

*Comlongon Castle  
Country House*



*Wine List*

## Comlongon Castle Recommends: White Wine

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| 1  | <b>Berri Estates Unoaked Chardonnay, SE Australia</b><br><b>Australia</b><br><i>A crisp style with a fresh, yet ripe lemon character with no oak ageing.</i>           | £16.90 |
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| 2  | <b>Cullinan View Chenin Blanc, Robertson</b><br><b>South Africa</b><br><i>Deliciously fresh and creamy with peachy fruit character. A classic South African style.</i> | £16.90 |
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| 3  | <b>Pinot Grigio delle Venezia Giulia Lumina, Ruffino</b><br><b>Italy</b><br><i>Refreshingly dry, pear and apple sauce scented wine from north-east Italy.</i>          | £19.50 |
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## White Wine

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| 4  | <b>Riverstone Ridge Sauvignon Blanc, Marlborough</b><br><b>New Zealand</b><br><i>Ripe gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit and lime on the palate.</i>                              | £22.50 |
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| 5  | <b>Sancerre Les Collinettes, Joseph Mellot</b><br><b>France</b><br><i>Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.</i> | £24.50 |
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| 6  | <b>Chablis Gloire de Chablis, J. Moreau et Fils</b><br><b>France</b><br><i>A traditional Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish.</i>   | £29.50 |
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| 7  | <b>Meursault, Louis Jadot</b><br><b>France</b><br><i>A superb reason to explore this region - layers of pineapple and citrus fruit tumble with rich toasted nuttiness.</i>   | £49.50 |
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## Comlongon Castle Recommends: Red Wine

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- 8 Berri Estates Merlot, SE Australia** £16.90  

**Australia**  
*Several specially selected vineyards provide a delicious combination of raspberries, blueberries and soft plum characters.*
- 9 Luis Felipe Edwards Lot 40 Cabernet Sauvignon, Rapel Valley** £16.90  

**Chile**  
*Deep red with ripe berry-fruit and wispy green pepper. Medium bodied, ripe tannins and lingering fruit on the finish.*
- 10 Rare Vineyards Pinot Noir, Vin de France** £19.50  

**France**  
*From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.*

## Red Wine

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- 11 Marqués de Morano Rioja Crianza Tinto** £21.50  



**Spain**  
*Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.*
- 12 Fleurie Les Muriennes, Thorin** £26.50  

**France**  
*The name Fleurie aptly describes the fresh, floral style of the wine.*
- 13 Beaune 1er Cru Les Theurons, Domaine Louis Jadot** £49.50  

**France**  
*Four parcels of vines which are renowned for this aromatic style, generous amply structured berry flavours with an unusual delicacy on the finish.*

## Rose Wine

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- 14 Pinot Grigio Rosato del Veneto, Collezione Marchesini** £16.90  

**Italy**  
*Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.*
- 15 Condesa de Leganza Tempranillo Rosé, La Mancha** £19.50  

**Spain**  
*Tempranillo grapes make this deep salmon pink rosé bursting with fresh summer fruit flavours.*

## Sparkling Wine

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- 16 Rondel Extreme Pura Raza Brut, Cava** **£18.50**  
**Spain**  







*A Spanish sensation. Full of apple fruit-filled bubbles and surprisingly bone dry.*
- 17 Prosecco Extra Dry, Fantinel** **£22.90**  
**Italy**  

*Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour.*
- 18 Fantinel Rosé Brut** **£24.90**  
**Italy**  

*Delicious strawberry and redcurrant flavours backed with a squeeze of sweetened lemon juice.*

## Champagne

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- 19 Bouché Père et Fils Cuvée Réservee Brut** **£33.50**  

*Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.*
- 20 Bouché Père et Fils Brut Rosé** **£39.50**  

*A predominance of Pinot Noir gives a rich summer strawberry fruit flavour.*
- 21 Moët & Chandon Brut Impérial** **£46.90**  

*A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.*
- 22 Taittinger Brut Réserve** **£51.50**  

*Perhaps the lightest and most elegant of the Grand Marque Champagnes, an intensely fragrant character, subtle biscuity complexity and superb elegance from a predominance of Chardonnay.*
- 23 Taittinger Prestige Brut Rosé** **£68.00**  

*Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes.*
- 24 Dom Pérignon Brut** **£139.00**  

*Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.*