

# THE CRAB AT BOURNEMOUTH

## WINES BY THE GLASS, CARAFE & BOTTLE

SPARKLING WINES & CHAMPAGNE		125ml	Bottle		
0031	Primo Prosecco, Italy	5.00	18.50		
0034	Lallier Grand Cru Brut Champagne, France	7.30	40.95		
WHITE		125ml	175ml	500ml	Bottle
0001	Mas de Vigneron White 2009, France	2.80	3.85	11.25	16.00
0002	Jean Paul Demi Sec 2009, France	3.00	4.10	12.00	17.00
0003	Tierra Alta Sauvignon Blanc 2011, Chile	3.50	4.80	14.10	20.00
0004	Mirabello Pinot Grigio 2010, Italy	3.20	4.40	12.85	18.25
0010	Last Stand Chardonnay 2009, Australia	3.25	4.45	13.00	18.50
0005	Paarl Heights Chenin Blanc 2010, South Africa	3.30	4.50	13.20	18.75
0007	La Colombe Chablis 2009, France	5.20	7.10	20.80	29.50
ROSE		125ml	175ml	500ml	Bottle
0051	Mas de Vigneron Rosé 2010, France	2.80	3.85	11.25	16.00
0052	The Big Top White Zinfandel 2010, California	3.15	4.35	12.65	18.00
RED		125ml	175ml	500ml	Bottle
0061	Mas de Vigneron Red 2010, France	2.80	3.85	11.25	16.00
0062	Vega del Rayo Rioja ( <i>Tempranillo</i> ) 2010, Spain	3.50	4.75	13.90	19.75
0063	Tierra Alta Merlot 2010, Chile	3.75	5.15	15.05	21.50
0064	Soldiers Block Shiraz 2010, Australia	3.85	5.30	15.50	22.00
0065	Chianti Prunatelli 2009, Italy	3.95	5.40	15.85	22.50
0066	Adobe Cabernet Sauvignon Reserva 2010, Chile	4.10	5.55	16.30	23.00

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## SPARKLING WINES & CHAMPAGNE

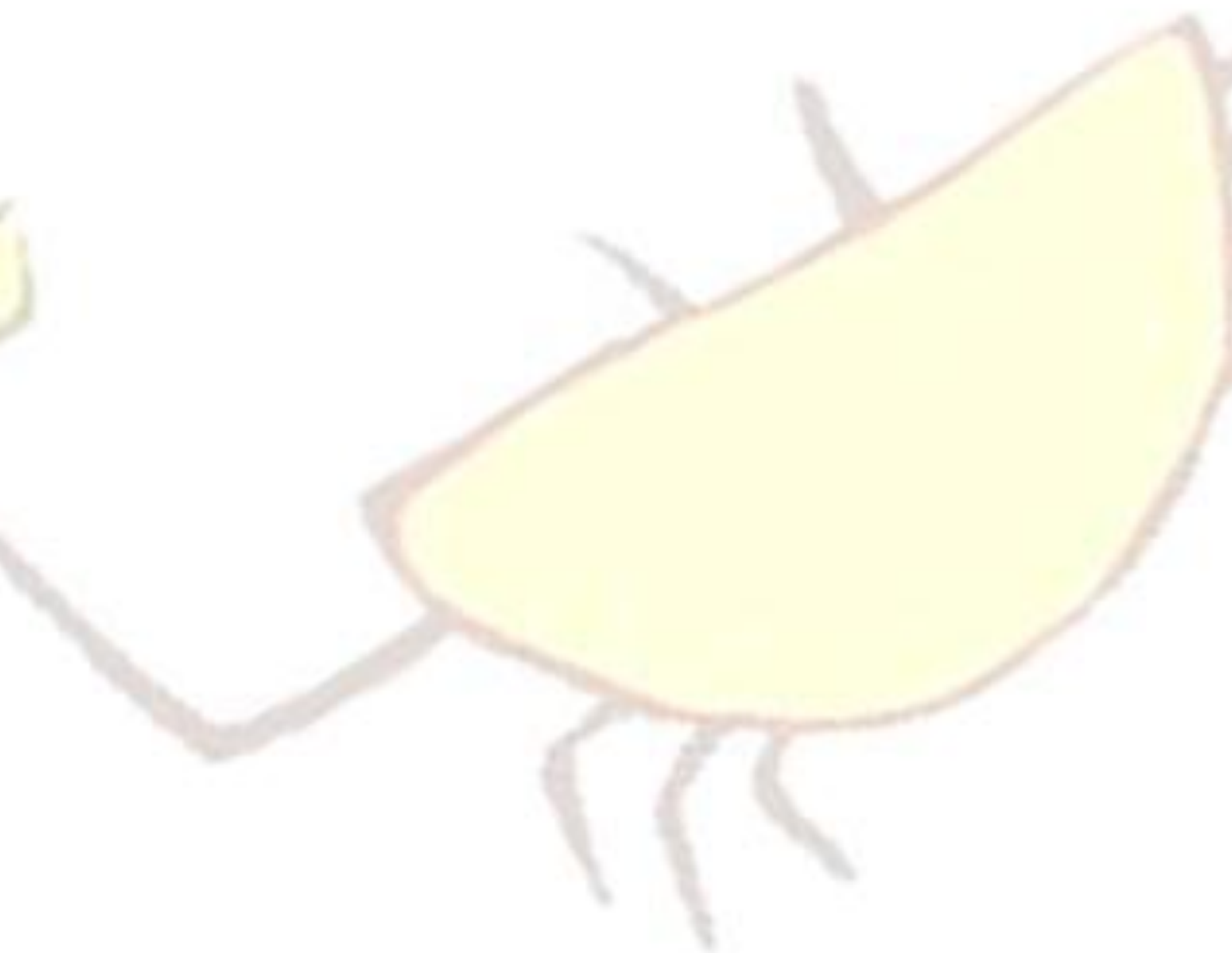
### CHAMPAGNES

- 0034 Lallier Grand Cru Brut Champagne, France 40.95  
*Matured in bottle on its lees for 24-36 months, the result is Champagne with a pale lemon colour, good steady fizz, and a powerful typical 'bready' Champagne nose; on the palate it is a big complex wine, quite vinous with lots of mouthfeel followed by a long, dry finish.*
- 0035 Lallier Grand Cru Rosé Champagne, France 45.95  
*Matured in bottle on its lees for 48 months, this 100% pure Pinot Noir has a lovely pale pink colour, clean fresh red fruit on the nose, followed by lively fresh fruit flavours on the palate with an appealing softness; elegant and very sippable*
- 0042 Lallier Grand Cru Blanc de Blancs (Magnum – Two Bottles In One!) 120.00  
*A fresh and full-bodied champagne with balance and finesse. Elegant with ample citrus fruit flavours and aromas. This 100% Chardonnay (Blanc de Blancs) has been beautifully crafted using the very best Grand Cru grapes from Ay and La Côte des Blancs.  
Gold in a bottle...and not just any bottle - a Magnum is the perfect way to serve this wonderful Champagne.*
- 0042 Laurent Perrier Brut NV, France 55.00  
*A strong vivid colour and delicate yet complex nose, indicating a relatively high proportion of Pinot Noir. A mature style of non-vintage champagne with hints of citrus fruit, and a well balanced palate.*
- 0036 Laurent Perrier Rosé NV, France 80.00  
*This wine opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries. It has great length and is rounded and supple on the finish.*
- 0037 Dom Perignon 2002 Brut, France 125.00  
*Named after the 17th Century monk who perfected the sparkling wine process that made Champagne great, Dom Perignon is still one of the most sought after Champagnes.*
- 0038 Krug Champagne Grande Cuvee NV, France 190.00  
*A unique Champagne in such a beautifully presented bottle – matured for an exceptional length of time, this has a wonderful depth of flavour and finesse.*
- 0040 Dom Perignon 2000 Brut Vintage Rose, France 425.00  
*A striking, intensely perfumed wine redolent of sweet candied cherries and spices. This medium-bodied wine possesses gorgeous structure, and ideally another year or two of cellaring is warranted in order for the full range of aromas and flavors to emerge. The Dom Perignon Rose is 80% Chardonnay and 20% Pinot Noir, with most of the Pinot coming from the south-facing vineyards of Ay*
- 0041 Veuve Cliquot NV Brut (Nebuchadnezzar), France 1600.00  
*The predominance of Pinot Noir provides the structure that is so typically Cliquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.*

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## SPARKLING WINES

0030	Primo Prosecco, Italy	18.50
0031	Mas Macia Brut Cava, Spain	21.00
0032	Mirabello Pinot Grigio Rosé, Italy	24.00



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## ROSE & WHITE WINES BY THE BOTTLE

### ROSE

0051	Mas de Vigneron Rosé 2010, France	16.00
0052	The Big Top White Zinfandel 2010, California	18.00
0053	Mirabello Pinot Grigio Rosé 2010, Italy	20.00
0054	Sancerre Rosé 2010, Domaine Michel Girard et Fils, France	34.00

### LIGHT & DRY WHITE

Light dry white wines are made from large grapes with thin skins. This produces delicate flavoured wines, which are all very refreshing and easily drinkable either on their own or with a wide variety of delicate flavoured foods.

All of the light dry white wines listed go excellently with shellfish, fish and chicken dishes as well as some cuts of pork because the acidity within the wines cut through oiliness very well and can act as an excellent balance to salty seafood.

0001	Mas de Vigneron White 2009, France	16.00
0003	Tierra Alta Sauvignon Blanc 2011, Chile	20.00
0010	Last Stand Chardonnay 2009, Australia	18.50
0011	Duc De Morny Picpoul De Pinet 2010, France	22.00
0012	Orballo Albarino 2010, Spain	26.50
0013	Moko Black Sauvignon Blanc 2010, Marlborough, New Zealand	28.00
0009	La Clochette Sancerre 2010, France	38.50

# THE CRAB AT BOURNEMOUTH

## RICH & COMPLEX WHITE

These wines are deep and complex with powerful flavours and intense aromas. Don't be put off by those over oaked Chardonnays of the 1980's and early 90's. Recently these wines have become much more refined and the flavours are much better balanced. They are now ideal if you like wines with a kick which are full of deep complex fruit flavours. Perfect with hard cheese as well as meaty fish and some more gentle meats, veal or pork as well as poultry but it is important to know that due to their strength they can overpower some of the more delicate flavours in a dish.

0007	La Colombe Chablis 2009, France	29.50
0017	Châteauneuf du Pape Blanc 2010, Domaine Chante Cigale, Rhône Valley	39.50
0019	Chablis 1 <sup>er</sup> Cru, Domaine De La Motte 2008, France	40.00
0021	Sancerre Harmonie ( <i>Sauvignon</i> ) 2007 Vincent Pinard, Loire Valley, France	57.75
0018	Vallet Frères, Puligny Montrachet 2007, France	65.00
0024	Vallet Frères, Puligny Montrachet 2007, France (Magnum – Two Bottles In One!)	120.00
0025	Chevalier – Montrachet 2006, Grand Cru, Philippe Colin, France	140.00

## FRUITY & AROMATIC WHITE

The important thing to remember about fruity, aromatic wines is that 'aromatic' does not equal sweet. All of these wines are produced with very ripe grapes and this can give the impression of sweetness when smelling them but on the first taste you will realize they are actually dry. They make the ideal accompaniment whether sitting out on the terrace enjoying the day or snuggled in a chair reading a good book.

0002	Jean Paul Demi Sec 2009, France	17.00
0004	Mirabello Pinot Grigio 2010, Italy	18.25
0005	Paarl Heights Chenin Blanc 2010, South Africa	18.75
0006	Les Grands Presbytères Muscadet 2010, France	20.00
0014	La Basttistina Gavi 2010, Italy	24.00
0016	Ant Moore <i>Pinot Gris</i> 2010, Marlborough, New Zealand	27.50
0017	Markus Molitor Riesling 2007, Bernkasteler Lay, Germany	37.50

# THE CRAB AT BOURNEMOUTH

## RED WINES BY THE BOTTLE

### LIGHT & FRUITY RED

Light and fruity red wines are the ideal food matching wines as they have deep flavours which can stand up to many dishes but do not have enough tannin to change the texture of dishes.

Light and fruity red wines go very well with most types of food especially red meats, poultry and meatier fish. They are also an excellent accompaniment to both game and vegetarian foods. It should however be noted that they can be too delicate to stand up to the dense flavours in very rich foods.

0062	Vega del Rayo Rioja ( <i>Tempranillo</i> ) 2010, Spain	19.75
0066	La Reine de L'Arenite Fleurie 2010, France	25.00
0067	Côtes du Rhone 2009 La Chapelle De Marin, France	25.25
0068	Fonty's Pool Pinot Noir 2010, Australia	28.00

### RIPE & SMOOTH RED

Merlot tends to dominate in this group of wines which have deeper flavours than many red wines such as Pinot Noir but are not as full of mouth furring tannin as Shiraz or Cabernet Sauvignon wines. This means that they are not only delicious but often a perfect compromise that can be enjoyed by all red wine fans.

These wines are very versatile and go well with most vegetarian foods as well as all red meats and game. It should be pointed out though that these wines can often overpower the more delicate flavours of most fish dishes.

0061	Mas de Vigneron Red 2010, France	16.00
0063	Tierra Alta Merlot 2010, Chile	21.50
0070	Nieto Don Nicanor Malbec 2009, Argentina	26.00
0074	Châteauneuf du Pape 2007, Domaine Chante Cigale, Rhône Valley	45.00

# THE CRAB AT BOURNEMOUTH

## RICH & COMPLEX RED

Rich, oaky reds are the blockbusters of the wine world. They unapologetically expose your senses to an overload of tastes and aromas. These wines are all produced from thick skinned grapes and have lots of mouth filling tannin; most are aged in oak barrels before being bottles to allow them time to develop and mellow.

These wines are rich in tannin and require either dishes full of very deep flavours or dishes which contain lots of proteins which the tannin can bind to otherwise they can overpower dishes.

0069	Adobe Syrah Reserva 2009, Argentina	23.00
0064	Soldiers Block Shiraz 2010, Australia	22.00
0065	Chianti Prunatelli 2009, Italy	22.50
0079	Tignanello Tosacana IGT 2007, Italy	115.00
0080	Château Mouton Rothschild, 1982, France	1,500.00

# THE CRAB AT BOURNEMOUTH

## DESSERT WINES, PORTS & SHERRIES

### DESSERT WINES 50ml

0091 Domaine de Grange Neuve Monbazillac 2007, France 3.25

0092 Grand Vin de Bordeaux Sauternes 2009, France 3.75

### PORT

Cockburns Fine Ruby Port 3.25

Cockburns Fine Tawny Port 4.25

Porto Krohn 20 Years 5.00

### SHERRY

Harveys Fino Extra Dry 3.25

Harveys Bristol Cream 3.25

Cream Iberia Sanchez Romate Hnos 4.00

Pedro Ximénez Cisneros Sanchez Romate Hnos 4.50