROOF - NO ALCOHOL

BelliNO  5.50
Appletiser & Peach Puree

AFTER DINNER

Espresso Martini  8.50
Espresso, Eristoff Vodka, Kahlua, Creme de cacao

Rude Awakening  8.50
Espresso, Spiced Rum, Kahlua

B&B  8.50
Remy Martin & Benedictine, over ice

Elder Statesman  9.50
Remy Martin, Fresh Lime, Honey, Cassis,
Fee Brothers Bitters, Ginger Ale

Other cocktails available on request
APERETIFS

Martini Rosso ★ 15% 3.00
Martini Bianco ★ 14.4% 3.00
Martini Extra Dry ★ 15% 3.00
Campari ★ 25% 3.00

ARAK

Brun / Massaya (25ml) 53% 4.50
Brun / Massaya (200ml bottle) 53% 27.50

BOTTLED BEERS & CYDER

Becks Blue No Alcohol Germany 0,0% 3.50
Daura Damm Gluten Free Spain 5,4% 5.00
Aspalls Cyder England 5,5% 5.00

Beirut Beer Lebanon 4,6% 4.00
Pilsner • Light • Hints of hay, honey and malt.
Krombacher Germany 4,8% 4.75
Pilsner • Malty • Medium Body • Fresh with a Bite
Leffe Blond Belgium 6,6% 6.00
Blonde Beer • Fresh • Fruity • Hint of Bitterness
Alhambra Reserva 1925 Spain 6,4% 6.50
Full bodied • Bitter sweet (Notes of bitter orange & a hint of caramel)

St Stefanus Belgium 7,0% 7.00
Blonde Beer • Develops with Age. At 3 months it is fresh and fruity with good hops and dry finish. By 18 months it is complex and aromatic with hints of vanilla, toffee and almond and a richer flavour and colour. Can be drunk clear or cloudy.
Duvel Belgium 8,5% 7.50
Blonde Beer • Slightly fruity, dry aroma, well-hopped beer and with a slightly bitter aftertaste.
Chimay Blue Belgium 9,0% 8.50
Trappist Ale • Dark ale with a powerful aroma. Its complex flavour improves with time.

GIN

Bombay Sapphire 40% 4.00
London Dry • Juniper, Almond, Angelica, Liquorice, Coriander, Lemon Peel, Grains of Paradise, Cubeb Berry, Orris Root, Cassia Bark.
Tanqueray 47% 4.00
London Dry • Juniper, Angelica, Coriander Seed.
Hendricks 41% 4.50
Modern • Juniper, Yarrow, Elderflower, Orange Peel, Angelica, Caraway, Chamomile, Coriander Seed, Cubeb Berry, Orris Root, Lemon • Infused with Rose Petal, Cucumber.

VODKA

Eristoff 37,5% 3.50
Russia • Wheat • Distilled: 4x
Zubrowka Bison Grass Rye 40% 4.00
Poland • Grain • Flavours of woodruff, vanilla, coconut, and almond notes • Distilled: 4x
Grey Goose 40% 6.00
France • Wheat • Palate of cracked pepper, liquorice & butter, with a lingering aniseed flavour • Distilled: 5x

MIXERS

Each 2.00
Cranberry, Tomato Juice
Fever Tree: Tonic, Slimline Tonic, Mediterranean Tonic, Elderflower Tonic, Soda Water, Bitter Lemon, Lemonade, Ginger Ale
### WHISKY & BOURBON

**Jameson Whiskey** 40% 3.50

*Irish Blend*: Perfect balance of spicy, nutty and vanilla notes with hints of sweet sherry and exceptional smoothness.

**Johnnie Walker Red Label** 40% 4.00

*Scotch Blend*: A smooth blend with a complex character that exhibits a buttery praline palate with notes of roasted spiced nuts and a gentle earthy fruit finish.

**Johnnie Walker Black Label** 40% 4.00

*Scotch Blend*: A smooth blend with a complex character that exhibits a buttery praline palate with notes of roasted spiced nuts and a gentle earthy fruit finish.

**Johnnie Walker Gold Label** 40% 4.00

*Scotch Blend*: A smooth blend with a complex character that exhibits a buttery praline palate with notes of roasted spiced nuts and a gentle earthy fruit finish.

**Chivas Regal 12 Year Old** 40% 4.00

*Scotch Blend*: Grainy notes with background scents of dried flowers and parchment, and deeper fragrances of light toffee, almond paste and yellow fruit.

**Jack Daniels Whiskey** 40% 3.50

*American Blend*: A soft dry body with caramel corn and white pepper notes & a sweet burning ember finish.

**Bulleit Rye** 45% 5.00

*American 95% Rye*: Aromas of oak, dark fruits and mellow vanilla; hint of cherry with nuts, toffee, and spice. Finish dry and chewy with lasting maple and oak.

### MALT WHISKY

**Auchentoshan 3 Wood** 43% 6.50


**Balvenie DoubleWood (12 years)** 40% 5.50


### WATER

**Still & Sparkling** 750ml 4.00

### SOFT DRINKS

- Sprite, Coca Cola, Diet Coke 3.00
- Orangina, Appletiser 2.75
- Fentimans Ginger Beer 3.50
- Fentimans Elderflower 3.50
- J2O Apple & Mango 2.75
- J2O Apple & Raspberry 2.75
- J2O Orange & Passionfruit 2.75
- Ayran (yoghurt with mint) 3.00
- Jellab (date juice with pine nuts) 3.00
- Fresh Lemonade (Still) 3.00
- Fresh Orange Juice 3.50
# Champagne & Prosecco

## Rosé

<table>
<thead>
<tr>
<th>NV</th>
<th>Rosé de’Salici Brut</th>
<th>£39</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Varietals: Raboso del Piave</td>
<td>Italy (Sparkling Rose)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NV</th>
<th>Laurent Perrier Rosé</th>
<th>£75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pinot Noir</td>
<td>France (Champagne)</td>
</tr>
</tbody>
</table>

## White

<table>
<thead>
<tr>
<th>2018</th>
<th>Prosecco Pirani</th>
<th>£7.50</th>
<th>£35</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Varietals: Glera</td>
<td>Italy (Prosecco)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NV</th>
<th>Perrier Jouët Grand Brut</th>
<th>£11</th>
<th>£34</th>
<th>£65</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Varietals: Pinot Noir, Pinot Meunier, Chardonnay</td>
<td>France (Champagne)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NV</th>
<th>Bollinger Special Cuveé</th>
<th>£85</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Varietals: 60% Pinot Noir, 25% Chardonnay, 15% Meunier</td>
<td>France (Champagne)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2006</th>
<th>Dom Perignon</th>
<th>£195</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Varietals: Pinot Noir, Chardonnay</td>
<td>France (Champagne)</td>
</tr>
</tbody>
</table>

Some vintages may vary. List correct at of 1st December 2019.
### Rosé Wines

#### 2015 Chateau Heritage; Rose d’une Nuit

<table>
<thead>
<tr>
<th>125ML</th>
<th>175ML</th>
<th>250ML</th>
<th>500ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>£5.25</td>
<td>£7</td>
<td>£9.25</td>
<td>£16.75</td>
<td>£23</td>
</tr>
</tbody>
</table>

**Bin End.**

**Varietals:** Grenache, Carignan, Cinsault

Delicate rose with orange highlights. Intense and fruity nose. Ample mouthfeel without aggressiveness. Excellent rosé wine with finesse, length and complexity.

#### 2015 Chateau Ksara; Sunset

<table>
<thead>
<tr>
<th>SMALL</th>
<th>MEDIUM</th>
<th>LARGE</th>
<th>CARAFE</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>£7</td>
<td>£9</td>
<td>£12</td>
<td>£22</td>
<td>£30</td>
</tr>
</tbody>
</table>

**Cabernet Franc & Syrah**

A crisp, fresh dry rosé with aromas of red berries and a hint of spice, with a pleasant roundness in the mouth, some mineral character, and a lively, clean finish. Fresh, balanced and reminiscent of summer fruits.

#### 2017 Saint Roch-les-Vignes; Cotes de Provence

**Varietals:** Grenache, Cinsault, Syrah

A true pleasure. Wine notes of peach and candied orange. Fresh, fruity and decidedly gourmet mouth feel. And a lovely blush colour perfect for summer.

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Some vintages may vary. List correct at of 1st December 2019.
**White Wines**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Type</th>
<th>Varietals</th>
<th>Price Options</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>2017</td>
<td>Chardonnay; Domaine St Hilaire</td>
<td><strong>Varietals: Chardonnay</strong></td>
<td>£5.75 £7.50 £10 £18.25 £25</td>
<td>Aromas of citrus, apples and a touch of chalky minerality. These flavours follow through to the palate. Well rounded, with hints of dried fruits, almonds and hazelnuts.</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>France (Languedoc)</strong></td>
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<tr>
<td>2017</td>
<td>Blanc de Blanc; Chateau Heritage</td>
<td><strong>Sauvignon-Blanc, Chardonnay &amp; Viognier</strong></td>
<td>£6 £8 £10.5 £19 £26</td>
<td>Pale yellow colour with silver reflections. Nose of lemon, pineapple and exotic fruits. Fresh mouth, elegant and full.</td>
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<tr>
<td></td>
<td></td>
<td><strong>Lebanon</strong></td>
<td></td>
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<tr>
<td>2017</td>
<td>Blanc de Blancs; Chateau Ksara</td>
<td><strong>Sauvignon, Sémillon and Chardonnay</strong></td>
<td>£6.50 £8.50 £11.25 £20.50 £28</td>
<td>Fresh, open, and with enough fruit to stand up to stronger dishes, this is a great food wine. Technically dry, but balanced fruits make it feel softer and easier on the tongue.</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Lebanon</strong></td>
<td></td>
<td></td>
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<tr>
<td>2018</td>
<td>Pinot Grigio; Savian</td>
<td><strong>Varietals: Pinot Grigio</strong></td>
<td>£7.75 £10 £13.25 £24.25 £33</td>
<td>This wine is characterised by a straw-yellow colour and a crispy fruit flavour with hints of chamomile. Dry and elegant with a delicate acidity.</td>
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<tr>
<td></td>
<td></td>
<td><strong>Italy</strong></td>
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<tr>
<td></td>
<td></td>
<td><strong>Italy</strong></td>
<td></td>
<td></td>
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<tr>
<td>2017</td>
<td>Chenin Blanc; Babylon’s Peak</td>
<td><strong>Varietals: Chenin Blanc</strong></td>
<td>£32</td>
<td>The Chenin Blanc grapes were picked from very old dryland bushvine vineyards. The vineyard grows on weathered granite soils, contributing to the flavour of the grapes and mineral character of the wine. A crisp, fresh and fruity Chenin Blanc from low-yield dryland bushvines.</td>
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<tr>
<td></td>
<td></td>
<td><strong>South Africa</strong></td>
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<tr>
<td>2014</td>
<td>Rioja Blanco; Bodegas Ostatu</td>
<td><strong>85% Viura, 15% Malvasia</strong></td>
<td>£34</td>
<td>Made of grapes from the highest parts of the oldest vineyards - the vines are between 30 and 80 years old. Pronounced aromas of nectarine, passion fruit and peach, give way to a fresh, lively palate with vibrant acidity and a spicy finish with hints of ginger and lemongrass.</td>
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<tr>
<td></td>
<td></td>
<td><strong>Spain</strong></td>
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<tr>
<td>2011</td>
<td>Gewürztraminer; Ribeauville Kientzler</td>
<td><strong>Varietals: Gewürztraminer</strong></td>
<td>£35</td>
<td>Dry in style with layers of ripe, lychee fruit.</td>
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<tr>
<td></td>
<td></td>
<td><strong>France (Alsace)</strong></td>
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<td></td>
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</tbody>
</table>

Some vintages may vary. List correct at of 1st December 2019.
# White Wines

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2017</td>
<td>Picpoul de Pinet “Puech Claude”; Domaine Gaujal</td>
<td>£35</td>
</tr>
<tr>
<td></td>
<td><strong>Varietals:</strong> Piquepoul Blanc France (Languedoc)</td>
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<tr>
<td></td>
<td>The tangy Picpoul de Pinet ‘Puech de Claude’ has a delicious saline minerality, with citrus and green apple notes.</td>
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<tr>
<td>2016</td>
<td>Grüner Veltliner; ‘Strassertaler’ Allram</td>
<td>£36</td>
</tr>
<tr>
<td></td>
<td><strong>Grüner Veltliner</strong> Austria</td>
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<tr>
<td></td>
<td>Quintessence of a typical Grüner Veltliner of the Kamptal: delicate peppery aroma with refreshing citrus notes, spicy, charming and light, clear pepperiness.</td>
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<tr>
<td>2016</td>
<td>Albariño ‘Barbuntin’; Quinta de Cousoelo</td>
<td>£37</td>
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<tr>
<td></td>
<td><strong>Albariño</strong> Spain</td>
<td></td>
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<tr>
<td></td>
<td>Pale yellow, with greenish notes. In nose shows an intense aroma of stone fruits in syrup (plum, peach) with a floral background. In mouth good entry, fresh and mineral. Of great persistence and personality.</td>
<td></td>
</tr>
<tr>
<td>2017</td>
<td>Gavi di Gavi; La Meirana</td>
<td><strong>BIN END</strong> £42</td>
</tr>
<tr>
<td></td>
<td><strong>Varietals:</strong> Cortese Italy</td>
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<tr>
<td></td>
<td>Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.</td>
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</tr>
<tr>
<td>2018</td>
<td>Gavi di Gavi; Castello di Tassarolo</td>
<td>£44</td>
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<tr>
<td></td>
<td><strong>Varietals:</strong> Cortese Italy</td>
<td></td>
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<tr>
<td></td>
<td>Colours of acacia honey yellow of good intensity with captivating greenish tints. Intense aroma with floral and ripe citrus notes with a soft, lively and lingering flavour.</td>
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<tr>
<td>2016</td>
<td>Viognier; Domaine Grand Veneur; Alain Jaume</td>
<td>£44</td>
</tr>
<tr>
<td></td>
<td><strong>Varietals:</strong> Viognier France (Rhône; Châteauneuf du Pape)</td>
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<tr>
<td></td>
<td>Viognier has been forgotten for many years but is now gaining in popularity and for good reason - it's great. The Grand Veneur is wonderfully aromatic with lots of soft fruits on the palette - peach and apricot mainly. Smooth &amp; rich.</td>
<td></td>
</tr>
<tr>
<td>2016</td>
<td>Lacryma Christi del Vesuvio Bianco; DOC Vigna Lapillo</td>
<td>£44</td>
</tr>
<tr>
<td></td>
<td><strong>Varietals:</strong> 80% Coda di Volpe, 20% Falanghina Italy</td>
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<tr>
<td></td>
<td>Very intense, complex and persistent. Fresh and fruity with strong notes of almond. Full bodied, pleasant, elegant, dry.</td>
<td></td>
</tr>
<tr>
<td>2013</td>
<td>Chardonnay; Chateau Ksara “Cuvée du Pape”</td>
<td>£44</td>
</tr>
<tr>
<td></td>
<td><strong>Chardonnay</strong> Lebanon</td>
<td></td>
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<tr>
<td></td>
<td>An outstanding Chardonnay (if we do say so ourselves), this has all the buttery qualities you'd expect from a good example but with a Lebanese twist that adds a crisp, citrusy finish to it leaving you feeling refreshed and ready for the next glass.</td>
<td></td>
</tr>
</tbody>
</table>

Some vintages may vary. List correct as at 1st December 2019.
**White Wines**

### 2017 Greco di Tufo; Cantina dei Monaci

**Varietals:** Greco  
*Italy*

On the nose you find golden apples, peach, and floral and mineral hints. The taste is structured and complex with well-balanced dryness and freshness.

**Price:** £47

### 2015 Chablis; Domaine Billaud-Simon

**Varietals:** Chardonnay  
*France*

The taste is a pleasant compromise between richness, freshness and elegance; it remains full and supple right through to the finish. The ripe fruit with a hint of vanilla and a light vegetal and mineral touch are all in gentle harmony with the softness of its structure. It is a Chablis for the pure pleasure of the palate.

**Price:** £49

### 2013 Bandol Blanc; La Bastide Blanche

**Varietals:** Clairette, Ugni Blanc, Bourboulenc & Sauvignon Blanc  
*France (Provence)*

Bandol Blanc La Bastide Blanche 2013 is full bodied and creamy with a crisp acidity and tangy mandarin and preserved lemon notes that provide structure, complexity and beautiful balance.

**Price:** £49

### 2018 Sancerre; Les Boффants

**Varietals:** Sauvignon Blanc  
*France (Sancerre)*

Classic Sancerre, with aromas of currants and grapefruit, a dry, elegant palate with a layer of minerality, and a neat, focused finish.

**Price:** £56

### 2009 Domaine Bargylus Blanc; Deir Touma Lattaquié

**Varietals:** 60% Chardonnay, 40% Sauvignon Blanc  
*Syria*

Complex and aromatic with notes of lemon verbena, white peach, lime and fresh mint. Bargylus Blanc is full bodied with a vibrant acidity and clean mineral backbone.

**Price:** £56

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Some vintages may vary. List correct at of 1st December 2019.
Red Wines

2015 Plaisir du Vin; Chateau Heritage

Cabernet Sauvignon, Syrah, Cinsault
Intense red colour with fantastic nose of jam and black fruits with fine herbs, cedar and tobacco notes. Superb mouth with a perfect equilibrium of black fruits with coffee and cocoa. Very impressive length. It is a perfect companion to all red meats.

2013 Cabernet Merlot; Domaine St Hilaire Advocate

Cabernet Sauvignon (70%) & Merlot (30%)
Aromas of black cherries and sweet bell pepper joined by more savoury notes such as smoky bacon and coffee on the palate. Well balanced with excellent length. This complex oaked wine makes an excellent accompaniment to red meats & cheeses, while remaining supple enough to drink on its own.

2015 Montepulciano D’Abruzzo; Arenile DOC

Varietals: Montepulciano
Ruby red with violet reflections. Intense scent of cherry and berries. Full with a persistent finish.

2015 Carmenère; Casas del Bosque (Rapel Reserva)

Varietals: Carmenère
Aromas of black cherries, blueberries and rosemary. Earthy with notes of bell pepper, red plum, cracked black pepper and sweet spice, this enticing wine has ripe tannins and a vibrant acidity to provide a good structure.

2015 Rioja Crianza; Conde Valdemar

Varietals: 90% Tempranillo, 10% Graciano
Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice. Excellent, rounded structure on the palate with aromatic complexity lasting through to the finish.

2016 Malbec; Finca Decero

Varietals: Malbec
Intense violet aromas and purity of raspberry and red fruit flavours, with a kick of white pepper, a very assured, sleek texture, and a long, energetic finish. 91 points, Wine Spectator, September 2017.

2016 Cabernet Sauvignon; Icôna Astoria

Varietals: Cabernet Sauvignon
Ruby with deep violets. Intense and slightly herbaceous bouquet, reminiscent of red berry fruits. Harmonious and round on the palette.

2017 Pinot Noir; Caranto Astoria

Varietals: Pinot Noir
Ruby but not too dark. Intense bouquet, reminiscent of strawberry and raspberry. Harmonious and slightly savoury with a good weight.
## Red Wines

### 2014 Syrah Grenache; Domaine St Hilaire “Le Baron” £40

**Syrah & Grenache**

<table>
<thead>
<tr>
<th>France (Languedoc)</th>
</tr>
</thead>
</table>

A luxuriously supple yet spicy handpicked blend of Syrah Grenache. An intense attack of red fruits followed by spice and cedar. The palate shows moderate alcohol but good extract of weight. Tannins are obvious but well rounded and ripe. Length of spice on the palate is impressive. A more balanced style of Syrah showing delicate flavours and an overall finess not see in many Syrahs from warmer climates, perfectly complimented by the generous fruity grenache.

### 2015 Fleurie La Madone; Georges Duboeuf £40

**Varietals: Gamay**

<table>
<thead>
<tr>
<th>France</th>
</tr>
</thead>
</table>

This famous Cru lives up to its name with a smooth, elegant and – yes – floral wine of immense charm. This wine has a superb red colour with purple tints. On the nose, it develops peach and peony aromas. Very fruity and floral, it is a gentle, full-bodied, noble wine.

### 2014 Bourgogne Pinot Noir; Domaine Jacques Girardin ‘Vieilles Vignes’ £42

**Pinot Noir**

| France (Côte de Beaune) |

Selected from Pinot Noir vines which are 30-40 years of age, this delightfully aromatic Bourgogne Pinot Noir Vieilles Vignes from Domaine Jacques Girardin punches well above its weight. It has a classic Burgundian earthiness and lots of pure berry fruit, with a long fruit finish.

### 2011 Le Chateau; Chateau Heritage £45

**Cabernet Sauvignon & Syrah**

| Lebanon |

Manually harvested in exceptional years. Dark red colour. The very fine nose shows remarkable complexity with aromas that recall truffles, caramel and forest fruits. Beautiful and elegant balance on the palate with a perfect finish.

### 2016 Crozes-Hermitage “La Matiniére”; Ferraton Pere et Fils £46

**Varietals: Syrah**

| France |

Expressive and perfumed Syrah, with notes of succulent black cherry, toast, meat and violets. The tannins are silky and in perfect balance with the fresh acidity. The finish is long and harmonious.

### 2013 Aglianico; Castelle Sannio DOC £49

**Varietals: Aglianico**

| Italy |

Ruby red. Intense and fine scent with floral hints of violet and rose with some spice. Dry and warm taste, quite soft with some acidity and youthful tannins. Fuller bodied and well balanced.

### 2013 BQ-a; Château Marsyas £52

70% Cabernet Sauvignon, 20% Syrah, 10% Mourvèdre

| Lebanon |

It’s the ‘Little Brother’ of Chateau Marsyas Rouge. Ripe Black fruits, but also crunchy red fruits and hints of spice, with round and soft tannins and a long and savoury finish.

### 2011 Grande Reserve; IXSIR £59

**Syrah, Cabernet Sauvignon, Caladoc & Tempranillo**

| Lebanon |

Rich in minerals and saturated with Mediterranean character, this wine unleashes exuberant aromas of mature fruits and spices. Its concentrated taste enrobed in a fine texture gives it an attractive liveliness, while its rich and mellow yet always-complex palate lasts until the final touch of fruit.

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Some vintages may vary. List correct at of 1st December 2019.
## Red Wines

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
<th>Country/Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>2012</td>
<td>Château Marsyas Rouge</td>
<td>£62</td>
<td>Lebanon</td>
</tr>
<tr>
<td></td>
<td>50% Cabernet Sauvignon, 30% Syrah, 15% Merlot, 5% Petit Verdot</td>
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<td></td>
<td>With intense aromas of ripe, sweet black fruits, including black cherry and blackcurrant, Château Marsyas Rouge is a complex and powerful wine. The palate is packed with the same rich, ripe black fruits, as well as liquorice, cocoa and a touch of earth, all balanced by a fresh acidity and supple, fine-grained tannins.</td>
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<tr>
<td>2011</td>
<td>St Emilion; “Tour Baladoz” Grand Cru</td>
<td>£67</td>
<td>France (St Emilion)</td>
</tr>
<tr>
<td></td>
<td>Varietals: 70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2009</td>
<td>Domaine de Bargylus Rouge; Deir Touma Lattaquié</td>
<td>£68</td>
<td>Syria</td>
</tr>
<tr>
<td></td>
<td>40% Syrah, 35% Cabernet Sauvignon, 25% Merlot</td>
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<td></td>
<td>Aged for 14 months in a blend of different cask ages, this Bargylus Rouge is packed with ripe summer fruits and sweet spice, including black pepper, toast, cinnamon and cocoa. Full bodied with ripe tannins and a balanced acidity, Bargylus Rouge is complex and rich with a long fruity finish.</td>
<td></td>
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</tr>
<tr>
<td>2012</td>
<td>Chateau Musar</td>
<td>£71</td>
<td>Lebanon</td>
</tr>
<tr>
<td></td>
<td>Varietals: Cabernet Sauvignon, Cinsault &amp; Carignan</td>
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<td></td>
<td>A beautiful deep, ruby hue with lots of almost confected cherry, blackcurrant and cranberries on the nose with a hint of liquorice. The palate has an explosion of brambly and hedgerow fruits with blueberries and cherries - this is a mid-weight vintage from Chateau Musar with excellent acidity and fine tannins.</td>
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<tr>
<td>2009</td>
<td>Barolo Perno DOCG; Cascina del Monastero</td>
<td>£74</td>
<td>Italy</td>
</tr>
<tr>
<td></td>
<td>Varietals: Nebbiolo</td>
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<td></td>
<td>An open, fragrant and appealing wine with a powerful yet well-balanced bouquet. Deep, bright ruby red in colour with a nose which hints at roses, raspberries and underbrush, with vanilla, liquorice, amaretto and tobacco overtones. Full bodied.</td>
<td></td>
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<tr>
<td>2012</td>
<td>Amarone</td>
<td>£84</td>
<td>Italy</td>
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<tr>
<td></td>
<td>Varietals: Corvina, Corvinone, Rondinella</td>
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<td></td>
<td>Intense ruby with a good transparency, very consistent. The bouquet is ethereal with hints of ripe fruit, especially cherries. With hints of toasted wood and cocoa, the palette is round, full bodied, harmonious, soft and balanced. Very persistent with a long aftertaste of cherries in brandy.</td>
<td></td>
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<tr>
<td>2013</td>
<td>Gevrey Chambertin; Marchand Tawse “Les Roncevies”</td>
<td>£89</td>
<td>France (Côte de Nuits)</td>
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<tr>
<td></td>
<td>Pinot Noir</td>
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<td></td>
<td>Aromas of white flowers, dark cherries, crushed rocks, earth and sweet spice. Clean and pure on the palate with a fine backbone of acidity and fine-grained tannins.</td>
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<td></td>
</tr>
</tbody>
</table>
## Sweet Wines

<table>
<thead>
<tr>
<th>NV</th>
<th>Vinoix; Heritage (50cl bottles)</th>
<th>75ML</th>
<th>50CL</th>
<th>£6.50</th>
<th>£34</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muscat &amp; Ugni Blanc</td>
<td>Lebanon</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
A sweet wine, made to a secret Touma family recipe made from Muscat and Ugni-Blanc, macerated over green walnuts. A unique taste; not too sweet and with the unmistakable flavour of the nuts. Drink chilled as an aperitif or as a dessert wine.

### 2000 Sauternes; Chateau Filhot Grand Cru Classe (37.5cl bottles) | 75ML | 37.5CL | £8.25 | £40 |
| Bin End | France (Sauternes) |
60% Semillon, 36% Sauvignon Blanc, 4% Muscadelle |
Château FILHOT was founded in 1709 by Romain de FILHOT. It is now owned and managed by one of his descendants: Count Henri de Vaucelles. The vineyard was awarded the 'Second Cru Classification' according to the 1855 classification. This wine is copper/gold with amber highlights. There are notes of dry apricot and hints of peach, honey and pineapple. It is balanced and elegant, rounded and ripe with well-integrated fresh acidity and a long finish.

| 2017 | Fervo Refrontolo; Passito (Red) | 75ML | 50CL | £8.75 | £46 |
| Varietals: Marzemino | Italy |
Intense ruby in colour, delicate bouquet scented with maraca cherry and berries. Sweet and velvety on the palate, full bodied with blackberries to the fore.

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