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RESTAURANT



Dear Guest

Pleased to see you at “Monte Pacis”, the Hospitality Complex, founded in Pažaislis monastery ensemble. Still functioning monastery (nowadays here live the sisters of St. Casimir Congregation) was founded in the XVIIth c. by Grand Chancellor Polish-Lithuanian Commonwealth Kristupas Zigmantas Pacas. Historic guest house (where the restaurant and hotel “Monte Pacis” operate today) founder builded for himself, family, guests and travelers. And already in the XVII century here the peace of the monastery, the life of the nobility of the Grand Duchy, the bustle of guests and travelers, the quality food and the good wine were in harmony.

“Monte Pacis” shows that this is possible in the XXIst c. also. We combine glorious history, heritage, a spiritual neighborhood and a special atmosphere of Pažaislis with responsible and professional hospitality - interesting entertainment, delicious food and, of course, good wine.

Direct partnership with top quality, small, artisan wine makers of Europe for more than 10 years allows us; curious, well-educated guests obliges us, to work and develop our wine list every day. Now in the “Monte Pacis” collection, kept in the cool cellars of Pažaislis monastery - more than 200 wine names, all – from Old World. Among them - high evaluated exclusive list of naturally sweet wines, ecclesiastical wine produced by monks from functioning European monasteries, high reputed, old vintages, rare appellations, regions wine.

“Monte Pacis” awarded by the Baltic Wine List Awards

Baltic Wine List Awards 2019 “Best Wine List in Lithuania”

Baltic Wine List Awards 2020 “Best Hotel-Restaurant for Wine Lovers in Lithuania”

Baltic Wine List Awards 2020 “Best Dessert Wine List in the Baltic countries”

Baltic Wine List Awards 2020 “Best Exceptional Resort Winr List”

During last few years wine collection was developed and filled with organic, biodynamic, natural wines - not for fashions of the world. The main focus – excellent pairing with the expressive, based on Lithuanian seasonal production, naturalness and modern presented local cuisine of “Monte Pacis” restaurant head - chef Raimundas Dambrauskas. For the same reason, high-quality Lithuanian berry wines have also their special place in the wine collection.

I hope that in the unique spaces of “Monte Pacis”, the harmony of fine wine and food will give you a pleasant experience, also enhance your gastronomic knowledge, discover new flavors and create unforgettable experiences.

Sincerely,

Sommelier Indra Ramanauskienė



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WINE FROM MONASTERIES

The history of good wines of Christian Europe is deeply connected with monastic life. Since the early Middle Ages community's paid homage to God through the splendour and finesse of their wines, as well as through their architecture, liturgical chanting and illuminated manuscripts. The numerous references to wine and the vine which punctuate the Bible are proof enough that a good wine is similar to a prayer in praise of God. It is in this spirit that the monks of the monastery of Cîteaux made the Clos de Vougeot into a top-level laboratory for winegrowing — even though the terroir is not the best of the Cote d'Or. In the following centuries, monks, faithful to the Rule of their founder, devoted themselves with unflagging courage to working in the fields, knowing that "they are truly monks if they live by the labor of their hands" (Rule of St Benedict). The vineyard became one of the most favored places of this labor, where the sons of St Benedict would invest the patience and ingenuity, of which they had been given the secret, to develop the lands entrusted to them to their full potential. Clos de Vougeot, Romanée-Conti, Châteauneuf-du-Pape, Gigondas, Vaqueyras, Tuscany, Trentino, Trier and more others are just some of the unforgettable vineyards that were created by the monks.

"With our wines we wish to share with you the treasures of rural and monastic souls. In the wine glass, the innocence of farmers who are in touch with life's truths and the rhythm of nature sings together with the innocent spirit of the monks, who ceaselessly contemplate the Beauty of God. We desire our wines to be a journey to the peaks, from the visible to the Invisible." (Dom Gerard, the founder of the Abbeys of Le Barroux)

Ubi caritas et amor, Deus ibi est - Where charity and love are present, God is also there. (Jean-Robert Pitte)

FRANCE

Abbaye du Barroux – Via Caritatis

In 1309 Pope Clement V settled down permanently in Comtat-Venaissin. For his summer holiday residence, he chose the Benedictine Abbey of Notre-Dame du Groseau at the foot of Mont Ventoux. As he did in 1299, in Pessac near Bordeaux, Clement V planted vines in Le Groseau. This was the first pontifical vineyard, whose wines adorned the Pope's tables in Avignon. The young vine shoot *Via Caritatis*, which sprouted from the ancient papal vine, echoes the principal mission of the Pope, to preside over charity – *præesse caritati*. Today *Via Caritatis* is the way that enabled the small winegrowers of the mountains and the monks of Le Barroux to bring out together the best of their terroir, thus allowing the creative power of Charity to express itself in them, in order to enchant the world.

Via Caritatis LUX Montis Blanc Ventoux A.O.P.

2018

45 €

Roussanne, Clairette



Patience in azure. Clairettes are vinified and aged in vats. Roussannes in oak barrels. Rich and delicate scents merging white flowers and candied exotic fruit. A salty minerality runs through the complex material with notes of roasted almonds. Its depth is the memory of the days when the patient roots worked through the bowels of earthen clay soil.



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Via Caritatis VOX in Deserto Rosé Ventoux A.O.P.

2019

40 €

Grenache, Syrah



Laughing in the Mistral wind of Provence. A lively spring gushing forth from between the rocks, this mountain rosé will convey to you its childish joy with a burst of laughter. Vinification at low temperature. Aging on fine lees with stirring (bâtonnage) for 6 months.

Via Caritatis PAX in Lumine Rouge Ventoux A.O.P.

2016

45 €

Grenache, Syrah



Poetry from the earth. Classic vinification with 20 days maceration without stems. Aging in vats for 18 months. Fullness, character, elegance, finesse, radiance, smooth tannins melted in a bouquet of spices, menthol and caramel fragrances... like a deep night descending with its heavy velvet cloak, enveloping all things under its starry fullness.

Abbaye Notre Dame de Lérins

A brief boat ride from Cannes into the azure Mediterranean XVI th c. of monastic life on l'île Saint-Honorat meets the tech-age. The industrious Benedictine monks of Abbaye de Lérins tend their organic maritime land that grows their food, make wine, digestive liqueurs, olive oil, jams, honey, herbal tisanes and pray seven times every day. These modest men found inner peace and balance though brotherhood, communal labor and their awareness of the divine – God and nature.

Abbaye de Lérins Cuvée St. Pierre Méditerranée I.G.P.

2019

85 €

Clairette, Chardonnay, Viognier



Biologic. Dominated Clairette (made in stainless steel) with Chardonnay (aged for 6 months in a medium toasted oak from the Forest of Tronçais in Central France) create fresh, fruity, floral and elegance wine with stone fruit aromas and a bright acidity. Great for aperitive or with white fish and meat courses.

Abbaye de Lérins Cuvée St. Honorat Méditerranée I.G.P.

2014

85 €

2015

90 €

Syrah



Rich, juicy, deep and elegant Syrah wine with the exotic aromas of red and dark fruits like cassis, pepper, black currant, stone minerality from the rocks deep under the soil, dry tannins and gentle long-lasting aftertaste. Best match with cooked lamb other lush red meat courses. Brothers name this wine as food-wine and recomend to pair this wine with intense vegetable or meat courses.



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ITALY

Monastero di Camaldoli

From 1086 the small farm known as La Mausolea, near Soci, with its lands, vineyards and a farmhouse, became the property of Camaldoli and it was known as one of the most important farms in Tuscany. In the XVI century, the wine of these vineyards was so famous that it kept the attention of Lorenzo de' Medici. Even at present the wine of the Monks of Camaldoli are made with the grapes from the vineyards of the Farm la Mausolea itself, and are aged in the near cellar of the ancient Villa. In the cellar we can find two types of wine, the red and white Borbotto and dessert wine - Borbotto passito, produced by the Land and Forest Trust "La Mausolea", biological certified company.

Borbotto La Mausolea Bianco dell'Eremo Toscana I.G.T. 2016 35 €

Trebbiano, Malvasia



Bright straw yellow in colour, wine presents floral and citrus scents and is fresh, full and elegant on the palate, with a final mineral aftertaste.

Borbotto La Mausolea Rosso dell'Eremo Toscana I.G.T. 2014 40 €

Sangiovese, Canaiolo, Malvasia Nera del Chianti, Merlot



Intense, fruity and juicy red wine. On the palate you can feel soft sweet attack of silky tannins and ripe red berries. We recommend to match this wine with matured cheese and red meat courses.

Borbotto Passito Toscana I.G.T. (500 ml) 50 €

Trebbiano, Malvasia and Canaiolo



Biologic, very ripped and hand-picked grapes dried in ventilated rooms. After pressing with very low yields, the must is put into wooden barrels for a few years. Bright amber colour. It smells of dried and candied fruit, sweet spices and honey. In the mouth it is sweet and very lingering.

Abbazia Monte Oliveto

Renowned by the 14th century abbey built by Olivetan monks, Abbazia Monte Oliveto produces, in its 20 hectares of specialized vineyards, one of the oldest and most prestigious wines of Italy.

Abbazia Monte Oliveto Vernaccia Di San Gimignano D.O.C.G. 2017 30 €

Vernaccia di San Gimignano



The wine shows pale straw-yellow with greenish highlights colour, fine, penetrating and fruity, with delicate green apple notes aromas bouquet. In palate - full-flavoured and well-balanced, with a faint aftertaste of almonds.



Abbazia di Novacella

The Augustinian Canons' Monastery of Novacella, located 3 km north of Bressanone, was founded by Bishop Hartmann in 1142. This is where regular canons live and work according to the rules of the order of St. Augustine. The Abbazia di Novacella winery is among the oldest active wineries in the world. As early as in 1177, Pope Alexander III. confirmed the Monastery's ownership of vineyards in the vicinity. Over the course of the centuries, the Abbey acquired a respectable ownership in vineyards by means of gifts, donations, purchases, and exchanges. Since the temporary dissolution of the Abbey at the beginning of the nineteenth century, not all of them have remained in the Abbey's possession. Today monks making well known and awarded wines with a strong character. *"The location and its history characterize our type of viticulture: with a researcher's interest in nature, thinking for the long term, we are always in search of the highest quality."* (Celestino Lucin, winemaker)

Abbazia di Novacella Praepositus Grüner Veltliner	2016	70 €
Alto Adige Valle Isarco D.O.C.	2017	75 €

Grüner Veltliner



Medium golden-yellow in color. Ripe apples, quince, honey, and caraway. Powerful and hearty on the palate, with juicy fruit and intense spice that is reminiscent of anise and pepper.

Abbazia di Novacella Kerner Alto Adige Valle Isarco D.O.C.	2018	55 €
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Kerner



A particular specialty of the Valle Isarco. Greenish to bright yellow in color. Peaches, apricots, and tones of tangerines on the nose. Very lively, juicy, and sleek on the palate, with a mineral-rich finish. Excellent with cold summer pasta salads, it has the weight to hold up to pork, veal, roast chicken or swordfish.

Abbazia di Novacella Praepositus Lagrein Riserva	2015	80 €
Alto Adige Valle Isarco D.O.C.		

Lagrein



Dark purplish-red, nearly black in the core with clear violet reflections. Intense heart cherries, berries, and chocolate on the nose. Juicy, striking, with fine fruity sweetness and powerful tannins and acidity structure.

Abbazia di Novacella Santa Madallena	2018	40 €
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Alto Adige Valle Isarco D.O.C.



Schiava (90%), Lagrein

Radiant, powerful ruby-red. Fruity and floral, with a scent of cherries and light tones of almonds and violets in the bouquet. Velvety and harmonious on the palate, with a fine finish.



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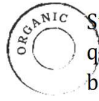


Abbazia Santa Anastasia

Abbazia Santa Anastasia can boast a wine-producing legacy dating as far back as the XII th century. It is a legacy handed down by the Benedictine monks. Its mark is present in every stone, plant grape: a tradition that is rooted in the respect for the earth and in the creation of an ecosystem that expresses its identity in every bottle of wine. Today Abbazia Santa Anastasia produces wines from indigenous and international vineyards, according to the organic production method and recently converted to biodynamic. The production philosophy is based on respect for tradition, but also the ecosystem, using modern winemaking equipment and energy that comes from alternative sources. The wines are pure expression of the terroir that gives rise to them.

Abbazia Santa Anastasia Zurrica Classici Bio Terre Siciliane I.G.P. 2018 40 €

Chardonnay, Grillo



Straw-yellow with greenish hues. Excellent clarity. A soft nose with aromas such as quince, a bit of elder flower and some yellow apples. In the mouth, „Zurrica“ is light-bodied with a low acidity. The taste has full flavors and excellent pleasant freshness.

Abbazia Santa Anastasia Sinestesia Terre Siciliane I.G.P. 2018 40 €

Sauvignon Blanc



Sinestesia is brilliant, pale straw yellow with slight greenish shades. On the nose floral and fruity, with clear notes of the primary grape aromas, well blended with hints of citrus and mineral nuances. The taste is full and persistent, well balanced, good minerality and acidity, well balanced by the low alcohol wine.

Abbazia Santa Anastasia Litra Rosso Terre Siciliane I.G.P 2013 80 €

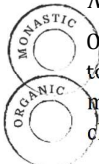
Cabernet Sauvignon



Litra, a biodynamic varietal Cabernet Sauvignon, is the flagship wine of Abbazia Santa Anastasia. Fermentation takes place in cement and oak. After a 17-day-long maceration it ages for two months in cement vats followed by 24 months in French tonneau and barrique. The color is dark ruby red, almost impenetrable, consistent, it blows on the nose elegant aromas with hints of green pepper well mixed with apricot and vanilla ending with purple. In the mouth immediately it expresses his great structure supported by good acidity that makes it long-lived. It 'fleshy, fruity and elegant, with tannins perfectly smooth and refined. It closes with harmonious notes of jam with an almost endless persistence.

Abbazia Santa Anastasia PassoMaggio Classici Terre Siciliane I.G.P. 2015 40 €

Nero d'Avola (55%), Merlot (30%), Cabernet Sauvignon (15%)



On the nose it is elegant, but strong aromas are reminiscent of the cherry to the sweet tobacco, not forgetting the pleasant sensations of pepper and vanilla. The palate is medium-bodied with soft tannins perception. Lingering finish reminiscent of slightly cherries.



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**Abbazia Santa Anastasia Cinquegrani Passito Rosso Terre Siciliane I.G.P
(500 ml) 2013**

75 €

Grecanico



Excellent meditation sweet wine made by ancient wine-making method without passing in stainless steel tanks, natural alcoholic fermentation in barriques with indigenous yeasts. Harvested by hand; after left to raisin on the plant, drying continues on mats. Soft pressing. Ageing 3 years in second passage Allier oak barriques. Recommended pairing with blue vein cheeses, pastries and chocolate.

SPAIN

Abadia de la Oliva

Monastery of la Oliva, declared a Historic National Monument on 24 April 1880. The history of the winery is closely linked with that of the Monastery. In 1134 King García Ramirez requested that the Cistercian monks return to Navarre, from Borgoña, and to this end he granted them lands at the banks of the river of Aragon and at the gates of the Bardenas Reales. He provided them with what they needed for their development and expansion. Thus, from the outset the monks dedicated themselves to agriculture with the making of bread and wine - necessary for liturgies.

Alma de Abadia Aragón (500 ml)

40 €

Muscat Blanc



It appears to be a young white wine, with amber-yellow tones, clean and brilliant. On the nose it is tremendously expressive, very fruity and varietal. Together with the unmistakable aromas of muscatel we discover tropical fruit, lychees, citruses. In the mouth it presents the acidity and sugars; it is a smooth wine, not at all cloying, pleasant on the palate, leaving it clean after swallowing.

Vin de Messe

Vin de Liqueur Valencia

35 €

Moscatel Romano



This is a sweet white wine with an official certificate of the Catholic Church. It's a golden yellow muscatel from the neighbourhood of Valencia, an place which is quite famous for this wine. This sweet wine is made of the muscatel grape, known as Moscatel Romano or Moscatel de Alejandria. This liquor wine distinguishes itself from Moscatel de Valencia because it is less sweet. Just like the Moscatel, this liquor wine has a set of very typical, intense aromas with a very fruity nose.



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LOCAL - LITHUANIAN FRUIT AND BERRY WINES

Roksala is a winery of Raimundas Nagelė family where the wine is made according to the family recipes. All fruits and berries used in wineries are local and grown in the districts of Rokiškis ir Biržai. Raimundas tries to reveal the properties of the berry or fruit itself in his winemaking. Berry wine from Zarasai district is made only from carefully sourced berries and fruits using the best European winemaking traditions and the personal discoveries of Gintaras Sinas in order to reveal the best qualities of Lithuanian fruits and berries which are more suitable to the subtle Northern taste.

Gintaro Sino sparkling wine (Brut Nature)

60 €

Sparkling fruit-berry wine of Brut Nature category is made using the traditional method and matured in bottles on lees for more than 12 months. Strong and harmonious structure, refreshing, fruity and well balanced taste. The notes of fruits, stone-fruits and flowers dominate the aroma.

Gintaro Sino fruit-berry wine (semi sweet, white)

35 €

Light and refreshing semi-dry wine from the apples, gooseberries and honey. The notes of ripe apples and citrus reveals in the aftertaste of tropical fruits.

Roksala Rhubarb wine (dry, blush rose)

35 €

Light dry blush rose wine reflect the gentle rhubarb aromas and soft smooth acidity.

Roksala Black currant wine (semi-sweet, red)

35 €

This wine is the pride of Roksala winery. Intense ruby colour, aromatic and expressive wine is matured in the French oak barrels for nine months. Wine is semi-sweet and well balanced between sweetness and acidity.

Gintaro Sino Berry wine 841 (dry, red)

35 €

The main berry of this wine is blueberry, but the black currants, cherries and other well-known berries can be found in the taste as well. Light ruby colour, refreshing acidity, the complex aromas of black currant, cherry pits and bilberries.

Gintaro Sino Apple Ice wine (375 ml)

60 €

Ice wine is made from well-ripped, frosted and hand-picked apples. Juice is pressed on winter time and stored in the cold for a couple weeks. The long fermentation of the juice at low temperature preserves the delicate apple flavour. It is well balanced, silky, soft, elegant wine, often called as "liquid gold" - very rich and aromatic, reminiscent of exotic white fruits, almonds, honey flavours.



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CHAMPAGNE

1. **Louis Roederer Cristal Champagne Brut** **2009** 325 €

Pinot Noir, Chardonnay



In 1876, Tsar Alexander II - already a great lover of Louis Roederer wines - asked Louis Roederer to "take the exercise still further" and create a cuvée for his personal use which was unique, in terms of both its style and the bottle. L.Roederer offered him an exceptional crystal bottle, holding the fruit of vines selected from the seven great crus on his estate.

The prestige cuvée of Champagne: a yellow-gold color with mat and amber tints. Persistent, brilliant, fine and lively bubbles. A subtle bouquet, simultaneously discreet and concentrated. The 2009 Cristal literally shimmers on the palate, showing great depth and purity in its sumptuous layers of fruit. It is a magnificent wine endowed with superb length and exceptional overall balance. The vintage adding richness to the clarity and precision of its fruit, heightening the sense of purity from a wine exclusively made from chalk terroirs. It's a straight line of flavor widened by fruit notes of just-ripe white peach and deeper tones of red currant.

2. **Dom Pérignon Cuvée Prestige Champagne Brut** **2006** 250 €
2008 235 €
2009 225 €

Chardonnay, Pinot Noir

The 17th-Century Benedictine monk Dom Pierre Pérignon is credited with its invention after taking up the position as the abbey's cellarer and procurator in 1668. Pierre Pérignon spent the remaining 47 years of his life striving to create the "best wine in the world", with his wine even gracing the tables of the court of King Louis XIV, the Sun King.

Arguably the most famous prestige cuvée. Clear, fresh and crystal. 2008 became a glorious year for Champagne. The ripeness was excellent, and thanks to cool weather for much of the summer, acidity levels are quite high. The 2009 is an excellent version, with good acidity and excellent richness on the palate, along with the subtlety and harmony Dom Pérignon is known for. First on the nose you can feel flowers which is followed by grapefruit peel and nuts aromas.

4. **Fleury Champagne Brut** **1990** 230 €
1995 220 €
1996 210 €

Pinot Noir

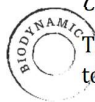


Fleury - the first to fully converted to biodynamic viticulture in Champagne since 1992. Grapes are fermented with native yeasts and vinified without additives, with minimal sulfur addition and little or no dosage. The results are Champagnes of lovely purity of expression. Fleury's Millésimé Champagnes are produced in extremely tiny quantities. These vintages show the age, are full-bodied, rich and buttery with a ton of notes of brett and sweetness.



5. **Vincent Couche Sensation Champagne Brut** 1997 200 €
1999 175 €

Chardonnay (50 %.), Pinot Noir



This biodynamic vintage Champagne offers a straw-yellow hue and notes of dried fruits, toast and a touch of candied pineapple. After a few swirls in the glass it develops honeyed notes, nougat and caramelised apple tart. The palate is full-bodied, opulent, rich and smooth combined with a surprising freshness on the end palate.

6. **Pommery Grand Cru Royal Champagne Brut** 2006 175 €

Chardonnay, Pinot Noir

Exclusive, complex, made from carefully picked grapes from Grand Cru vineyards. Soft bubbles, clear in colour, subtle aromas of rich fruits. Perfect as an aperitif or with Foie Grass.

7. **Henriet Bazin Grand Cru Champagne Brut** 2008 155 €

Chardonnay, Pinot Noir

Very expressive, with refreshing and perfectly integrated crispy acidity, with dominant ripe pear and apple taste, powerful Grand Cru Champagne is perfect companion with white fish or even meat.

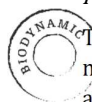
8. **Laherte Frere LES 7 Champagne Extra Brut Soléra NV** 155 €

Chardonnay, Pinot Noir, Meunier, Pinot Blanc, Arbanne, Fromenteu, Petit Meslie

Laherte Frères is known of making champagne from all 7 vines grown in Champagne region! This champagne has specific citrus fruit, apple, pear and blooming flowers aromas. On the mouth – bread toast, roasted nuts, even smoky nuance with long and mineral aftertaste.

9. **Vincent Couche Chloé Champagne Brut - Vin nature Soléra NV** 145 €

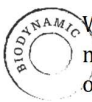
Pinot Noir, Chardonnay



This Champagne is known of its specific small bubbles and very dynamic texture. On the nose it has bouquet of toasted white bread and butter, followed by acacia blossom, quince and wild plum aromas. Nicely integrated acidity, fresh minerality and long smooth aftertaste.

10. **De Sousa Champagne Cuvée des Caudalies Blanc de Blanc Champagne Brut NV** 135 €

Chardonnay



With bright colour of gold full of elegant yellow fruits, nuts, honey and delicate oak nuances. Long aftertaste. Recommended to pair with caviar starters, Foie Grass, fish, offal's and other seafood.



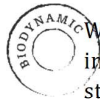
11. **J. De Telmont Grand Vintage Champagne Brut** 2006 125 €

Chardonnay, Pinot Meunier, Pinot Noir

A delightful Champagne, made by a family-owned Champagne house, presents complex richness and elegance with lifted toasty, yeasty, brioche notes and apple and honey-touched flavours. Creamy, delightful fine mousse and bright acidity.

12. **Vincent Couche Elegance Champagne Extra brut NV** 105 €

Pinot Noir, Chardonnay



With gentle aromas of yellow plums and soft white bread crust, very smooth with well integrated gentle acidity on the mouth. Recommended as an aperitif, with white meat starters, soft cheese, various fish and seafood dishes.

13. **E.Jamart & Cie Volupté Champagne Brut NV** 90 €

Chardonnay

Champagne with a gourmet and balanced mouth. This cuvée is all in shade and freshness, with a smooth finish. A fresh and fruity Champagne with sliced apple and pear aromas and flavors. There's just a hint of toast and pie crust. Medium to full body, tangy acidity. Its freshness allows it to be served as an aperitif, or accompanied oysters, seafood and fish.



ROSÉ CHAMPAGNE

14. **Fleury Champagne Rosé de Saignée Champagne Brut NV** 150 €

Pinot Noir



Champagne has pale colour, light, fresh but strong structure. The bouquet is dominated by strawberries, cherries, plums, spices. The taste is full of red berries and long mineral aftertaste.

15. **Henriet Bazin Rosé Grand Cru Champagne Brut NV** 95 €

Pinot Noir

Spectacular, lush, powerful and very elegant top class rose Champagne. Aromas and flavour palette is full of ripe cherries, currants, blackberries, citrus and toasted white bread. Perfectly integrated fresh acidity and very long aftertaste.

16. **Tarlant Rosé Zero Champagne Brut Nature NV** 115 €

Chardonnay (50%), Pinot Noir (44%), Meunier

The rarity of zero sugar dosage and the generosity of the emotions it produces makes it a unique Rose Champagne: elegant with hints of red citrus fruit. Then scents of red fruit press in behind, while touches of pepper give a gently spicy hint. On palate luminous and meaty, fruity and natural. Dominated by redcurrant and raspberry, hints of spicy vanilla.

17. **Laherte Freres Rosé De Meunier Champagne Extra Brut NV** 95 €

Meunier



Farmed in a sustainable manner and influenced by organic and biodinamic methods. The Rosé de Meunier is a blend of 60% Meunier vinified off the skins, 30% saignée and 10% still red wine, a combination that works beautifully. This is a pure, persistent, pretty vinous, taut and vibrant rosé with a long, aromatic finish and persistent expression. Dominate red berry, mint, white pepper and chalk notes.

18. **E. Jamart & Cie Rosé Brut Champagne NV** 85 €

Meunier (68 %), Chardonnay, Pinot Noir

Blend from champagne red wine and white one from different years. Aging on lees for 18 to 24 months. Intense hue. With its red fruit, strawberry and cherry flavors, this well-balanced wine will please your eyes and palate. Its taste is in continuity of its smell and procures a sensation similar to the one felt when eating crisp fruit. It illuminates an aperitif and highlights the capon, the foie gras, the filet of beef. It can also be served for dessert with red fruits.



SPARKLING WINE

19. **Domaine Bonnet Huteau sur Lie Nuit Boréale Brut Muscadet Sèvre et Maine A.C. NV France** 45 €

Chardonnay, Melon de Bourgogne



Elegant and small bubbles, soft texture and gently integrated acidity are wonderful companions with vegetables, white fish or meat or as an aperitif.

20. **Domaine Charl Baur Alsace Crémant A.C. Brut NV France** 45 €

Chardonnay, Pinot Blanc



Wien wine offers a complex bouquet of white fruit (apples and pears), white flowers and melon. On the palate, the wine is fresh, delicate and very well-balanced.

22. **Berlucchi '61 Franciacorta Brut Nature D.O.C.G. NV Italy** 55 €

Chardonnay, Pinot Nero

Lychee and pears dominate in aromas bouquet, followed by flowers of Lombardy meadows and fresh baked bread. The taste is full of tropical and citrus fruits, nuts. This gentle sparkling wine will match perfectly with medium intensity cheese and white meat.

23. **Bortolomiol Superiore di Cartizze Dry Valdobbiadene D.O.C.G. 2019 Italy** 55 €

Glera (Prosecco)

This Superiore di Cartizze has a fine and persistent perlage, pleasant, inviting fragrance, the main feature of Prosecco Superiore. Aromas of fruit cocktail, hazelnuts and sweet acacia flowers in an exhilarating fusion. In the mouth the characteristic sugars are balanced by a freshness and notable density and creaminess. This is a wine for special occasions or as the perfect accompaniment for fine, subtly sweet pastries.

24. **Grande Cuvée del Fondatore Motus Vitae Brut Nature Valdobbiadene Prosecco Superiore D.O.C.G. 2018 Italy** 50 €

Glera (Prosecco)

The Grande Cuvée del Fondatore is a real cru exclusively produced with grapes from the best vineyard and present the particular characteristics of each vintage in the best possible way. The wine rests on the yeasts for over ten months using the long Charmat and the zero dosage Brut Nature methods. The flowery bouquet demonstrate an austere, not aggressive character, a prelude to the dry, vibrant and powerful flavour. Clean, fruity and well-balanced. Classic accompaniment to sea food, the good structure of this wine means it is perfect with white fish and white meat.



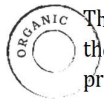
25. **Bandarossa Special Reserve Extra Dry Valdobbiadene Prosecco Superiore D.O.C.G. 2019 Italy** 50 €

Glera (Prosecco)

The choice of selected and ancient yeasts makes this sparkling wine extremely unique, giving rise to the most elegant and refined aspects of these grapes, in full respect of the tradition of Prosecco Superiore of Valdobbiadene. These grapes are submitted at a sparkling process longer than the classic Charmat Method: this limited edition, in fact, remains in contact with the yeasts for a period of more than three months, after which the wine remains in a bottle in cellar at controlled temperature for another four months before being ready for tasting: light, sweetish, well-balanced and velvety, fine, pleasantly fruity and aromatic with citrus and exotics fruits.

26. **IUS Naturae Brut Valdobbiadene Prosecco Superiore D.O.C.G. 2018, 2019 Italy** 40 €

Glera (Prosecco)



This Superiore Brut made from organically grown grapes is the natural consequence of the production philosophy of the Bortolomiol family who have always been keen to practice both sustainable and environmentally respectful winegrowing.

The mousse is fine and persistent and the pale straw yellow colour indicates the wine has great energy, deep austere bouquet of fragrant fruity, flowery and mineral notes of acacia honey and almond flower as well as in the mouth. Here the sweetness is controlled and its zest, combined with a lovely freshness, brings a solid, vigorous and lasting flavour.

27. **Bortolomiol Maior Dry Prosecco Valdobbiadene Superiore D.O.C.G. 2018 Italy** 35 €

Glera (Prosecco)


Its aromatic spectrum goes from the delicate, sweet sensations of white flowers to notes of mature exotic fruits. In the mouth it is dense and concentrated, almost sumptuous. This wine should be drunk after meals with not overly sweet cakes but can also be drunk with savoury dishes. It's perfect with hot Asian sweet & sour dishes as it well matches their spiciness and their sweetness.

28. **Bortolomiol Suavis Demi Sec Prosecco Valdobbiadene Superiore D.O.C.G. 2018 Italy** 35 €

Glera (Prosecco)

The Demi Sec version is the least common. With its high level of residual sugar it should be drunk at the end of the meal with dessert. The wine is not overly sugary, its sweetness being nicely balanced by its freshness. The over-ripe grapes picked late give a persuasive fragrance and it is silky in the mouth. A perfect accompaniment to an autumn cake with chestnuts and persimmons.



29. **Gramona Imperial Cava Brut Gran Reserva Cava D.O. 2011 Spain** 55 €
Xarello (50%), Macabeo (40%), Chardonnay (10%)
 Creamy, fruity, flowery sparkling wine matured for 4 years on lees. Apples, peaches, fennel and toasted bread dominates on the nose.
30. **Schomann Ruta Riesling Sekt Halbtrocken Qba Mosel 2015 Germany** 40 €
Riesling
This gentle, mineral, gently sweet sparkling wine is made by lithuanian Rūta Grimaitė, from 30 year old vines in the winery she bought in Mosel. Apples, peaches and a little bit of caraway can be found on the nose.
32. **Henners Brut East Sussex 2011 United Kingdom** 65 €
Chardonnay, Pinot Noir
This special sparkling wine made with *Methode traditionnelle*, has pastry, white flowers and ripe pear aromas. Apples, citrus fruits dominate the taste with gentle acidity. Recommended as an aperitif or with seafood.



★★★★ HOTEL



RESTAURANT



ROSÉ SPARKLING WINE

33. **Domaine Charl Baur Rosé Brut Crémant d'Asace A.C. 2018 France** 45 €

Pinot Noir



Very fine and consistent bubbles. It seduces through its bouquet of red fruit. To the taste, it is balanced, complex and fresh. Very pleasant as an aperitif or to accompany a summer meal, it marvellously enhances desserts of rhubarb or red fruits and berries.

34. **Bortolomiol Filanda Rosé Brut Riserva 2018 Italy** 45 €

Pinot Nero

This wine is made using Pinot Nero grapes from the Oltrepò Pavese area in north west Italy. After careful maturation the wine develops a lovely pink colour, delicate while intense and assertive. The bouquet has the liveliness of wide, variegated fruity sensations counterbalanced by the finesse and complexity of its almost meaty floral notes, spiced with pepper and cinnamon. In the mouth it is the wine's freshness and good body as well as its notable persistent fragrant flavour which are most evident. A rich fish soup with tomatoes is a worthy accompaniment, as is a tasty onion and cheese soup. Spicy foods go particularly well with this Rosé as they bring out its exotic character.

- ON'I Otellon'ice Spumante Rosso Emilia I.G.T. Demi Sec** 40 €

Lambrusco

Lush, „full bodied“ wine, which is recommended to serve with ice, it is not only fashion, melting ice not only lightens wine, but highlights taste. Red berries, especially cherries dominate the nose, following lilies and musk nuance.



SWEET SPARKLING WINE

35. **Giacomo Bologna Braida Brachetto d'Acqui D.O.C.G. 2018 Italy** 60 €
Brachetto
One of the most elegant low in alcohol (only 7,5% vol.) dessert wine shows its full fragrance of red berries: an aromatic expression of Bulgarian rose and wild strawberries, the wine is an explosion of pure fruit and freshness. Intense pink color, fine mousse. Lush aroma, fragrant and aromatic, intense red fruit and strawberries. A sweet, soft and delicate taste with refreshing aromatic finish.
36. **Braida Vigna Senza Nome Moscato d'Asti D.O.C.G. 2018 Italy** 40 €
Moscato bianco
This light in alcohol (only 5,5% vol.) semi-sparkling wine gently sets palate with delicate bubbles. Like it is usual with Moscat vine family is very intense with juicy pears, peaches, apricots and wildflowers. This wine is perfect to enjoy alone or try pairing it with ice-cream or fruits.
37. **Ca' De' Medici Lambrusco Remigiotto Reggiano D.O.C. Italy** 35 €
Lambrusco, Marani, Maestri, Salamino
Powerful, but not in alcohol (9% vol.), deep and addictive. Black with evident ruby and purple reflections, dark and impenetrable, characterized by a thick and persistent perlage. You can smell in it all the fruity notes of the Lambrusco Maestri, notes that are now found in a context of great intensity and style. In the mouth it is smooth, intriguing, persistent, almost sweet, sustained by a good sourness.



ROSÉ WINE

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38. **Abbaye du Barroux Via Caritatis VOX Domini Rosé Ventoux A.P. 2019 France** 40 €

Grenache, Syrah



“Laughing in the Mistral wind of Provence” – the “nickname” given to the wine by brothers. A lively spring gushing forth from between the rocks, this mountain rosé will convey to you its childish joy with a burst of laughter. Vinification at low temperature. Aging on fine lees with stirring (bâtonnage) for 6 months.

39. **Quiot Jerome Houchart Rosé Côtes de Provence A.C. 2018 France** 35 €

Cabernet Sauvignon, Cinsault, Grenache, Syrah

Lovely nose reminiscent of confit violet with hints of cassis and raspberry soda. Delicate flint notes as well. Medium body with pleasant red berry flavours and an infinite herbal finale.

40. **Domaine du Pont de Livier Ambroisie Cabernet d’Anjou A.C. Rosé 2018 France** 35 €

Cabernet Franc

This semi-sweet, medium body wine is especially soft, lush and fruity, with intense aromas of raspberries is a wonderful combination with fruity desserts, ice-cream or richly seasoned dishes with tropical spices.

41. **Felline „Cicala“ Rosé Salento Rosato I.G.P. 2018 Italy** 35 €

Negroamaro

Very silky and smooth, oily, dense, sweetly. Orange reflections on the pale ruby color, pleasant nose of wild strawberries and some floral notes. Palate is light and refreshing, with a slightly bitter orange peel note cutting through the strawberry jam. The Aperol spritz of Rosé.

42. **Abbazia Santa Anastasia 5 Nero d’Avola Rosato 2018 I.G.P. Terre Siciliane Italy** 35 €

Nero d’Avola



Rosé Punto5 shows pink claret. Excellent clarity, immediately, on the nose, it evokes intense aromas of red fruit, nice and fresh, accompanied by spicy notes of nutmeg. Very nice, great to sip or drink as aperitif.



WHITE WINE

FRANCE

Bordeaux

44. **Château Simon Graves Blanc A.C.** **2018** 40 €

Sauvignon Blanc, Semillon

The wine brims with clean citrus fruit and white flower notes, also delivers concentration, freshness, and great acidity. Pleasant and well balanced wine is refreshing, but substantial, with a complex herbal touch on the finish.

Burgundy

45. **Thénard Clos Saint Jean Chassagne-Montrachet Premier Cru A.C.** **2014** 125 €

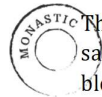
Chardonnay

The 2014 Chassagne-Montrachet 1er Cru Clos Saint-Jean has a composed, mineral-rich, Puligny-like bouquet that revs up in the glass and achieves impressive vigor and focus. The palate is crisp and taut, a fine bead of acidity here, strict and linear but with plenty of fresh green apple, pear and nectarine decorating the finish. This comes recommended and should give 8-12 years of drinking pleasure.

Historical sources claim that the Cisterians monks established La Ferté Abbey in this particular place in the 12th c. and they were making wine for almost 700 years. The place for wines now the specialists evaluate as "perfect". The hill on the side of Givry village enjoys the southern sun exposition with clay and limestone soil. Thus, the vines were given the Grand Cru status. Today this winery belongs to the famous winemakers' Ph. Pascal family since 2004.

47. **Le Clos du Cellier aux Moines Givry Premier Cru Blanc A.C.** **2013** 65 €
2014 70 €

Chardonnay



The monks called their wine "Simplex Natura" and winemaker Ph. Pascal follows the same philosophy. This elegant and harmonious wine smells of white peaches, acacia blossoms and almonds, and demonstrates perfect balance of freshness and richness.

48. **Doudet Noudin Clos des Mariages Beaune A.C.** **2013** 70 €

Chardonnay

A shining and limpid pale yellow colour. The nose is really fine and expressive with its mixed aromas: (white fruits, nuts, lemon, and stone.) With its own identity and its interesting balance, the bottle shows a real charisma. On the palate, the wine is lively, fresh and powerful with a personal character. Never over-matured, but rich, well balanced with its delicate richness, a final with a long persistence on the palate shows a real potential for the future.



49. **Nathalie et Gilles Fèvre Les Preuses Chablis Grand Cru A.C.** **2013** 125 €
2014 130 €

Chardonnay

The 2013 vintage has an austere, wet granite, saline nose. The palate is fresh, with bundles of crisp Granny Smith apples, lemongrass and lime finish. The 2014 vintage has a quite strict bouquet, the palate is well balanced with a touch of spice on the entry and pleasant saline touch, moderate weight in the mouth and it gradually builds towards a harmonious, ginger-tinged finish.

50. **Nathalie et Gilles Fèvre Chablis A.C.** **2018** 55 €

Chardonnay

A perfect classic aromatic bouquet of Chablis – green apples, grapefruits and lemons mixed with vanilla and minerality, a pleasant compromise among the elegance, freshness and richness on the palate. A perfect match with white meat, fish dishes.

51. **Domaine Guillot-Broux Mâcon-Villages A.C.** **2016, 2017** 45 €

Chardonnay



The Domaine Guillot-Broux has been certified organic since 1991. The pale golden color is brilliant. On the palate, thanks to quite ripe grapes one appreciates the white peach, the bergamot, and the exotic nuances of fruits with a slightly citrus presence. The mouth is fine and elegant with a charming presence on the palate.

The Loire Valley

52. **Domaine Paul Corneau Pouilly Fumé A.C.** **2016** 60 €

Sauvignon Blanc

This extraordinary rich, full and harmonious wine is the perfect match with an elaborate, rich or spicy cuisine or even with sweet and salty combinations. Foie gras with russet apples, duck breast with caramelized pears and honey sauce, orange prawn, scallop with foie gras sauce will be perfect matches.

53. **Domaine de la Villauderie Sancerre Blanc A.C.** **2017** 50 €

Sauvignon Blanc

Harvested on hard limestone and chalky-flinty soils. An excellent example of a rich, vivid and fresh white Sancerre. Crisp, elegant, versatile and well-structured perfect match with seafood, all fishes (raw, cooked, grilled or smoked) but also with poultry or white meats. It is also great with cheeses, particularly goat cheeses.



55. **Bonnet Huteau Goulaine Muscadet Sèvre et Maine sur Lie A.C.** 2016 45 €

Melon de Bourgogne (Muscadet)



Powerful, rich and biologic wine fermented with yeast for six months. It gives additional weight, creaminess and power for the wine. White fruits and citrus dominate in the aromatic bouquet. A pleasant acidity, minerality and long aftertaste on the palate. Recommended with oysters, seafood.

56. **Domaine de L'R "Blanc de Chenin" Chinon A.C.** 2017 40 €

Chenin Blanc



Insensitive and medium body wine with expressive aromas bouquet: honeysuckle, orange peel, ripe pear, dried apple, even earth notes. On the palate rounded and complex, with the savory quality. In the long aftertaste dominate salted lemon.

Alsace

58. **Domaine Schieferkopf Buehl Riesling lieu-dit Alsace A.C** 2012 70 €

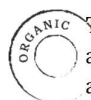
Riesling



Especially powerful and rich biologic white wine from 2012 harvest. The aromatic bouquet is exotic and intertwines the aromas of ripe white peaches, pineapples, mango, bergamot blossoms, and tarragon with the whiff of almonds and sea salt. Fully bodied, rich, with perfectly integrated acidity and especially long aftertaste on the palate. This weighty wine perfectly matches with pâté, terrine, rich vegetable, mushroom, white meat dishes with intensely tasting sauce.

59. **Domaine Charl Baur Pinot Gris Alsace Grand Cru Eichenberg A.C. 2016** 55 €

Pinot Gris



The nose is intense and dominated by very ripe yellow fruit such as peaches and apricot. In the mouth, the wine is round, crispy and displays elements of candied fruit and even smokiness. An aperitif wine "par excellence" or be enjoyed with foie gras, lobster, poultry stuffed with figs or with spicier dishes.

60. **Dirler-Cadé Gewurztraminer Alsace A.C.** 2013 45 €

Gewurztraminer



Rich, weighty and smooth wine intensely smells of roses, ripe mango and peaches. Exotic, intensity, energy intertwine in this elegant wine. Because of the intense aromatic bouquet, it perfectly pairs with exotic dishes, piquant cheese and sugarless desserts.



61. **Domaine Charl Baur Riesling Cuvéé Charles Alsace A.C.** 2017 40 €

Riesling



Named in honour of the estate's founder, Charles Baur, the Cuvée Charles represents, each vintage, according to Armand and Arnaud Baur, the epitome of the estate's AOC Alsace Riesling wine. This wine displays the aromas of citrus fruit. With a roundness in the mouth and of a superb length, this wine has a wonderful minerality. It allies itself perfectly with fish, sushi, poultry cooked in Riesling or white meat served in a sauce.

Rhone valley

62. **Duseigneur Catarina Châteauneuf-du-Pape blanc A.C.** 2017 90 €

Clairette



Rich and rare, biodynamic, fruity and fresh with a good mouthful and some honeyed notes. Indigenous yeasts and *bâtonnage* for six months gave additional creaminess and intense aromas of peaches and flowers.

63. **M. Chapoutier Grand Cru Les Granits Saint-Joseph A.C. blanc** 2004 85 €
2011 105 €
2014 105 €

Marsanne



This 2011 biodynamic Grand Cru white wine was evaluated for 95 points! Honeysuckle, lilies, Tabasco sauce, wax and honey intertwines in the aromatic bouquet. Especially well balanced, harmonious and rich, pleasantly spicy on the palate. Over the years (M. Chapoutier „gives warranty“ for 50 years if the wine is kept according to the rules), the honey taste will be more and more prominent in this wine.

64. **Les 4 Vents La Rage Crozes-Hermitage A.C.** 2016 70 €

Marsanne



Half of it is aged in 650L Barrels, the so-called demi-muids, the other part in tanks. The wine is rare, in normal years just 1200 bottles leave the cellar of Lucie and Nancy Fournel. The result is a beautifully creamy northern Rhone white wine, fleshy, full and intense, with a lovely long finish and a very good aging potential.

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65. **Abbaye du Barroux Via Caritatis LUX Montis Blanc Ventoux A.O.P. 2018** 45 €

Roussanne, Clairette



Patience in azure. Clairettes are vinified and aged in vats. Roussannes in oak barrels. Rich and delicate scents merging white flowers and candied exotic fruit. A salty minerality runs through the complex material with notes of roasted almonds. Its depth is the memory of the days when the patient roots worked through the bowels of earthen clay soil.



58. **Pierre-Henri-Morel Côtes du Rhône Villages A.C. Laudun Blanc 2013** 35 €

Grenache Blanc, Clairette ir Bourboulenc

This juicy, slightly sweetish and whiffing of lime tree blossoms wine perfectly matches with rich vegetable dishes like ratatouille, especially seasoned with garlic and/or Provence herbs.

Provence

Benedictine monks of Abbaye de Lérins in the small island Saint Honorat make wine, digestive liqueurs, and pray seven times every day. These modest men found inner peace and balance through brotherhood, communal labor and their awareness of the divine – God and nature.

66. **Abbaye de Lérins Cuvée St. Pierre Méditerranée I.G.P.** 2019 85 €

Clairette, Chardonnay, Viognier



Dominated Clairette (made in stainless steel) with Chardonnay (aged for 6 months in a medium toasted oak from the Forest of Tronçais in Central France) create fresh, fruity, floral and elegance wine with stone fruit aromas and a bright acidity. Great for aperitive or with white fish and meat courses.

Jura and Savoie

68. **Domaine des Ronces Côtes du Jura-Vin Jaune A.C. (620 ml)** 2010 120 €

Savagnin (Nature)



The oxidative Vin Jaune (= yellow wine) of Domaine des Ronces is a splendid specimen of its genus. The alcoholic fermentation occurs naturally with indigenous yeasts. Dry oxidative wine has the typical aromas like walnuts, dried fruits, spices and delicate floral notes. In the taste it shows grip, concentration and freshness, in the aftertaste again nuts, also some green apples, dried fruits and exotic spices like saffron and ginger. A perfect companion to aged Comté cheese or simply a glass for its own, also ideal as an aperitif.

69. **Eric Thill Savagnin Ouillé "Cuvée Romane" Côtes du Jura A.C.** 2016 55 €

Savagnin



This is a beautiful ouillé (topped up i.e. NOT oxidative) nice stone fruit aromas, and impressive density on the palate. A real treat and a unique expression of the variety. This wine has pineapple, fruit cocktail, tangerine, baked apple, yellow flowers, cinnamon and clove aromas. It is rich, well textured.



70. **Boilley-Fremiot Tradition Cotes du Jura A.C.** 2010 45 €

Chardonnay, Savagnin (locally called Nature)

The international grape Chardonnay (also locally known as Melon d'Arbois) gives the strong structure, richness and full body for the wine. The local Savagnin grape, which is derived from the aromatic Traminer grape family, gives the aging potential for this wine and the aromas of the exotic fruits and flowers like orange and almond blossoms, rose petals. We recommend this wine with cheese, white meat, fish dish with creamy sauce.

71. **Adrien Berlioz Albinum Savoie Chignin Bergeron A.C.** 2016, 2017 70 €

Roussanne



It is the top white wine with the most power and depth. Like all the wines of the estate, it is only minimally sulphurised and able to age in the bottle very well. The exceptionally good vintage 2017 shines with aromas such as almond, turmeric, fennel seeds, apricot and bee wax, the influence of wood is present, but very well integrated. It has an immense power and tension on the palate, its fine salty minerality makes a lot of desire for another sip, although the wine is very concentrated, it shows no heaviness. A wonderful wine that can be stored a long time.

72. **Domaine du Cellier des Cray Adrien Berlioz "Cuvée des Gueux" Savoie Chignin A.C.** 2016 50 €

Jacquère, Altesse, Roussanne



Jacquère gives the fresh almonds, white flowers and fruits for the aromatic bouquet, while Altesse – the nuances of the bergamot blossoms, quince, honey and white truffles. This natural wine made without any chemical substances and is especially weighty, expressive, mineral and with a long aftertaste on the palate.

ITALY

Trentino Alto Adige

The Abbazia di Novacella winery is among the oldest active wineries in the world. As early as in 1177, Pope Alexander III. confirmed the Monastery's ownership of vineyards in the vicinity. Today monks of St. Augustus congregation making well known and awarded wine with a strong character. "The location and its history characterize our type of viticulture: with a researcher's interest in nature, thinking for the long term, we are always in search of the highest quality." (Celestino Lucin, winemaker).

73. **Abbazia di Novacella Praepositus Grüner Veltliner Alto Adige Valle Isarco D.O.C. 2016, 2017** 70 €

Grüner Veltliner



Medium golden-yellow in color. Ripe apples, quince, honey, and caraway. Powerful and hearty on the palate, with juicy fruit and intense spice that is reminiscent of anise and pepper.



74. **Abbazia di Novacella Kerner Alto Adige Valle Isarco D.O.C.** 2018 55 €

Kerner



A particular specialty of the Valle Isarco. Greenish to bright yellow in color. Peaches, apricots, and tones of tangerines on the nose. Very lively, juicy, and sleek on the palate, with a mineral-rich finish. Excellent with cold summer pasta salads, it has the weight to hold up to pork, veal, roast chicken or swordfish.

Veneto

75. **Cecilia Beretta Brognoligo Soave Classico D.O.C.** 2018 35 €

Trebbiano, Garganega

Pale straw color, refreshing aroma bouquet of acacias and elderflower, pleasantly smooth with a long aftertaste on the palate. Recommended with vegetable, white fish, simple white meat dishes.

77. **Canto Fermo Valdobbiadene Prosecco Tranquillo D.O.C.G.** 2018 30 €

Glera (Prosecco)

A rare occasion to try the calm Prosecco version. This soft, smooth and fresh wine distinguishes itself with a rich aromatic bouquet and especially summery taste with a long aftertaste.

Tuscany

MONACI CAMALDOLESI – the Camaldolese monastery which was established in Tuscany in 1012

78. **Borbotta La Mausolea Bianco dell'Eremo Toscana I.G.T. Biologico 2016** 35 €



Trebbiano, Malvasia

Bright straw yellow in colour, biological wine presents floral and citrus scents and is fresh, full and elegant on the palate, with a final mineral aftertaste.

Renowned by the 14th century abbey built by Olivetan monks, Abbazia Monte Oliveto produces, in its 20 hectares of specialized vineyards, one of the oldest and most prestigious wines of Italy:

79. **Abbazia Monte Oliveto Vernaccia Di San Gimignano D.O.C.G.** 2017 30 €

Vernaccia di San Gimignano



The wine shows pale straw-yellow with greenish highlights colour, fine, penetrating and fruity, with delicate green apple notes aromas bouquet. In palate - full-flavoured and well-balanced, with a faint aftertaste of almonds.



Marche

80. **Fazi Battaglia an Sisto Verdicchio Riserva D.O.C.G.** 2013 35 €
Verdicchio
 Intense notes of the tropical fruits, vanilla, nuts and coffee dominate in the aromatic bouquet.

Campania

81. **Feudi di San Gregorio Cutizzi Greco di Tufo D.O.C.G.** 2018 40 €
Greco Bianco (85%), Coda di Volpe
 Lemon color, fresh and crispy, whiffing of pears, melons, apricot skins and almonds. The apple and white currant taste gradually descend into the long pomelo, lemonaftertaste.

Sicilia

82. **Benanti Pietramarina Etna Bianco Superiore D.O.C.** 2011 70 €
Carricante
 Benanti's vineyards feature pre-phylloxera vines planted on volcanic soil. They are cooled by the island breeze and warmed by the generous sunshine. The large temperature swings from day to night give the wines exceptional complexity, promote slow, even ripening and allow them to retain freshness and acidity. Pietramarina from old vines of Carricante - very complex, expressive and well-balanced acidity on the palate. Bright straw-yellow with greenish tints. Aromas of white stone fruit, talc and gin and ripe apple. Fresh and clean, with a salty edge to the white fruit and mineral flavours.

83. **COS Rami Bianco Sicilia I.G.T.** 2016 60 €
Grecanico (50%), Insolia (50%)



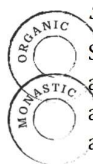
The wines are produced through spontaneous fermentation on skins in terracota amphorae, with exclusively indigenous yeasts. The wines are matured in concrete tanks and bottles before release. Wine displays a gorgeous straw-yellow color in the glass, with golden reflections. A complex bouquet of wild herbs, almonds, apricot and candied lemons reveals itself on the nose, while the flavors in the mouth are quite consistent with these aromas. On the palate, this wine offers an excellent acidity and a gorgeous volume.

Abbazia Santa Anastasia can boast a wine-producing legacy dating as far back as the twelfth century. It is a legacy handed down by the Benedictine monks. Today Abbazia Santa Anastasia produces wines from indigenous and international vineyards, according to the organic production method and recently converted to biodynamic.

84. **Abbazia Santa Anastasia Zurrica Classici Bio Terre Siciliane I.G.P.** 2018 40 €
Chardonnay, Grillo
 Straw-yellow with greenish hues. Excellent clarity. A soft nose with aromas such as quince, a bit of elder flower and some yellow apples. In the mouth, „Zurrica“ is light-bodied with a low acidity. The taste has full flavors and excellent pleasant freshness.



85. **Abbazia Santa Anastasia Sinestesia Terre Siciliane I.G.P.** 2018 40 €

*Sauvignon Blanc*

Sinestesia is brilliant, pale straw yellow with slight greenish shades. On the nose floral and fruity, with clear notes of the primary grape aromas, well blended with hints of citrus and mineral nuances. The taste is full and persistent, well balanced, good minerality and acidity, well balanced by the low alcohol wine.

SPAIN

86. **Santiago Ruiz Rias Baixas D.O.C.** 2018 40 €

Albariño

Rich, weighty and slightly sweetish, whiffing of orange and white flowers white wine with perfectly integrated acidity and amazingly matches with white meat and fish dishes, cold starters.

87. **Viento Aliseo Blanco Viognier Vino de la Tierra de Castilla** 2018 30 €

*Viognier*

The „Dominio de Punctum“ winemakers of the new generation are developing the organic winemaking in the central Spain for over ten years and present the rich Viognier wine whiffing of magnolias.

PORTUGAL

88. **Borges Alvariño Vinho Verde D.O.** 2018 35 €

Alvariño

Straw coloured white wine with pear, pink-apple and peach aromas notes, with a savoury nuance in the mouth. Light soft structure, with a hint of almond.

89. **Quinta de Gomariz Loureiro Vinho Verde D.O.** 2017 30 €

Loureiro

A typical Vinho Verde or „green wine“- light, fresh, elegant, pleasantly aromatic of flowers, citrus and other exotic fruits. Especially pleasant with slightly noticeable bubbles and soft integrated acidity on the palate.



GERMANY

90. **Georg Breuer GB Sauvage Riesling Rheingau Qba** 2015 40 €

Riesling

Gold color and the aroma distinguishes itself with peaches, apples and citrus with subtle notes of honey and kerosene. Slightly sweetish, refreshing acidity, medium bodied, intense apple and lemon taste with a long mineral aftertaste on the palate.

93. **Dr. Bürklin Wolf Riesling Pechstein Grand Cru Qualitätswein.b.A. Pfalz** 2002 115 €

Riesling

Very slowly fermented and matured in the wooden vats wine distinguishes itself today with a rich amber color, smells of spice, minerals, fruits and black tea. The taste is especially lush and rich and also reminiscent of dry tropical fruits.

AUSTRIA

94. **Weingut Wimmer-Czerny Weelfel Grüner Veltliner Alte Reben Wagram** 2015 45 €

Grüner Veltliner



This wine of yellow color, ripe white fruit aroma, complex, rich, full bodied, mineralic and with the aging potential is the result of ecological and biodynamic winemaking. It is made from carefully sourced and later picked grapes from the old vines. Recommended with the richer white fish dishes, lighter cheese.

HUNGARY

95. **Hétszölő Tokaji Furmint Sec Tokaji Hegyalja D.O.** 2016 30 €

Furmint



White fruits and wildflowers dominate in the aromatic bouquet. Pleasantly fresh with perfectly integrated acidity and slightly felt minerality on the palate. Recommended with white fish and meat, vegetable dishes.



SLOVENIA

96. **Verus Sauvignon Blanc Štajerska** 2017 30 €

Sauvignon Blanc

Verus Sauvignon Blanc is a white wine with vibrant fruit, the classic gooseberry, passionfruit and nettles aromas; good depth of flavour and length. Crisp and elegant on the palate. No fining, gentle filtration and early bottling. Exciting new winery founded in 2007 and owned by three friends close to the Hungarian-Croatian borders.

ISRAEL

97. **Recanati Sauvignon Blanc Upper Galilee** 2014 40 €

Sauvignon Blanc

Rich kosher white wine whiffs of white grapefruit and tropical fruit tones. Recommended with fish and white meat dishes, Asian spice seasoned dishes.



RED WINE

FRANCE

Bordeaux

Medoc Cru Classé en 1855

98.	Château du Tertre Margaux A.C. 5e Grand Cru Classé	2008	95 €
		2012	90 €

Cabernet Sauvignon (60%), Merlot (20%), Cabernet Franc (20%)

Classical wine from wine Mecca – left bank of Bordeaux, southern appellation Margaux. Red like pomegranate, with lush and strong tannins, concentrated, powerful but quite fruity and of course stylish wine rewards tasters with complex spicy and flowery aromas, pure fruitiness and coherence in the glass.

99.	Château Marsac Seguineau Margaux A.C.	2009	65 €
		2011	60 €
		2014	55 €
		2015	55 €

Merlot (60%), Cabernet Sauvignon (20%), Cabernet Franc (20%)

The vintages of 2009 and 2010 was extraordinary, official Bordeaux rating is 90-93 points! On the nose wine is with ripe red currant and blueberries, on the palate – lush, elegant and soft with active but not rough tannins.

100.	Clos du Marquis Saint Julien A.C. 2e Grand Cru Classé	2010	105 €
		2013	75 €
		2014	85 €

Cabernet Sauvignon (65%), Merlot (19%), Cabernet Franc (13%), Petit Verdot (3%)

Bright and dark plum color, elegance, intense fruity taste, great balance and finesse. Clos du Marquis is called best second growth of Château Leoville-Les Cases and known for its quality. In the international literature it is described as „blend of talented power and elegance“.

101.	Château Gloria Saint Julien A.C.	2008	85 €
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Cabernet Sauvignon (65%), Merlot (25%), Cabernet Franc (5%), Petit Verdot (5%)

Exceptional quality wine with long storage potential. Lush wine with still active and strong tannins, great balance, rich, full-bodied and long lasting aftertaste. Black currant, ripe cherries and liquorice dominates on the nose.



102.	Château Artigues Arnaud Pauillac A.C.	2009	55 €
		2010	60 €
		2012	55 €

Cabernet Sauvignon (80%), Merlot (17%), Petit Verdot (3%)

Second wine of famous *Château Grand Puy Ducasse* is rated perfectly for its quality and price ratio. The vintage of 2009 is extraordinary magnificent, even sensational. This wine perfectly shows ripe black currant and tannin concentration with strong energy. Lush, complete, elegant, long-lasting wine matured in oak barrels for 16 months, with soft black berries and vanilla on the nose.

103.	Château Chasse Spleen Moulis A.C.	2008	85 €
		2012	75 €

Cabernet Sauvignon (70%), Merlot (25%), Petit Verdot (5%)

This famous winery wine has "Cru Bourgeois Exceptionnel" classification and is described as long-lasting, superb wine. Matured in French oak barrels for 18 months. Wine of this vintage is very elegant, with gentle scent of vanilla and spices, on the palate you can feel mixed black currant and chocolate, with strong structure and lush tannins.

Saint Emilion

104.	Château Chantalouette Pomerol A.C.	2010	60 €
		2012	50 €
		2013	45 €

Merlot (70%), Cabernet Sauvignon (15%), Cabernet Franc (15%)

Pomerol appellation is known for one of the most expensive and spectacular red wines in the world. Château Chantalouette – is the second wine of Château de Sales. Matured for 18 months in oak barrels and just slightly filtrated wine has great balance and particularly long-lasting aftertaste. On the nose plums are mixed up with spices and cedar nuances. Black berries and ripe plums dominate on the palate.

105.	Château Martinet Saint Emilion Grand Cru A.C.	2009, 2010	55 €
		2011, 2012	45 €
		2015	50 €

Merlot (65%), Cabernet Franc (35%)

G. Pauquet, also known as „flying“ winemaker is in charge of Château MARTINET, he also consults Château Cheval Blanc. Great vintages for two years in a row, matured in French oak barrels for 18 months just demonstrates Saint-Emilion „terroir“ – with soft tannins, violets and ripe red berries on the nose. On the palate between black berries you can feel gentle coffee and tobacco taste.



Medoc

106. **Château Bourseau Lalande-de-Pomerol A.C.** **2010** 45 €

Merlot (60%), Cabernet Franc (40%)

The wine of two great vintages in a row from Veronique Gaboriaus-Bernard has elegant tannins, intense red and black berries, especially plum aromas, on the palate – richness, lushness and red berries aftertaste. Perfect match with cheese, red meat and game courses.

107. **Château Hourbanon Médoc A.C.** **2009, 2010** 45 €
2012 40 €

Cabernet Sauvignon (49%), Merlot (42%), Cabernet Franc (9%)

Soft and delicate wine with very gentle tannins, intense red berries aromas and lush, softness on the palate. Great combination with cheese, cooked red meat and strong fish courses.

Graves

108. **Château Simon Graves Rouge A.C.** **2015** 50 €
2016 45 €

Merlot (70%), Cabernet Sauvignon (30%)

Wine with a fragrance both strong and complex; it develops an elegant structure with a slight touch of wood without overcoming a supple and delicate taste of its own.

Burgundy

109. **Baron Thénard Clos du Roi Corton Grand Cru A.C.** **2014** 125 €

Pinot Noir

Healthy medium red. Subtle aromas of redcurrant, spices and earth, plus a hint of smoke. A supple, sweet, attractive midweight without any edges. Intense red fruits and dusty brown spices carry very well through the fine-grained finish. Suavely tannic for Corton, this wine should have very good staying power in the bottle.



110.	Doudet Naudin Les Maréchaudes Aloxe Corton Premier Cru A.C.	1976	170 €
		1981	165 €
		1987	160 €

Pinot Noir

The nose features fruity aromas of blackberry, strawberry and notes of mild spices, tea and cocoa. Boasting extremely supple structure, this balanced wine has lovely, pleasing, velvety tannins. The finish is long and aromatic, reminiscent of the fruity aromas perceived on the nose.

112.	Doudet Naudin Vosne Romanee A.C.	2009	145 €
		2011	115 €
		2014	135 €

Pinot Noir

Dark purple color with garnet reflections and assertive. The aromas are powerful but delicate and velvety. On the palate, the persistence reflects the character of its soil with a ripe fruit accompanied by wild notes and slightly spicy.

113.	Rion Les Echezeaux Chambolle Musigny A.C.	2008	85 €
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Pinot Noir

Elegant wine with creamy texture, gentle fruitiness with soft tannins and greatly integrated acidity is great combination with wild poultry, game and beef courses.

114.	Dufouleur Père & Fils Gevrey-Chambertin A.C.	2005	60 €
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Pinot Noir

Well structured and spicy wine. Smell of earth, cherries, dried fruits and leaves. Flavours of raspberries, redcurrant, cherries, leaves, earth, tobacco, hint of leather, subtle floral notes and a hint of orange zest.

115.	Thénard Les Bois Chevaux Premier Cru Givry A.C.	2015	60 €
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Pinot Noir

This Pinot Noir from the Bois Chevaux Premier Cru site in the wine-growing region of Givry (Côte Chalonnaise) unites fruity notes of black cherries and raspberries in its bouquet, along with a lovely spice and aromas recalling the forest floor. The Thénard Givry Rouge 1er Cru Bois Chevaux was aged in oak casks and is full-bodied and velvety on the palate, with silky tannins, a lovely acidity and minerality as well as an impressive depth and length.



116. **Domaine Guillot-Broux Bourgogne A.C.** 2017 35 €

Pinot Noir



Bright ruby collar, has dark reflections. Aromas of cherry, currant and raspberry supported by wild shades open on a bright and pleasant mouth. On the palate, this Burgundy is round, smooth and fresh. The tannins, harmonious mouth are first and foremost a wine of pleasure.

The Loire Valley

118. **Bonnet Huteau Cabernet Côt Loire Valley I.G.P.** 2015 35 €

Cabernet Franc, Côt



Respectful viticultural methods are in place (including ploughing, organic fertilisation, plant-based treatments and organic certification since 2005) and the domaine is moving towards Biodynamic practices. 30 years old vines. Silice, clay and gneiss soil. Vinification with temperature control. Fermentation malolactic.

Alsace

119. **Jean Baptiste Adam Pinot Noir Les Natures Alsace A.C.** 2015 40 €

Pinot Noir



Of a prolonged cherry-red colour with hints of purple, this wine has an attractive nose reminiscent of red fruit and berries with a predominance of black cherry. In the mouth, this wine which is matured in large wooden casks is of great finesse. The tannins are mature and smooth and accentuate the fruit flavours already experienced on the nose.

Rhone valley

120. **M. Chapoutier Grand Cru Croix de Bois Châteauneuf Du Pape A.C.** 2002 140 €
2008 155 €
2011 150 €

Grenache



Biodynamical red Grand Cru wine of 2011 vintage got 93 points! M. Chapoutier guarantees you great quality after 50-60 years if wine is kept in good conditions. Intense and deep red color, black fruits mixed with nuances of black currant jam on the nose. Strong and juicy tannins.



121. **La Presidente Nonciature Châteauneuf Du Pape A.C.** 2012 105 €

Grenache, Syrah, Mourvedre

Vines are grown in a land which was once owned by the ambassador of the Pope, which made wine himself. Winemaker is trying to pass on ambassadors' message: despite fleshly pleasure and happiness of life this wine has to provide serenity, fraternity and peace. Wine has scent of ripe red berries and spices on the palate. Despite its intensity wine is soft and elegant.

122. **La Presidente Grand Classiques Chateneuf-du-Pape A.C.** 1997, 2013 85 €
2001 105 €

Grenache, Cinsault, Syrah, Mourvedre

Intense purple color, thickness, unbelievable power on the palate together with incredibly soft tannins. Aromas are especially intriguing: cherries with hints of freshly smoked meat. We recommend this fantastic wine to pair with red meat, game dishes, also with dishes garnished with truffles.

123. **M. Chapoutier Grand Cru Les Varonniers Crozes-Ermitage A.C.** 1999 115 €
2011 120 €
2014 105 €

Syrah



On the spectacular bouquet of aromas of this Grand Cru wine you can feel red fruits, black currants, raspberries, liquorice. Concentrated, lush, balanced with long vanilla and jam aftertaste on the palate.

124. **Domaine du Joncier Les Muses Lirac A.C.** 2013 60 €

Mourvèdre



A rich and remarkably elegant wine. Deep dark crimson-to-ruby red in colour with intense aromas of red fruits, spice and toasty notes on the nose. The palate is harmonious and well-structured with a spicy finish.

125. **Domaine Les 4 Vents Crozes-Hermitage A.C.** 2016 60 €

Syrah



Vinification in vats, de-stemmed, vatted for 3 to 4 weeks with very little intervention. Aged in 50% vats and 50% demi-muids (600l casks). Intense colour with violet tints. Red fruits and spice in aromas bouquet. In palate: jammy red fruits and a smooth, intense tannic structure. Ideal served with grilled meats and cheeses.



Via Caritatis is the way that enabled the small winegrowers of the mountains and the monks of Le Barroux to bring out together the best of their terroir, thus allowing the creative power of Charity to express itself in them, in order to enchant the world.

Via Caritatis PAX in Lumine Rouge Ventoux A.O.P. 2016 45 €

Grenache, Syrah



Poetry from the earth. Classic vinification with 20 days maceration without stems. Aging in vats for 18 months. Fullness, character, elegance, finesse, radiance, smooth tannins melted in a bouquet of spices, menthol and caramel fragrances... like a deep night descending with its heavy velvet cloak, enveloping all things under its starry fullness.

Southwest

126. Labranche Laffont Les Prephylloxeriques Madiran A.C. 2009 105⁹⁰ €

Tannat

Domaine Labranche Laffont vineyard belongs to the first women winemaker in this south France region – Madame Cristine Dupuy. This woman is especially proud of her 0,5Ha vineyard, in where grows Tannat vines over 120 years old, still not damaged by phylloxera. On very successful vintages only just 1000 bottles are made. Wine is very exclusive – elegance is mixed with richness, fruitiness and minerality.

Château Eugénie Haute Collection Cahors A.C. 2016 85 €

Malbec

A wine of silk and velvet, pure “Haute Couture” style. Sumptuous dark garnet to black red colour, brilliant and clear aspects. Rich, intense, expressive nose, very much like well ripened red fruits, vanilla, delicately woody. Lovely harmony. Very nice palate with an intense approach, unctuous sweetness, nice round structure, elegant, very long and generous tones. The sensation is impressive in its elegance and the complexity of its spices and fruits. A nice vanilla and mellow woodiness. We recommend to serve it in large glasses where it can fully express itself. Have it for an aperitif with foie gras or magret on toast.

127. Labranche Laffont Vieilles Vignes Madiran A.C. 2013 75 €

Tannat

55 years old Tannat are only hand-picked, archaic fermentation – without any sulphites, short term in barrels. Wine has rough, bitter and lush tannins, but tasting this wine you can see that year after year this wine gets softer. Wine is basically black, lush and thick. Right now it is recommended to decant the wine and pair with red meat courses.

128. Château Lamartine Expression Cahors A.C. 2012 60 €

Malbec

Elegant, lush and concentrated wine with clear cherries and chocolate notes. Long lasting potential until 2030. Recommended to decant before serving. Best pairing with game, lamb courses or matured cheese.



129. **Château Coustarelle Cuvee Prestige Cahors A.C.** **2010** 55 €

Malbec, Tannat (10%)

This Cahor is matured for one and a half year in oak barrels which was praised for its taste and healing features. Deep and rich purple color in the glass, black ripe berries with soft vanilla nuances in the aromas bouquet, lush blackberries and liquerice taste on the palate. We recommend match this Cahor with red meat (especially grilled beef) or matured cheese.

130. **Château Les Croisille Silice Cahors A.C.** **2014** 50 €
2015 45 €
2016 60 €

Malbec



This wine is 100 percent reflection of Cahors appellation terroir – fruity, fresh with lush and ripe tannins and perfectly integrated acidity. This wine is especially food-friendly. We recommend with various red meat or fish courses, medium maturity cheese.

Château Eugénie Cuvée Tsar Pierre Le Grand Cahors A.C. **2017** 50 €

Malbec (80%), Merlot (20%)

“A story to tell about a Tsar. An elegant and noble Cahors to savour“. From its terraced hillside vineyards, this wine will delight you with its elegant red-fruity aroma and the smoothness of its tannins that caress your palate. Beautiful garnet red colour, elegant delicate scents of blackberry and woodand floors. Very well balanced between subtleness and tannins. Lovely personality. We recommend to serve with red meat, stewed or grilled, or with lighter, slightly spicy meals.

131. **Domaine Larougue Clos Camy Madiran A.C.** **2011** 45 €

Tannat (50%), Cabernet Franc (35%), Cabernet Sauvignon (15%)

Vines of 45 years old grows on gravel and clay, so long vine roots give wine unique taste and aromas. Black ripe berries, spices, vanilla nuances dominate the aromas bouquet. Tannins are strong and quite rough, so it is recommended to use decanter before serving.



Provence

*Benedictine monks of **Abbaye de Lérins** tend their organic maritime land that grows their food, make wine, digestive liqueurs, and pray seven times every day. These modest men found inner peace and balance through brotherhood, communal labor and their awareness of the divine – God and nature.*

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| 132. | Abbaye de Lérins Cuvée St. Honorat Méditerranée I.G.P. | 2014 | 85 € |
| | | 2015 | 95 € |

Syrah



Rich, juicy, deep and elegant Syrah wine with the exotic aromas of red and dark fruits like cassis, pepper, black currant, stone minerality from the rocks deep under the soil, dry tannins and gentle long-lasting aftertaste. Best match with cooked lamb other lush red meat courses. Brothers name this wine as food-wine and recommend to pair this wine with intense vegetable or meat courses.

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| 133. | Henri Fabre Dédicace Bandol A.C. | 2011 | 50 € |
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Mourvèdre (85%), Grenache, Cinsault

Small appellation of Provence – Bandol, known for its very lush, concentrated red wine. Bouquet of this wine is dominated with red and black forest berries with hints of spice and leather. Especially complex and powerful on the palate. We recommend this wine with wild poultry and game.

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| 134. | Domaine Turenne Cuvée Bastien Côtes de Provence A.C. | 2017 | 40 € |
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Mourvèdre (85%), Carignan (30%), Syrah (20%)

Hand harvesting. The fermentation is started using indigenous yeasts and with semi-carbonic maceration for 8 days followed by two rack and return operations at the end of fermentation.

Jura and Savoie

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| 135. | Adrien Berlioz Persan "Cuvée Octavie" Vin de Savoie A.C. | 2017 | 80 € |
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Persan



Adrien Berlioz owns one of the rarest wine grape varieties, the Persan. Just 9 hectares are planted with it throughout France, practically exclusively in the Savoy. Qualitatively, the variety is very exciting, it gives powerful and long-lived red wines with character. Vinification of whole bunches and carbonic maceration. „Octavie“ shows notes of sour cherry, green plums, has a noticeable acidity, but also a powerful body that balances these.



136. **Adrien Berlioz Mondeuse Rosa Vin de Savoie A.C.** 2015 70 €

Mondeuse



Silty clay-limestone soils. Vines aged 15 years. Planting density: 8,000 vines per hectare. The mouth, fleshy, chocolate and fresh shows a crispy texture, made elegant by its fine tannins.

Corsica

137. **Nicolas Mariotti Bindi Porcellese Vieilles Vignes Patrimoine A.C.** 2013 85 €
2014 80 €

Nielluccio (Sangiovese)



Deep red color with liquorice, ripe black berries, mint and leather on the nose – perfect reflection of Corsica sun and climate. Matured for two years in stainless steel tanks. Full bodied, with great texture on the palate. Wine made with organically principles is best matched with red meat courses, medium maturity cheese, lush vegetable and red fish meals.

ITALY

Piedmont

138. **Gigi Rosso Barolo dell'Ullivo D.O.C. Superiore** 2010 140 €
2011 125 €

Nebbiolo

Great and exciting wine is full of coffee, leather, Blueberries, blackberries and black chocolate aromas. Full-bodied with strong but gentle and ripe tannins, hazelnut and liquorice in the aftertaste.

139. **Gigi Rosso Arione Barolo D.O.C.G.** 2012 95 €

Nebbiolo

Wonderful aromas of dried flowers, mints and viola. Warm, lush on the palate with dry and intense tannins. Concentrated and lush ripe berries taste with hints of mineral and spices. Great pairing with matured cheese, game or other red meat.

140. **Gigi Rosso Nebbiolo d'Alba D.O.C. Superiore** 2014 45 €

Nebbiolo

The same thorough grape selection, slow maceration, fermentation in Slovenian oak barrels lasting 18 months gives wine aromas of red berries, forest flowers and dried spices. Lush and viscous wine which demonstrates various cherries taste and vanilla and flower bouquet.



141. **Gigi Rosso Barbera d'Alba D.O.C. Superiore** 2014 35 €

Barbera

Lush and viscous wine which demonstrates various cherries taste and vanilla and flower bouquet. Barbera is known as food-friendly, so this wine can be paired with most of starters and main courses.

Trentino Alto Adige

The Abbazia di Novacella winery is among the oldest active wineries in the world. This is where regular canons live and work according to the rules of the order of St. Augustine. Today monks making well known and awarded wines with a strong character. "The location and its history characterize our type of viticulture: with a researcher's interest in nature, thinking for the long term, we are always in search of the highest quality." (Celestino Lucin, winemaker)

142. **Abbazia di Novacella Praepositus Lagrein Riserva Alto Adige Valle Isarco D.O.C.** 2015 80 €

Lagrein



Dark purplish-red, nearly black in the core with clear violet reflections. Intense heart cherries, berries, and chocolate on the nose. Juicy, striking, with fine fruity sweetness and powerful tannins and acidity structure.

143. **Abbazia di Novacella Santa Magdallena Alto Adige Valle Isarco D.O.C.** 2018 40 €

Schiava (90%), Lagrein



Radiant, powerful ruby-red. Fruity and floral, with a scent of cherries and light tones of almonds and violets in the bouquet. Velvety and harmonious on the palate, with a fine finish.

Veneto

144. **Brunelli Riserva Campo de Titari della Valpolicella D.O.C Classico** 2012 125 €
2013 140 €

Corvina Veronese, Rondinella, Corvinone

Campo del Titari is a nectar made only in the very best vintages and is born from the specific qualities of the Brunellis' production techniques. It displays a deep, rich, opaque ruby color. Its intense and charming bouquet reveal notes of cherries, raspberries and redcurrants, mingling with faint hints of vanilla. On the palate, it unleashes a powerful and robust structure, accompanied, though, by elegant acidity. Its finish is very long and echoes the sensations one perceived on the nose.



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| 145. | Brunelli Amarone della Valpolicella D.O.C.G. Classico | 2006 | 85 € |
| | | 2014 | 95 € |
| | | 2015 | 90 € |

Corvina Veronese, Rondinella, Corvinone

Prize-winning wine displays an intense ruby red color and, on the nose, sweet fruity notes – redcurrants, blueberries and cherries – as well as a characteristic hint of vanilla from the oak. It is particularly majestic on the palate: its soft, warming sensations are counterpointed by good acidity and excellent tannins that give gratifying balance. This is an elegant wine, but one of enviable and noteworthy structure.

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| 146. | Brunelli Campo Del Maestro Verona I.G.T. | 2016 | 50 € |
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Corvina Veronese 40%, Oseleta 20%, Rondinella 5%, Negrara 5%, Corvinone 5%, Croatina 5%, Forselina 5%, Dindarella 5%, Cabernet Franc 10%

This “cru” is dedicated the grape Master, who managed this vineyard in the past, with loving care. It is the result of the wise combination of the main indigenous grapes of Verona, which are handpicked and selected according to the best maturation time for each single variety. Its seducing mellowness and the bouquet of red and wild berries, nutmeg and spices make is ideal with grilled meats, roasts, game or medium-aged cheeses.

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| 147. | Pa'Riondo Ripasso Riserva Valpolicella D.O.C. | 2016 | 40 € |
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Corvina (70%), Rondinella, Corvinone

Full-bodied wine with a great concentration in the colour and in the perfume. Its bouquet is mellow and balanced, with an intriguing bouquet of blackberry jam, mature red fruits, spices and cocoa powder. Pa'Riondo is reminiscent of cherries and it is a perfect match for rich stews, steaks, chops or roasts, and mature cheeses.

Emilia Romagna

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| 148. | Ca' De' Medici Terra Calda Lambrusco I.G.T. | | 40 € |
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Salamino, Ancellotta, Cabernet Sauvignon, Malbo Gentile

The grapes create this lush red wine thanks to a long maceration and a fermentation in stainless steel tanks at a temperature of 18C° with the addition of selected yeasts. At first sight this wine looks black, with slight shades of purple and ruby. Its fruity scent is warm and persistent, the tasting is full-bodied with a present and smooth tannin.

Tuscany

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| 149. | Castello di Querceto Riserva Chianti D.O.C.G. | 2014 | 35 € |
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Sangiovese, Canaiolo

Wine with expressive aromas of red berries, elegant and dry tannins is perfect match with red meat courses and cheese.



MONACI CAMALDOLESI – the Camaldolese monastery which was established in Tuscany in 1012

150. **Borbotta La Mausolea Rosso dell'Eremo Toscana I.G.T.** **2014** 40 €

Sangiovese, Canaiolo, Malvasia Nera del Chianti, Merlot



Intense, fruity and juicy red wine. On the palate you can feel soft sweet attack of silky tannins and ripe red berries.

Montalcino

151. **Capanna Sant Antimo Rosso di Montalcino D.O.C.** **2010** 60 €

Sangiovese, Merlot

Classical Brunello situated in Montalcino region, Montoli area, which is considered one of the best area of Brunello. Matured in Slovenian oak barrels for more than a year. Have a lovely bouquet of dried fruits, cinnamon and dried tomatoes. Concentrated, intense full of powerful tannins. Best pairing with duck, red meat stews with beans, vegetables and tomatoes sauce.

152. **Val Di Suga Rosso di Montalcino D.O.C.** **2016** 35 €

Sangiovese

Light ruby colour wine, full of cherries, currants, blackberries, myrtle notes which mixes with hints of minerals, both on the nose and on the palate. We recommend to match with red meat, especially with game or matured cheese.

Montepulciano

153. **Poliziano "Asinone" Vino Nobile di Montepulciano D.O.C.G.** **2006** 135 €
2007 125 €
2014 130 €

Sangiovese, Merlot

Very concentrated with "comfortable" tannins, reflects typical Montepulciano character - very powerful and lively, full of ripe cherries and plums. Match this wine with beef, game and matured cheese.

154. **Poliziano Vino Nobile di Montepulciano D.O.C.G.** **2008** 80 €
2014 60 €

Prugnolo Gentile (Sangiovese)

Prugnolo is signature Montepulciano vinegrape. Wine of great balance, soft and gentle, fragrant, intense and with long aftertaste. Matured in oak barrels for one and a years. Notes of coffee, cocoa hazelnuts complement aromas of plums. Strong but elegant tannins along with overripe cherries completes on the palate. It is strongly recommended to decant before serving and match with red meat courses.



155. **Poliziano Rosso di Montepulciano D.O.C.** **2015** 45 €

Sangiovese (80%), Merlot

Strong and intense with aromas of ripe plums and cherries with hints of soil and iron. We recommend decanting before serving and match with red meat courses.

Puglia

156. **Felline Primitivo di Manduria D.O.P. Riserva** **2010** 80 €

Primitivo

This exceptional wine is made slightly unconventionally, but the result is an extremely complex and unique wine. The Primitivo grapes are crushed, but not pressed, and fermented with autochthonous yeast varieties. It has strong notes of fresh and dried figs, and fruits steeped in alcohol, alongside the herbaceous notes of eucalyptus and tobacco. On the palate it also has nutty, almond undertones and a light touch of Italian espresso. This balanced and well-rounded wine is sublime with lightly-flavoured dishes, ripe cheese, and fried fruits.

157. **Sinfarosa Zinfandel Primitivo di Manduria D.O.P.** **2016** 45 €

Primitivo (Zinfandel Californiano)

Ruby red color, with violet reflections and is expressed on the nose with hints of ripe fruit, almost jam, with clear hints of red and black fruits, followed by elegant spicy notes like black pepper. In the mouth it gives a rich and intense taste, with firm tannins and a solid body. Remarkable is the persistent olfactory taste due to the tannin released by the barrique. Its oak ageing imparts a balsamic notes and hints of menthol. This wine is ideally paired with vegetables, meat stews, and strong cheeses

158. **Feudi di San Gregorio Primitivo di Manduria D.O.C.** **2016** 35 €

Primitivo

This intense, lush and juicy wine from the top of Italy "shoe heel" has strong aromas of plums, ripe cherries, chocolate and spices. Recommended match with mature cheese, dried meat starters.

Sicily

159. **COS Contrada Labirinto Sicilia I.G.T.** **2009** 110 €
2010 100 €

Nero d'Avola

Fermented in authentic cement amphora's. Pomegranate colour, aromas of cherry liqueur, liquerice, cardamom and vanilla solidly mixed with aromas of pepper and iron. Great structure and intense minerality, mixed with fruitiness, delicate tannins and long-lasting spicy aftertaste. Recommended with intense red meat courses.



160. **Benanti Rovittello Etna Rosso D.O.C.** **2005** 140 €
2013 75 €

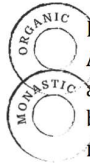
Nerello Mascalese

80 years old Nerello Mascalese wine is matured in small 225 liter's barrels is a very substantial red with a still-firm, fine-grained tannic underpinning that bodes well for aging. In the glass, it's a reflective ruby red moving to garnet and a touch of orange at the rim, with a heady nose of ripe red and black cherry, currants, raspberry, wet violets and rose, sandalwood, wild herbs, crushed rocks, and a touch of vanilla. It is medium-plus in body with a lush, velvety texture and a long, aromatic finish.

Abbazia Santa Anastasia can boast a wine-producing legacy dating as far back as the XIIth century. It is a legacy handed down by the Benedictine monks. Today Abbazia Santa Anastasia produces wines from indigenous and international vineyards, according to the organic production method and recently converted to biodynamic.

161. **Abbazia Santa Anastasia Litra Rosso Terre Siciliane I.G.P** **2013** 80 €

Cabernet Sauvignon



Litra, a biodynamic varietal Cabernet Sauvignon, is the flagship wine of Abbazia Santa Anastasia. Fermentation takes place in cement and oak. After a 17-day-long maceration it ages for two months in cement vats followed by 24 months in French tonneau and barrique. The color is dark ruby red, almost impenetrable, consistent, it blows on the nose elegant aromas with hints of green pepper well mixed with apricot and vanilla ending with purple. In the mouth immediately it expresses his great structure supported by good acidity that makes it long-lived. It 'fleshy, fruity and elegant, with tannins perfectly smooth and refined. It closes with harmonious notes of jam with an almost endless persistence.

162. **Abbazia Santa Anastasia PassoMaggio Classici Terre Siciliane I.G.P. 2015** 40 €

Nero d'Avola (55%), Merlot (30%), Cabernet Sauvignon (15%)



On the nose it is elegant, but strong aromas are reminiscent of the cherry to the sweet tobacco, not forgetting the pleasant sensations of pepper and vanilla. The palate is medium-bodied with soft tannins perception. Lingering finish reminiscent of slightly cherries.

163. **COS Frappato Sicilia I.G.T.** **2016** 60 €

Frappato

Cherry and pomegranate colored, aromatic and low in tannins, light bodied wine. Aromas of ripe cherries, grapefruit and incense mixed with nuances of wool and iron. Soft tannins with soft acidity and long-lasting mineral aftertaste. We recommend to pair with salmon or other red fish.



164. **Benanti Nero Cappuccio Sicilia I.G.T.** 2005, 2015 55 €

Nerello Cappuccio

Nerello Cappuccio is authentic vine growing only in the foot of Etna volcano. Matured for almost a year in small barrels full of red berries and vanilla on the nose. Rich, balanced, fruity wine with soft tannins is great pairing with beef courses.

165. **Benanti Nerello Mascalese Sicilia I.G.T.** 2006 75 €
2014 65 €

Nerello Mascalese

Gentle aromas of berries and spices mixed with nuances of tobacco and vanilla gained from 60 years old vines. Intense, full-bodied with active tannins and quite strong liquorice and ripe berries taste on the palate. We recommend to pair with red meat courses.

166. **COS Nero di Lupo Sicilia I.G.T.** 2010 65 €
2015 55 €

Nero d'Avola

Matured using archaic methods - in authentic cement amphoras. Bouquet of aromas is dominated with red berry jam, watermelon aromas, mixed with nuances of leather, coffee and spices. On the palate - fruity and intense with mineral acidity. Pair with duck or red meat.

167. **Firriato Santagostino Baglio Soria Rosso Sicilia I.G.T.** 2009 45 €

Nero d'Avola, Syrah

Very intense, bright, powerful and strong (14,5% vol.) red wine. Despite alcohol volume, wine is elegant and smooth. Bouquet of aromas very characteristic and colorful: cherries, rhubarb, cloves, plums with hints of tobacco and ink. Pair with red meat with sauce and intense pasta.

Sardinia

168. **Gabbas Dule Cannonau di Sardegna Riserva D.O.C.** 2007 45 €

Garnacha

Made with grapes from the 40 year old single vineyard named 'Dule', this great wine has been awarded year after year. The Dule has spent one year in French oak barriques. It is soft and velvety in the mouth with smooth tannins. Full and rich with a very long finish. Best paired with strong dishes with sauces, red meat and mature cheeses.

169. **Rocca Rubia Riserva Cantina Santadi Carignano del Sulcis D.O.C.** 2006 45 €

Carignano

Bright and lush colour, intense aromas of black berries and cherries with hints of Mediterranean herbs and vanilla. Very smooth and elegant on the palate. Recommended with red meat and cheese.



SPAIN

170. **Roureda Llicorella Anyada Priorat D.O.** 2005 55 €

Garnacha, Cariñena

Harmonic red wine with impressive and rich red colour, expressive bouquets of aromas of forest berries, tobacco, vanilla and leather, very subtle, rich on the palate with great structure, soft tannins. We recommend to pair with red meat, game and also with tuna.

171. **Dominio del Soto Crianza Sotillo de la Ribeira D.O.** 2014 50 €

Tempranillo



Intense, concentrated and rich (16% vol.) organic wine from vineyard located in central Spain and over 1km above the sea level. Bouquet of aromas is full of red ripe berries and completed with nuances of coffee and vanilla. Best match with grilled red meat.

172. **Bodegas Bohorquez Momo Crianza Ribera del Duero D.O.** 2011 45 €
2014 40 €

Tempranillo

Made from 100% hand picked Tinto Del Pais which is a local variety of Tempranillo, it has been aged for twelve months in French and American oak barrels. An intense purple ink robe, with a nose reminiscent of plums and cinnamon, it really comes together on the palate. Flavours of dark chocolate and stewed cherry leave a long lasting, chewy finish.

173. **Dominio de Punctum Viento Aliseo Vino de la Tierra de Castilla** 2017 30 €

Tempranillo, Petit Verdot



Rich, cherry and chocolaty tasting Tempranillo and Petit Verdot wine, fragrant of ripe berries, smooth and sweet tannins and very pleasant aftertaste red wine which perfectly matches with meat or pasta dishes, the average matured cheese.

174. **El Escoces Volante Papa Luna Calatayud D.O.** 2014 30 €

Garnacha, Syrah

Full-bodied, intense, rich and fruity with hints of minerals, full of black berries and pepper aromas. Great match with intense pan-fried red meat steaks.



PORTUGAL

175. **M. Chapoutier Eleveira Douro D.O.C.** 2013 30 €

Touriga Nacional

Matured for about two years in barrels. Complex, with red berries on the palate and very subtle minerals on the aftertaste, soft and gentle tannins. Spectacular bouquet of aromas - red ripe berries, tropical fruits, nuances of flowers. Good combination with red meat or intense stews.

AUSTRIA

Wine from Sovereign Military Order of Malta

177. **Malteser Ritterorden Sglossweingut Kommende Mailberg** 2011 35 €

Zweigelt

Wine of deep and intense red colour with gentle aromas of blueberries. Elegant taste of ripe cherries on the palate. Full-bodied and well integrated tannins - the true character of Zweigelt.

HUNGARY

178. **Tibor Gal Bikaver Selection Eger** 2005 40 €

Kekfrankos, Syrah, Cabernet Franc, Kadarka, Portugieser

Locals call this rich, purple wine "the blood of the bull". Aromas are dominated by the hints of cherries with paprika and black pepper. Forest berries dominate on the palate. In long aftertaste there are hints Eastern spices.

GEORGIA

179. **Pheasant's Tears Tavkveri Rosso Kartli** 2013 45 €

Tavkveri

This authentic wine is fermented and matured in clay jars (known as "kvevri"), this is why wine does not have oaky aromas. Winemaker thinks that quality vines does not need help of oak. Floral aromas with cranberries taste on the palate. Recommended pairing with various meals - from roasted chicken to Asian cuisine.



GREECE

180. **Kir-Yianni Ramnista Naoussa Macedonia** 2012 40 €

Xinomavro

Vineyards are situated on the downhill of Vermio mountains from 300 to 700 meters above the sea level. Wine is matured for 18 months in 225 and 500 liters French and American oak barrels, and after that 6 months in the bottles. Strong aromas of cherries rose petals and spices. Great balance and intense on the palate. Recommended with red meat, especially with wild poultry.

ISRAEL

181. **Teperberg Legacy Petit Verdot Judean Hills** 2013 95 €

Petit Verdot

Petit Verdot matures well in Israel. Legacy line is the flagship line for Teperberg winery. Deep inky purple color. Bold tobacco, smoke, grilled peppers, blackberries on the nose. Elegant and bold. Full body, with good acidity, and sweetness. Round. Background tannins. Long aftertaste with tons of blackberries.

MOROCCO

182. **Larroque Beni M'tir Apellation Meknes** 2015 30 €

Merlot, Syrah

Ruby red wine with aromas of black and ripe red berries from Atlantic coast Meknes region which is located in over 600 meters above the sea level. Soft and with gentle pepper taste on the palate. Match with red meat or matured cheese.



SWEET WINE

FRANCE

183. **Chartreuse de Château Coutet Sauternes A.C.** 2000 105 €

Semillon, Sauvignon Blanc, Muscadelle

Intense light gold colour. Aromas of honey, light raisins and violets. Not too thick, easy drinkable wine. Oaky feel comes later than fruit and has a long thick aftertaste. Recommended to pair with blue cheese, liver, fruit desserts.

184. **Château Simon Collection Sauternes A.C.** 1975 150 €

1981 130 €

2003 90 €

- Château Simon Cuvee Exceptionelle Sauternes A.C.** 2009 80 €

2010 100 €

2011 95 €

Semillon, Sauvignon Blanc, Muscadelle

The family winery existing already for the third century is known for a fine and especially high points valued Sauternes wine. And it is not for a nothing – the nearest neighbor of the winery is Château d'Yquem. The noble rot, rich, lush and refreshing at the same time wine, fragrant of exotic and dried fruits mixed with peaches, apricots, lemon and sweetmeats. We recommend this wine with foie gras, also with pastry like apple pie.

185. **Château Ségur du Cros Loupiac A.C. (375 ml)** 2012 45 €

Semillon (85%), Sauvignon Blanc, Muscadelle

Only fully ripe and healthy grapes are handily picked for this naturally sweet, solid and long-lasting wine. Matured for one year in oak barrels, so winemaker gives this wine guarantee of 25-30 years. On the bouquet of aromas lime, acacia mixed with orange, yellow plums dominate the palate. Perfect combination with foie gras, blue cheese or even with duck, pork or chicken.

186. **Closerie de la Picardie „La Montagne“ Bonnezeaux A.C.** 2007 75 €



Chenin Blanc

Very intense, elegantly fresh wine from noble rot Chenin Blanc. Aromas of honey, ripe quince and caramel. Acidity is very soft and fresh. Winemaker gives the guarantee of 50 more years. Recommended with foie gras, blue cheese, pear or almond desserts.



187. **Domaine De L'Ancienne Cure „L'Abbaye“ Monbazillac A.C.(500 ml) 2009** 55 €

Winemaker Christian Roche is proud of this "passito" style wine - very concentrated, intense on the nose and the palate with fresh acidity.



188. **Domaine de Montlong Monbazillac A.C.** **2013** 35 €
Semillon (70%), Sauvignon Blanc, Muscadelle
 Intense with great consistency sweet wine, full of aromas of acacia, peaches, apricots and tropical fruits. Well acidity with light mineral gives the wine "power" to match liver pate or intense blue cheese.
189. **Anne de Laweiss Gewurztraminer Sélection Grains Nobles Alsace A.C. (500 ml)** **2009** 75 €
Gewurztraminer
 Exceptionally rich, powerful, long-lived (can be kept for 50 years) and sweet wine from ripe and carefully sourced *Sélections de Grains Nobles* grapes, affected by *botrytis cinerea* – the noble rot. The aromatic bouquet gives first the currants, fruit candies, later – the nuances of roasted pineapple, papaya, tea. Spice and oranges show up in the end. Incredibly soft in the mouth, pleasantly felt and perfectly integrated acidity with a long aftertaste. Exotic fruits, quinces and apricots can be felt first in the taste, later – the pear jam, and the aftertaste is finished with nuances of flower honey, pine resin and minerals. Great as an aperitif or dessert to enjoy alone.
190. **Domaine Dirlor-Cade Gewurztraminer Spiegel Grand Cru A.C.** **2011** 90 €
2013 85 €
2014 80 €
Gewurztraminer
 Dirlor currently running this estate which was founded in 1871 and passed on from father to son through five generations of wine growers. It has been cultivated using biodynamic practices since 1998. Grand Cru Spiegel is described as "Good character with a touch of smoke and spice". 52 g/l of residual sugar - rich, weighty and smooth wine intensely smells of roses, ripe mango and peaches. Exotic, intensity, energy and cleanliness intertwine in this elegant wine. Because of the intense aromatic bouquet, it perfectly pairs with exotic dishes, piquant cheese, sugarless desserts or ... Kougelhof.
191. **Anne de Laweiss Gewurztraminer Vendanges Tardives** **2013** 80 €
Gewurztraminer
 Vendanges Tardives wine of late pick has strong consistency, gentle texture and expressive bouquet of aromas full of tropical fruits, lychees. Wine with strict regulations, no less sugar than 243 grams per liter. Intense and sweet wine with perfectly integrated and slightly sensible acidity. Great pair with pastry and liver pates, blue cheese.
192. **Mas des Caprices Muscadet de Rivesaltes A.C.** **2017** 45 €
 Muscat grown on brittle schists and macerated with skins at cold temperatures. Rich and lingering in the mouth, it bathes the palate in its liquor and retains a surprising freshness. Fruit-concentrated and exotic, minty flavours. This wine goes perfectly with festive aperitifs, foie gras, strong or blue cheeses, as well as fruit and citrus-based desserts.



193. **Eric Thill Vinum paleas-Vin de Paille Jura V.D.F. (375 ml)** **2015** 90 €
Chardonnay
 This organic and raw straw (or raisin) sweet wine is made after picking very ripe noble rôt grapes (Raisins passerillé). The classic method dries clusters of grapes on mats of straw in the sunshine. The vines are approximately 50 years of age, South-facing, clay limestone soils. All grape bunches are picked at 13.5%. The grapes is stored in clayette. 2 months later, the grapes reach 24° potential alcohol. Pressed for 6 hours, settling in the tanks for fermentation. Indigenous yeasts with no fining or filtering.
194. **Boilley-Fremiot Côtes du Jura Vin de Paille A.C. (375 ml)** **2011** 90 €
Savagnin
This straw wine is made by local Jura grape Savagnin. Bouquet of aromas is full of cooked apples, quince, honey and caramel. Nuances of apples and pears dominates the palate followed by intense sweetness and gentle acidity. Best matching with foie gras, intense blue cheese (even Roquefort), also with heavier desserts with nuts and chocolate.
195. **Eric Thill Cuvée S Vin doux Jura V.D.F.** **2015** 60 €
Savagnin
 Cuvée S – natural sweet raw wine. The vines are approximately 50 years of age, South-facing, clay-limestone soils. Grapes are harvested at 16.5° of potential alcohol. Fermentation is halted in order to retain residual sugar. Aromas of almonds and marzipans, Mirabel's prunes dominated. The palate followed by quinces and apples with long mineral aftertaste.
196. **Domaine Gentile Rappu Vin de Corse-Coteaux du Cap V.D.L.** 50 €
Muscat, Nielluccio, Malvoisie
Wine of this style is made only in northern side of Corsica. Aromas of dried cherries and plums, intense and thick wine with gentle acidity is good pair with chocolate desserts.
197. **Domaine Gentile Muscat du Cap-Corse A.C.** **2010** 40 €
Muscat
Compared to Rappu, this wine is very light. Bouquet of aromas– floral and tropical fruit nuances. On the palate very gentle and sweet, with 100 grams per liter of residue sugar. Match with Crème Brulee or pie.



ITALY

MONACI CAMALDOLESI – the Camaldolese monastery which was established in Tuscany in 1012.

198. **Borbotto Passito Toscana I.G.T. (500 ml)** 50 €

Trebbiano, Malvasia and Canaiolo



Biologic grapes dried in ventilated rooms. After pressing with very low yields, the must is put into wooden barrels for a few years. Bright amber colour. It smells of dried and candied fruit, sweet spices and honey. In the mouth it is sweet and very lingering.

199. **Brunelli Recioto della Valpolicella D.O.C. Classico (500 ml)** 2017 50 €

Corvina Veronese, Rondinella, Molinara

Recioto displays a deep ruby red color and incredibly elegant bouquet, in which one finds suggestions of violets, ripe, fleshy cherries, plums and raisins. Hints of sweet spices, caramel and dark tobacco-like notes are also in evidence. On the palate it is full and complex, rounded and fruity, but at the same time refined and well-balanced. It is lively in spite of its decidedly sweetish style, and has a slight flavor of almonds on the finish. It offers an elegant freshness combined with robust structure, and is very long.

200. **Resol Passito Garganega I.G.T. (500ml)** 2015 45 €

Garganega

This dessert wine offers an elegant and intense golden yellow hue and a heady bouquet of roasted almonds, honey, quince and hints of hazelnuts and tropical fruits. It also has a notable scent of aromatic herbs. On the palate, one is aware of its opulence and concentration, as well as its mellowness and remarkable length.

201. **Villa Matilde Eleusi Passito Rocca Monfina I.G.T. x (375 ml)** 2011 35 €

Falanghina

This amber coloured sweet wine from antique Italy has especially intense aromas of vanilla, apricots and other ripe fruits mixed with nuances of roses. Silky softness with delicate and gentle acidity on the palate with gentle sweetmeats and honey taste.

- 202 **Primo Amore Primitivo di Manduria D.O.C. dolce naturale (500 ml) 2008** 40 €

Primitivo

Primo Amore Dolce is a traditional sweet wine version of dried Primitivo grapes, fermented 15 months in large Slavonian oak barrels. Rich colour and various mixed aromas of black cherry, ripe fruit, strong cheese, chocolate. Lush and full bodied on the palate, fruity, but elegant at the same time.



203. **Abbazia Santa Anastasia Cinquegrani Passito Rosso Terre Siciliane I.G.P (500 ml)** **2013** 75 €

Grecanico



Excellent meditation sweet wine made by ancient wine-making method without passing in stainless steel tanks, natural alcoholic fermentation in barriques with indigenous yeasts. Harvested by hand; after left to raisin on the plant, drying continues on mats. Soft pressing. Ageing 3 years in second passage Allier oak barriques. Recommended pairing with blue vein cheeses, pastries and chocolate.

204. **Sole di Surrau Passito di Vermentino I.G.T. (375 ml)** 45 €

Vermentino

Picked ripe Vermentino grapes are dried for one month and only after that pressed. Wine is very concentrated, intense and you can say „ripe“. Bouquet of aromas is full of floral and honey with gentle and soft acidity.

205. **Giuseppe Gabbas Avra Rosso di Barbagia I.G.T. dolce (375 ml)** **2007** 60 €

Cabernet Sauvignon, Cannonau

This unique wine is made not only to enjoy but to meditate also. Elegant sweetness with dried berries and nuts on the nose and subtle acidity.

SPAIN

206. **Buil Pleret Negre Dolc Priorat D.O.Q. (500 ml)** **2004** 60 €

Cabernet Sauvignon, Grenache, Carignan

Grapes are hand—picked on December! Matured for over a year in oak barrels. Very elegant sweet red wine with plum jam and rasins on the nose. Pleasant sweetnes with gentle acidity and red berries marmelade on the palate. Pairing with matured goat cheese is a bliss, especially for those who does not like traditional sweets.

Abadia de la Oliva - Monastery of la Oliva, declared a Historic National Monument on 1880. And today from the outset the monks dedicated themselves to agriculture with the making of bread and wine - necessary for liturgies.

207. **Alma de Abadia Aragón (500 ml)** 40 €

Muscat Blanc



It appears to be a young white wine, with amber-yellow tones, clean and brilliant. On the nose it is tremendously expressive, very fruity and varietal. Together with the unmistakable aromas of muscatel we discover tropical fruit, lychees, citruses. In the mouth it presents the acidity and sugars; it is a smooth wine, not at all cloying, pleasant on the palate, leaving it clean after swallowing.



GERMANY

208. **Barth Eiswein Oestricher Lenchen Riesling QbA Rheingau (375 ml) 2010** 125 €

Riesling

Grapes for this wine was picked on start of December of 2010, when the temperature dropped until -7,5 Celsius. Impressive intensity, with long-lasting potential, aromas of sweet fruits and elegant acidity.

209. **Dr. Bürklin Wolf Ruppertsberger Gaisbohl Riesling „R“ Auslese Pfalz 1997** 145 €

Riesling

This vintage of extraordinary Riesling is hand-picked and extra sorted from overripe grapes. Complex taste and aromas with elegant sweetness is from overripe grapes with partial noble rot.

AUSTRIA

211. **Weinlaubenhof Kracher Cuvee Auslese Burgenland (375 ml) 2016** 45 €

Chardonnay, Welschriesling

Matured for half a year in stainless-steel tanks. Strong aromas of quince, honey, yellow raisins and sugared lemon zest. Sweet, fresh acidity with intense honey taste on the palate and citrus aftertaste wine. Recommended with poultry liver, Asian food or just as a dessert.

HUNGARY

212. **Tokaji 6 puttonyos Aszu (500 ml) 2000** 75 €

Furmint, Harslevelu

Golden amber colour, creamy, rich and intense wine. With aromas of figs and orange zest, followed by nuances of dried apricots, raisins, wild flowers. Smooth and gentle sweetness on the palate (130 grams per liter of residual sugar) with apples and cinamon following long aftertaste of grapefruit. Recommended with fruits, creamy desserts.

213. **St. Stephan'S Crown Tokaji 5 puttonyos Aszu (500 ml) 2007** 65 €

Furmint

Deep and intense colour of gold, thick and gentle on the palate with floral aromas. 150 grams per liter of residual sugar. Matured in barrels for two years.



OTHER COUNTRIES

214. **Magnotta Winery Vidal Ice Wine Limited Edition VQA Ontario Canada (375ml)** **2006** 105 €

Vidal

One of the most famous winery in the Canada located near Niagara Falls. Dry Autumn and early cold is needed in order to make ice wine. Intense and rich ice wine is full of aromas of pineapple, mango, apricots and honey.

215. **Jackson-Triggs Estate Vidal Ice Wine Limited Edition VQA Ontario Canada (375ml)** **2013** 105 €

Vidal

Very expressive bouquet of aromas is full of tropical fruits: papaya, mango, apricots and honey. Very intense and expressive mouthfeel with silky softness and delicate acidity. Longlasting potential. Recommended with desserts, soft but intense blue cheese.



FORTIFIED WINE

FRANCE

216. **Château de la Selve Rhône Coteaux de l'Ardèche A.C. Solera MMXI (500ml)** **2016** 60 €

Viognier

The old Solera wine-making process produces fortified wines as the best newer vintages are blended with older ones, year a year. The ageing began in 2011. This fortified wine consists 90g/l sugar and 16,5% alcohol. The fragrance is strongly peachy, with floral and spicy notes. Fruity, mellow and delicious mouthfeel.



217. **Arnaud de Villeneuve Hors d'Age Ambre Rivesalties A.C.** **1969** 115 €

Grenache Blanc, Macabeo

In the world of sweet wine Arnaud de Villeneuve is like Dom Perignon in the world of champagne. Hors d'Age means that wine is matured in oak barrels for five years, meanwhile Ambre means that it has brownish colour and is oxidative style. Full of caramel, coffee and dried fruit aromas. Intense and soft on the palate.

218. **Arnaud de Villeneuve Hors d'Age Vin Doux Naturel Rivesalties A.C. 1985** 105 €

Grenache

Orange coloured, with aromas of dried apples, intense, full-bodied sweet fortified wine with perfectly integrated acidity.

219. **Caprices Vin Doux Naturel G Grenat Rivesaltes A.C. (500 ml)** **2015** 50 €

Grenache Noir

Traditionnal must fermentation, "Mutage" (addition of pur alcohol) during fermentation. This nectar has a complex nose with aromas of blackcurrant and cherry. A pretty texture in mouth sustained by some freshness. Beautiful brilliant garnet colour. Aged 6 months in vats and 6 months in bottle. Goes perfectly with blue cheeses and chocolate desserts.



220. **Carte d'or Balma Vénitia Muscat Beaumes de Venise A.C.** **2014** 50 €

Muscat a Petite Grains

On the slopes of Provence cultivated *Muscat a Petite Grains* grape *Vin Doux Naturel*/wine has full bouquet of aromas. Wild flowers, Provence roses and tropical fruits dominates the bouquet of aromas. 122 grams per liter of residue sugar. Very intense and rich with gentle acidity and long-lasting lemon zest aftertaste. Recommended with fruit salad, sorbets, liver pates, especially foie gras.




221. **La Cave Tambour Dore Doux Banuyls A.C.** 55 €
Grenache Blanc, Muscat
Southern appellation of France – Banuyls, vineyards are just in a reach of a hand from Spain. Vinegrapes ripen very fast because of hot climate, very small harvest of hand-picked grapes. Orange in colour, very rich, intense and gentle wine matured in oak barrels for two years. Aromas of quince flowers.
222. **La Cave Tambour Tradition Vin Doux Naturel Banuyls A.C.** 55 €
Grenache, Carignan
Very dense, brown and intense wine with aromas of cherries and chocolate. Matured in oak barrels for six years fortified sweet wine (18% vol.). Strong chocolate texture on the palate, for those who enjoy quality soft Portwein.
223. **Cave de Vignerons de Caractère Muscat Beaume de Venise A.C. 2011** 40 €
Muscat de Frontignan
This region is famous for its Vin Doux Naturel for almost two thousand years. Tropical fruits, roses, oranges dominate the bouquet of aromas, whilst honey, dried apricots and raisins dominate the palate. French like to enjoy this wine as an aperitif or after dinner. Interesting match with fruit salad.
224. **Domaine Beau Mistral Vin Doux Naturel Dore Rasteau A.C.** 35 €
Grenache Blanc
Dark brown coloured, chocolate, dense and intense fortified sweet wine. (16,5% vol.)

OTHER COUNTRIES

225. **Bianchi Marsala Vergine Riserva D.O.C. V.L.Q.P.R.D. 20 anni Sicilia Italy** 60 €
Catarrato, Grillo
Classical Marsala matured for 20 years in barrels. Rich, intense and dry – just for meditation or with matured cheese.
226. **Sammeo Vino Liquorosso Italy** 30 €
Zibibbo, Trebbiano, Malvasia
Amber coloured, with floral, musk and vanilla aromas, rich dessert wine is perfect pair with pastry desserts or just to enjoy it alone.



227. **Vin de Messe Spain** 35 €
Moscatel Romano

 This is a sweet white wine with an official certificate of the Catholic Church. It's a golden yellow muscatel from the neighbourhood of Valencia, an place which is quite famous for this wine. This sweet wine is made of the muscatel grape, known as Moscatel Romano or Moscatel de Alejandria. This liquor wine distinguishes itself from Moscatel de Valencia because it is less sweet. Just like the Moscatel, this liquor wine has a set of very typical, intense aromas with a very fruity nose.
228. **La Sacristia de Romate V.O.R.S. Very Old Rare Sherry Jerez D.O. Spain (500 ml)** 75 €
Pedro Ximénez
 Matured for over 35 years, rich (17% vol.) with dark and dense colour, intense and elegant sherry. Wonderful aromas of grapes, chocolate and leather. Dark chocolate and plum aftertaste. Recomendated with chocolate desserts, ice-cream of cheese.
229. **Sánchez Romate Pedro Ximénez Cardenal Cisneros Jerez D.O. Spain** 60 €
Pedro Ximénez
 This bodega is still in the hands of local owners – a real rarity. Rich (18% vol.), thick and sweet, matured for 15 years in barrels sherry from Pedro Ximénez, named after Franciscan monk, cardinal Giménez de Cisneros. The result is a delicately exquisite, dark coloured wine with a sweet flavour and a velvety texture. Recommended with ice cream, pastries, blue cheese.
230. **Sánchez Romate NPU Special Reserve Amontillado Jerez D.O. Spain** 55 €
Palomino fino
 Dark amber, transparent, bright collar. Dry, smooth, with bright amber hues. The lasting fragrance is reminiscent of peanuts. It is made from a Fino which later undergoes a second ageing period, but without the yeast layer. Orange peel fills the nose, augmented by spice, coffee and toffee on the silky, velvety palate. Aged for more than 30 years, this long, complex, dry with a saline and fine hint of sugar and fruit sweetness. Wine would go well with pâtés, grilled meats, matured cheese, terrines and other rich canapés.
231. **Madeira Justino's Colheita Portugal**
- | | | |
|--|-------------|------|
| | 1995 | 85 € |
| | 1996 | 80 € |
| | 1998 | 75 € |
- Tinta Negra*
 Deep gold amber colour wine with elegant, rich and ripe aroma with a note of walnut. Perfectly balanced acidity counterbalance the sweetness, and aftertaste gives you some chocolate and caramel.



★★★★ HOTEL



RESTAURANT



232. **Dows 10 years old Tawny Port Portugal**

50 €

Dow's Tawny is a ten-years-old blend aged in small oak casks at our lodges in Vila Nova de Gaia. The barrel ageing produces a smoother and lighter style of wine than the Dow's Ruby which is aged primarily in large oak vats and tonels. Dow's Tawny combines subtle fruit with delicious velvety nutty flavours derived from the cask ageing.