A LOVE OF FOOD & A SENSE OF OCCASION

WINE LIST 2018-19

Life's Kitchen Ltd

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"WE ARE ALL MORTAL UNTIL THE FIRST KISS AND THE SECOND GLASS OF WINE"

Eduardo Galeano

It is with pleasure that we welcome you to the Life's Kitchen Ltd wine list for 2018-2019. We have unearthed some really delightful new wines for this list and we are proud to present this list to accompany our fabulous menus

Our wine list is dominated by France this year with some really exciting new entrants. Our continual quest for sensibly priced, high quality house and premium house wines for our fixed price dining packages sees some truly sensational new white and red wines on the list, whilst our Champagne selection has been enhanced with the arrival of two lines from Champagne Dumenil, including an outstanding 2007 vintage.

We hope you enjoy these wines as much as we do.

All prices listed are per bottle and exclude VAT

All vintages are subject to change

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FIXED PRICE DRINKS PACKAGES

Our ever popular fixed price drinks packages are ideal for larger banquets, Livery functions and for those clients working to a fixed budget.

These packages are based on consumption levels of one glass and one top up of reception drinks, half a bottle of wine per person served through the meal and a glass of port. Iced water is also provided with the meal as part of those packages that do not include mineral water.

This year we have enhanced our mid-range package offering with a Livery and Livery Plus package. In these times of volatile currency rates it has been a real challenge to secure quality wine at a sensible price and we are delighted with the wines listed in these packages, which are listed for their broad appeal and consistent quality.

We do offer a variety of flexible ways to give the option to increase consumption levels during an event, and will work with you to create the package that best suits the needs of your function.



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RECEPTION PACKAGE

Based on two hours unlimited consumption
Minimum 100 attendees

Sachetto Favola Prosecco DOC
Gerard Bertrand 6eme 2015
Potager du Sud Malbec d'oc 2015
Selection of Bottled Beer
Selection of Fruit Juices
Freshly Baked Parmesan Shortbreads & Marinated Olives

£26.95 + VAT per person

LIVERY PACKAGE

Reception

Moutard Blanc de Blanc Selection of Fruit Juices Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Gerard Bertrand 6eme 2015 Potager du Sud Malbec d'oc 2015 Barros Special Reserve Port

£26.95 + VAT per person

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LIVERY PLUS PACKAGE

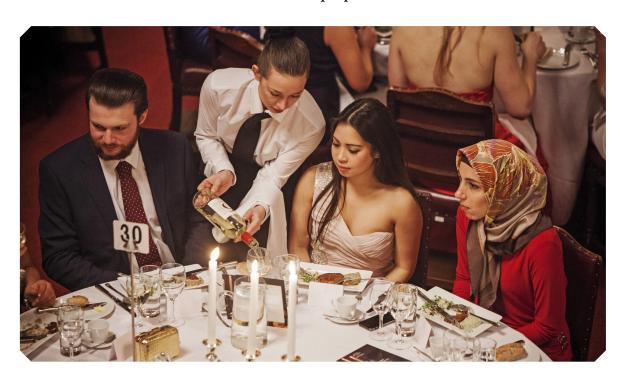
Reception

Moutard Blanc de Blanc Selection of Fruit Juices Hildon Still & Sparkling Mineral Water Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Chateau Gaury Balette Blanc, Entre-Deux-Mers 2016 Cotes du Rhone Vieilles Vignes Les Coteaux du Rhone 2016 Barros Special Reserve Port Hildon Still Mineral Water

£31.95 + VAT per person





BORDEAUX PACKAGE

Reception

Champagne Dumenil Grande Reserve Selection of Fruit Juices Hildon Still & Sparkling Mineral Water Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Chateau Lestrille Capmartin Bordeaux Blanc 2015 Chateau Lestrille Capmartin Bordeaux Superieur 2010 Monbazillac, Seigneurs de Monbazillac 2012 Hildon Still Mineral Water

£41.95 + VAT per person

THE CLASSICS PACKAGE

Reception

Champagne Dumenil Millesime 2007
Selection of Fruit Juices
Hildon Still & Sparkling Mineral Water
Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Pouilly Fuisse Aux Chailloux 2014 Chateau Peyronat Cotes de Blaye 2014 Barros LBV Port Hildon Still Mineral Water

£57.00 + VAT per person

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SPARKLING & CHAMPAGNE



SPARKLING

Hindleap Blanc de Blanc 2014 (ENGLAND)

A fine aperitif, capturing aromas of quince, brioche and elderflower. This vibrant sparkling wine makes a good accompaniment to asparagus, crab salad, grilled sea fish or roast chicken.

£42.95 + VAT per bottle

Moutard Blanc de Blanc (FRANCE)

A white gold colour with abundant and fine bubbles, capturing aromas of citrus fruits, white flowers and minerality. A very well balanced and versatile sparkling wine.

£30.00 + VAT per bottle

Sachetto, Favola Prosecco DOC (ITALY)

A stylish and easy drinking Prosecco, refreshing with a lively lemon finish.

£30.00 + VAT per bottle



CHAMPAGNE



Champagne Dumenil Grande Reserve (FRANCE)

Delicate aromas of white fruit (apple and pear) followed by elegant hints of yellow fruit (peach and apricot). A beautifully long finish culminating on a mouth-watering touch of brioche. A perfectly balanced champagne! £48.00 + VAT per bottle



Champagne Dumenil Millesime 2007 (FRANCE)

Notes of dry apricots, crystallised orange and mango followed naturally by brioche and honey, creating a rich, slight citrus flavour. Match with Foie Gras, red meat and venison.

£62.00 + VAT per bottle

Champagne Moutard Grande Cuvee (FRANCE)

A cuvee with a Pinot Noir base and aged on the lees for at least three years. Fine, rich, developed nose with fragrances of butter, almond and brioche.

£46.00 + VAT per bottle

Champagne de Malherbe Rose, Epernay (FRANCE)

A pale pink champagne, flora aromas combined with strawberries, raspberries, red apple and cherry. Perfect as an aperitif or served with cold white meats and smoked salmon.

£49.00 + VAT per bottle



WHITE WINES

Gerard Bertrand 6eme Sens Blanc 2015 (FRANCE)

Pale yellow with green tints, the nose is complex with both floral (laurel, acacia or box wood) and fruity (exotic and citrus fruits). Very aromatic mouth with a nice acidity level, easy drinking and enjoyable. Grades of fresh fruits and a smooth finish.

£27.00 + VAT per bottle

Picpoul de Pinet "Languedoc" Sel et de Sable 2015 (FRANCE)

Bright straw yellow in colour, with a very fresh and floral nose. The palate is dry and refreshing with notes of citrus, tropical fruits and a distinctive mineral edge.

£29.50 + VAT per bottle

Gavi "Cortese" Tenuta Neirano Piedmont 2015 (ITALY)

Perfumed with aromas of honeysuckle and almonds, balanced with citrus fruit and white blossoms flavours. This wine is a good match for smoked salmon, shellfish and white meat dishes.

£32.00 + VAT per bottle

Chateau Lestrille Capmartin Bordeaux Blanc 2015 (FRANCE)

Beautifully balanced oak against a background of citrus and ginger, perfectly matched with poultry and fish. £41.00 + VAT per bottle

Pouilly Fume la Mariee Caves Pouilly Sur Loire 2016 (FRANCE)

French still white wine from Loire Valley France, made with Sauvignon Blanc. A tremendously good value Pouilly-Fumé, made just across the valley from Sancerre. Aromatic and floral with intricate zesty fruits on the palate and a dry, flinty finish. Delicious as an aperitif & with seafood.

£47.00 + VAT per bottle

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Saint Clair Marlborough Sauvignon Blanc 2016 (NEW ZEALAND)

A full, crisp and powerful wine displaying intense flavours of passion fruit and blackcurrant, with underlying gooseberry tones. A full yet elegant palate, with subtle minerality and a well-balanced long, lingering finish. £44.50 + VAT per bottle

Sancerre, Domain Merlin Cherrier 2015 (FRANCE)

This wine is distinguished by its perfume of citrus and minerals, along with an aromatic, blackcurrant character and an extra richness of gooseberry. Perfect with seafood. £51.95 + VAT per bottle





ROSE WINE

St Sidoine Rose, Provence, France 2016 (FRANCE)

French rose wine from Provence in South East France, made with Grenache, Cinsault, Carignan and Syrah. Lovely fresh, dry style with soft strawberry fruit and a little honeysuckle. Match with BBQ red meat with Mediterranean herbs and salads.

£31.95 + VAT per bottle

RED WINES

Chateau de Campuget Syrah Viognier 2015 (FRANCE)

Fragrant nose, violets and soft black fruit characters make this wine refreshing and easy to drink. £27.00+ VAT per bottle

22/:00+ VIII per bottle

Dona Paula Malbec 2016 (ARGENTINA)

An intense purplish red colour with sweet, spicy and intense aromas, combining notes of red fruits and herbs (such as Herbes de Provence). This wine is soft, velvety, fresh and well balanced.

£29.50 + VAT per bottle

Rioja Crianza, Fincas de Azabache 2013 (SPAIN)

Intense plum and cherry flavours with elements of vanilla and spice and a soft rounded palate. Excellent by the glass or to accompany tapas, chorizo or braised meats.

£29.50 + VAT per bottle

Cotes du Rhone, Domaine Amandine 2015 (FRANCE)

A fresh and vibrantly fruity blend, where the spice and smoky aromas of the Syrah dominate, whilst juicy red fruits and spice compete on the palate leading into a long and complex finish. A good accompaniment to pates, grilled or roast meats, sausages, chilli and mild cheeses.

£30.50+ VAT per bottle

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Chateau Lestrille Capmartin Bordeaux Superieur 2010 (FRANCE)

Fresh, aromatic Claret. It shows soft plum and cassis aromas on the nose with a soft, juicy yet well-structured palate.

£37.00 + VAT per bottle

Gerard Bertrand, Terrior St Chinian 2014 (FRANCE)

A rich and long-lasting blend, with aromas of blackberry, black olives and spice leading to notes of black fruits, prunes and coffee with a hint of garrigue on the long finish.

£39.50 + VAT per bottle

Directors' Cut by Francis Ford Coppola 2014 (USA)

The 2014 Director's Cut Cabernet Sauvignon is a lush, rich, full-bodied beauty with elegant oak character and complex flavors that include black cherry, raspberry and currants interwoven with notes of anise, dark chocolate and espresso bean.

£67.00 + VAT per bottle





PORT AND DESSERT WINE

Barros Special Reserve (PORTUGAL)

This has been the staple port at Life's Kitchen Ltd for years and with very good reason; Bottled after 4 years in cask, this port is deeply coloured with aromas reminiscent of ripe berry fruits and mulberry. Full bodied with a long finish.

£39.00

Monbazillac, Seigneurs de Monbazillac 2012 (FRANCE 75cl)

Deep golden colour with aromas of ripe apricots and candied orange. Smooth and rounded in the mouth, the sweetness is perfectly balanced by a refreshing acidity. Great as an aperitif with foie gras or Roquefort cheese, pairing well with white meats and rich creamy sauces

£37.00

Sauternes, Chatey Les Mingets 2012 (FRANCE 37.5cl)

A rich and concentrated dessert wine with intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish. Will accompany foie gras, honey roast chicken, a wide variety of fruits, cake and blue cheeses.

£32.50

We will be delighted to match wines to your specific menu choices and please do ask about our fine wine selection which we will happily show on request.