



Wine List 2011

BMA House in conjunction with their wine supplier, Laytons have selected a range of wines to suit many varied events. We have created an Event Wine List which comprises of a selection of wines perfect for drinks receptions. For the more sophisticated menus please see our list of dining and fine dining wines to compliment your menu choice. Your Event planner will be delighted to help you choose the best wine to compliment your Event. If you do not see what you are looking for please do not hesitate to ask as we have an extensive list of wines available.

Should you wish to provide your own wines and champagnes a chill pour and serve fee will apply:
Sparkling Wine and Champagne £15.00 plus VAT per 70cl bottle
Wines £12.00 plus VAT per 70cl bottle

Event wines and sparklings

Event white wines

- 2010 Alameda Sauvignon Blanc, Curico Valley, Chile** £18.00
Very fresh and aromatic, with aromas of passion fruit and fresh mown grass. The palate is medium bodied and soft textured with a crisp, slightly smoky finish.
- 2010 Klippenkop Chenin Blanc, Western Cape, South Africa** £18.00
Very pale lemon coloured, the nose is of honeydew melon and lemon sherbet. The palate is clean and fresh with pink grapefruit and melon flavours with a well rounded, refreshingly crisp finish.
- 2009 Cantiga Viura, Campo de B`orja, Spain** £18.00
Beautifully fruit driven with ripe floral fruit and a bright refreshing finish.
- 2009 Signum Bianco del Salento, Italy** £18.00
Mouth wateringly refreshing, with spicy pears, a rounded texture and a dry, crisp finish. A serious step up from Pinot Grigio.

Event red wines

- 2010 Alameda Merlot, Maipo Valley, Chile** £18.00
100% Merlot. Cherries and plums abound on the nose. The palate is rich, and ripe tannins frame the elegant finish. Ideal to combine with spicy, rich dishes. Suitable for vegetarians.
- 2009 Cantiga Tinto, Garnacha/Tempranillo, Campo de Borja, Spain** £18.00
A beautiful modern soft blend of Garnacha and Tempranillo. Supple yet smoothly spicy Spanish red from vineyards south of Rioja in north-eastern Spain. An easy drinking red that will match a wide variety of dishes.
- 2009 Montepulciano d'Abruzzo 'Ca de Mori', Carlo Botter, Abruzzo, Italy** £18.00
Deep purple coloured, with rich aromas of black fruits, cherries and spice, the palate is supple and warming, with very gentle tannins and a refreshing finish.
- 2010 Viñas Riojanas Cabernet Sauvignon, Famantina Valley, Argentina** £18.00
Purple coloured with aromas of raspberry and plum. The palate is full and supple with cassis, black cherry and a hint of spice. Soft and elegant tannins.

Event rose wine

- 2009 Pinot Grigio Rosé, Carlo Botter, Italy** £18.00
Very pale pink, with aromas of orchard fruit and fresh strawberries. The palate is creamy textured, yet totally dry.

Event sparkling wines and champagnes

- N.V. Arcobello Prosecco, Vino Spumante, DOC Treviso, Italy** £22.50
Fully sparkling and very pale straw coloured. The nose shows aromas of golden delicious apples and ripe pear. The palate is dry but fruity, with fresh apple and pear fruit and a clean refreshing finish.
- N.V. Rodier Brut Reserve, Reims, Champagne** £35.00
A blend of 50% Pinot Noir, 40% Pinot Meunier, 10% Chardonnay. Blended exclusively by one of Champagnes leading Grande Marque Houses with two to three years bottle age. A wine of grace and distinction.

Dining wines and sparklings

Dining white wines

- 2009 Touraine Sauvignon Blanc, Domaine de Marce, Loire Valley, France** £25.00
If you love Sancerre, you must try this fine domaine-produced Touraine Sauvignon. This has all the great characters of Sancerre with fresh crisp fruit and a lively and intensely refreshing finish.
- 2010 La Prendina, Pinot Bianco, DOC Garda, Italy** £25.00
Top quality Italian white wine, pale lemon coloured, the nose is a gentle blend of cooking apples and citrus fruits. The palate is medium bodied with a broad and rich texture, fine balancing acidity and flavours of golden delicious apples and spice.
- 2010 Stoneburn, Sauvignon Blanc, Marlborough, New Zealand** £25.00
Classic Marlborough Sauvignon, with piercing aromatics of gooseberry and blackcurrant leaf and mouth filling acidity.
- 2009 Macon Villages, 'Les Florières', Cave de Lugny, Maconnais, France** £25.00
Deliciously uncomplicated Chardonnay flavours of pear and citrus.

Dining red wines

- 2006 Vina Portil, Crianza, Bodegas Palacio, Rioja, Spain** £25.00
Rioja at its best, this medium bodied classic with cherry and vanilla flavours, framed by sweet tannins. A real delight to drink with food or simply on its own.
- 2008 Côtes du Rhône Rouge, Château Courac, Rhône Valley, France** £25.00
The vineyards are situated at altitude on well-drained stony soil and are kept cool and dry by the Mistral. A traditional blend of Syrah, Grenache, Mourvèdre and Cinsault goes into well-rounded, superbly concentrated wine.
- 2010 Finca Las Paredes Malbec, San Rafael, Argentina** £25.00
Classic Malbec aromas of ripe plums, tobacco and violets are evident in the nose, with hints of vanilla. Quite full on the palate, yet with soft ripe tannins, this has good balance and a long finish.
- 2009 Chenas, Château de Chenas, Beaujolais, France** £25.00
100% Gamay. Deep purple in colour, this wine is round and soft, with juicy ripe berry flavours and smooth velvety tannins.

Dining sparkling wines and champagnes

- N.V. MiruMiru, Hunter's Estate, Marlborough, New Zealand** £28.00
A blend of 58% Chardonnay, 33% Pinot Noir, 9% Pinot Meunier. Pale straw coloured with a creamy leesy nose backed by aromas of white peach and lemon. The palate is quite rich and fruity, with yeasty flavours mingling. International Sparkling Wine of the Year 2010
- 2005 Georges Vesselle, Vintage, Grand Cru, Bouzy, Champagne, France** £40.00
Excellent small family owned Grand Cru champagne house, a blend of Pinot Noir 90%, Chardonnay 10%. Some richness developing on the nose, with hints of butterscotch, the palate has a creamy, leesy feel to it, with hints of green apples, excellent balance and length.

Fine Dining Wines and Sparklings

Fine dining white wines

- 2009 Sancerre Blanc, Foucher Lebrun, Loire Valley, France** £36.00
Full of good mineral acidity, gooseberry fruit and herbaceous aromas. Fresh, crisp and lively on the palate with peach, green apple, hints of flint and a long finish. A classic Sancerre.
- 2009 Chablis, Domaine de la Conciergerie, France** £36.00
Pale lemon coloured, the nose shows a smoky minerality and aromas of pear apple and hints of toffee. The palate is fresh and intense, with medium body, ripe apple fruit flavours and a crisp mineral finish.
- 2010 Hunter's, Sauvignon Blanc, Marlborough, New Zealand** £36.00
Jane Hunter has created yet another superb vintage of this standout Marlborough Sauvignon. Pale lemon coloured, there is a blend of gooseberry, lemon and ripe tropical fruits on the nose. The full bodied with clear clean fruit filled finish.
- 2008 Pinot Gris Reserve, Domaine Jean Sipp, Alsace** £36.00
A beautiful food wine, pale lemon gold with a nose of confit pears, blossom and spice, notably vanilla. Broad textured, rich and powerful, showing baked apple, pear and spice and lifted by fresh acidity.

Fine dining red wines

- 2008 Hunter's Pinot Noir, Marlborough, New Zealand** £36.00
Deep ruby coloured, the nose is full of black cherry, raspberry and spice. The palate is rich and creamy, with refreshing acidity and very smooth tannins. Ideal with duck dishes and roast game birds.
- 2008 Crozes-Hermitage Rouge, Domaine Etienne Pochon, Rhône Valley, France** £36.00
100% Syrah. Vibrant purple colour with bags of black fruits on the nose. Medium to full bodied, with blackberry, cherry and spice flavours, allied to gentle tannins and a fresh, peppery finish.
- 2004 Château Caronne-Ste-Gemme Cru Bourgeois Haut Medoc** £36.00
A blend of 60% Cabernet Sauvignon, 35% Merlot and 5% Petit Verdot. Quite deep coloured with some signs of maturity. The palate is medium bodied with slightly smoky ripe black berry fruits, green peppers and subtle oak.
- 2008 Bourgogne Rouge, Clos St Germain, Vieilles Vignes, Burgundy, France** £36.00
100% single vineyard Pinot Noir. Quite pale ruby colour, with a nose of strawberry and raspberry allied to savoury notes. The palate is light to medium bodied, with a fine finish.

Fine dining sparkling wines and champagnes

- 2008 Ridgeview Cavendish Cuvée Merret, Sussex, England** £35.00
A blend of 32% Chardonnay, 39% Pinot Noir, 29% Pinot Meunier. Pale lemon gold. Fine mousse. The nose shows citrus and sweet toasted bread. The palate shows hints of orange rind and spice, acacia and toasted nuts. Quite forward. Shows how good English sparkling wine can be!
- N.V. Pol Roger Brut Reserve, Epernay, Champagne, France** £48.00
Sir Winston Churchill's favourite champagne, a blend of 33% Pinot Noir, 34% Chardonnay, 33% Pinot Meunier. On the nose, the champagne is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a real treat to drink.

Sweet wines

- 2007 Château Petit Vedrines, Sauternes, Bordeaux (37.5cl bottle)** £24.50
Deep coloured with a nose full of honeyed botrytis. Rich yet impeccably balanced, the finish lasts for minutes.
- 2009 Paul Cluver Noble Late Harvest Riesling, Elgin, South Africa (37.5cl bottle)** £32.50
With the wine's excellent balance between sugar and acidity, it works well with a variety of desserts including apple tart tatin and dark chocolate dishes. It also works well with most cheeses.