

Elliott O'Mara

	Table 1	Vintage		Comments	
1.	<p>Chateau Musar White <i>Aromas of orange peel, peach blossom, lemon and pear. The palate has notes of stone fruits with orange zest overlaid by roasted almonds – it is very fresh despite its weighty texture. It is all at once; flowers, lemon, spice and honeycomb underpinned with a fresh acidity and very good length. Gloriously complex with a penetrating acidity that comes from old vines.</i></p>	2008	£24.45		
2.	<p>Musar Jeune Red <i>Musar Jeune Red is an unoaked blend of Cinsault, Syrah and Cabernet Sauvignon from youthful Bekaa Valley vines. Inky-dark, silky-textured and aromatic, with blackcurrant, raspberry and cherry flavours and a warm, spicy finish.</i></p>	2014	£11.25		
3.	<p>Hochar Pere et Fils <i>Aromas of dark forest fruits, cassis and black cherries with notes of leather, tobacco and sweet spices. The palate is enriched with blackberry and mulberry fruit, plums and blackcurrant leaf along with layers of sweet spices such as cinnamon and subtle notes of coffee bean. Well balanced and elegant with soft velvety integrated tannins.</i></p>	2013	£15.45		
4.	<p>Chateau Musar Red <i>Released in the spring of 2016, this has a deep scarlet colour and a nose of blackberries, Assam tea, dark chocolate and mulled berries. On the palate there are blackcurrants, cherries, damsons and figs with warm cinnamon spice and a hint of mint. It is also characterised by a smoky earthiness. The tannins are well integrated, there is good acidity and a long, dry finish.</i></p>	2009	£30.95		
5.	<p>Chateau Musar Red <i>a complex, intriguing array of aromas: toasted bread, cigar box, fresh tea, plums and Eastern spices. On the palate, there are mature fruits: plums, figs and cherries with hints of tea leaves and dark chocolate. The wine is intense and gregarious, the first taste releasing complex notes of currants, cherries and spice. The structure is light and airy, blending Musar's classic fruit flavours with a hint of game and finishing with a cleansing acidity.</i></p>	2003	£28.50		
6.	<p>Chateau Musar Red <i>The nose is full of red fruits, mostly cherries and cassis, with flavors of vanilla, oakiness, and some hints of chocolate. This follows through in the taste which is rich, well balanced, mellow with spices in the beginning, very smooth tanins surrounded with mature red fruits, vanilla and chocolate, and a hint of orange in the end. Very long and smooth after taste</i></p>	1999	£30.95		
7.	<p>Chateau Musar Red <i>A beautiful deep, ruby hue with lots of almost confected cherry, blackcurrant and cranberries on the nose with a hint of liquorice. The palate has an explosion of brambly and hedgerow fruits with blueberries and cherries.</i></p>	2006	£25.95		

Iain Barrie

	Table 2	Vintage		Comments	
8.	Codorniu Zero		£ 5.95		
9.	Anna Blanc de Noirs		£10.45		
10.	Raimat Saira Albarino	2015	£10.25		
11.	Septima Sauvignon Blanc	2016	£ 9.25		
12.	Anima Blanco	2016	£ 9.95		
13.	Septima Obra Malbec	2014	£ 9.95		
14.	Legaris Crianza	2013	£15.75		
15.	Raimat Abadia	2015	£ 7.95		
16.	Navajas Tinto	2016	£ 7.95		
17.	Ederra Crianza	2015	£ 8.25		
18.	Navajas Tinto Reserva	2010	£12.50		
19.	Banks Caribbean		£ 1.65		
20.	Estrella Galicia		£ 1.50		
21.	Coopers Ale		£ 1.95		

Guy Nightingale

	Table 3	Vintage	Price	Comments	
22.	Champagne Gosset Grande Reserve <i>Biscuity and baked pear aromas with hints of toasty nuts. Tiny bubbles with creamy pear and apple. Long, toasty, nutty richness</i>	N.V.	£44.95		
23.	Promised Land Chardonnay <i>Fleshy yellow peach, subtle pineapple and citrus flavours with a refreshing acidity and a lovely clean finish. It is an easy drinking, 'any occasion' wine.</i>	2016	£ 8.95		
24.	Amigos White <i>Chardonnay, Marsanne and Rousanne blend from Western Australia</i>		£15.45		
24.	Momo Sauvignon Blanc <i>Classic Marlborough aromas of tropical fruits, herbaceous notes and a hint of cassis. Lemon zest and passionfruit on the palate and a crisp, dry finish.</i>	2015	£12.95	Organic, vegan	
25.	Macon Lugny Louis Latour <i>An outstanding wine. Opulent, rich, with a flowery bouquet and lovely honey, apple and nutty flavours on the palate.</i>	2015	£12.25		
26.	Sauvignon de St Bris Simonnet Febvre <i>This wine comes from the only Burgundy region to grow Sauvignon Blanc. It's soft in style, more nutty than herbal, with almond and white fruit flavours.</i>	2015	£12.95		
27.	Domaine de Valmoissine Pinot Noir <i>Southern French Pinot Noir from Louis Latour. It has spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.</i>	2014	£12.45		
29.	Fleurie Les Garans <i>Aromas and flavours of red summer fruit and violets with a hint of liquorice on the finish.</i>	2013	£17.75		
30.	Vaqueyras Vidal-Fleury <i>Blackberry, "garrigue", rosemary and violet on the nose, followed by silky smooth spicy black fruits on the palate, with balanced tannins and a light grip on the finish.</i>	2014	£19.75		
31.	Wakefield St Andrews Cabernet <i>An enticing bouquet of violets, black fruits and chocolate is followed by flavours of ripe black fruit, coffee and chocolate. A complex wine with long lasting flavours. Will last for another 10 years +</i>	2012	£32.50		
32.	Hazel's Vineyard Zinfandel <i>This seductive old-world styled red has a bouquet of black cherry, quince and dark chocolate. The grapes are pressed using a traditional basket press with the juice left to rest French oak barrels for 14 months.</i>		£21.95		
33.	Muscat de Beaumes de Venise half bottle <i>Aromas of orange blossom and candied citrus peel. Full and sweet with flavours of honey, spice and orange marmalade but retains enough acidity to give a fresh clean finish.</i>	2014	£12.75		
34.	Frapin VSOP <i>An elegantly packaged VSOP from veteran Cognac house Frapin, blended from eaux-de-vie made exclusively from grapes from the Grande Champagne region of Cognac. It was also named Best VSOP of 2016 in the World Cognac Awards.</i>		£54.00		

Chris Helliwell

	Table 4	Vintage		Comments	
35.	Honjozo Sake		£16.75		
36.	Daijingo Sake		£32.95		
37.	Fiano Mandrarossa		£ 9.75		
38.	Planeta Chardonnay		£25.75		
39.	U Passimientto		£ 9.25		
40.	Brunello di Montalcino Castiglioni		£40.25		
41.	Limoncello		£22.25		
42.	Saliza Amaretto		£25.50		
43.	Yuzushu Sake		£21.25		
44.	Akashi Tai Umeshu Plum Sake		£17.95		

Mike Ritchie

		Vintage	Trade Price	Comments	No of bottles
45.	Mionetto Sergio	NV	£12.45		
46.	Mionetto Rose	NV	£12.45		
47.	Mionetto Prosecco DOCG	NV	£14.75		
48.	Talisman Gruner Veltliner	2016	£7.95	6 for £42 – mix and match with Furmint.	
49.	Talisman Furmint	2016	£7.95	6 for £42 – mix and match with Gruner Veltliner	
50.	50 degrees Riesling	2015	£11.45		
51.	Tonel 46 Malbec	2013	£13.45	Buy 2 for £25	
52.	El Picaro	2015	£ 9.75		
53.	El Recio	2014	£14.75		
54.	El Viejo	2015	£26.95		