



ORCHARDLEIGH ESTATE

Wine and Champagne



**"Love is like being enlivened with champagne."**

**~ Samuel Johnson ~**



# Sparkling and Champagne

Cost to Upgrade from House Sparkling Wine and House Wines for Reception Drinks, Wedding Breakfast and Toast Drink during Speeches:

Grand Imperial Brut NV (France)

Crisp appley sparkling wine with a lovely shot of pear juice among the bubbles, which burst into white-flower fragrance.

**Included**

Prosecco Brut, Argeo, Ruggieri Veneto (Italy)

Argeo Prosecco is made by the Bisol family in Valdobbiadene, in northern Italy. It is delicate and zesty, exuding green apples and citrus.

**£5.00**

Brut Grande Reserve Premier Cru, Gobillard Champagne (France)

An elegant Champagne made from grapes from Premier Cru vineyards next to Krug. This is such a treat, lovely and fresh citrus fruit with crunchy apple and a touch of honey notes. Perfect for celebrating.

**£11.00**

Brut Réserve, Taittinger Champagne (France)

A blend of the three Champagne varieties, slightly heavier on the Chardonnay, this is a crisp, citrusy sparkling wine with subtle notes of brioche and white flowers; in the mouth it is fruity, honeyed and moreish.

**£26.00**

Moet Imperial Champagne (France)

Well-made Champagne from a world-famous name: a succulent mouthful of pear, peach and a hint of gooseberry preceded by a delightful waft of brioche, nuts, green apple and citrus.

**£42.00**

## White Wine

Cost to Upgrade from House Sparkling Wine and House Wines for Reception Drinks, Wedding Breakfast and Toast Drink during Speeches:

Sospiro Bianco d'Italia, Sospiro (Emilia Romagna, Italy)

Dry yet floral Italian white with concentrated flavours of white peach and white currants and a final hint of gooseberry.

**Included**

Sauvignon Blanc, Los Tortolitos (Central Valley, Chile)

Fresh and vibrant Sauvignon Blanc from Chile, lots of lemon and lime fruit, refreshing glass of wine.

**£4.00**

Les Mougeottes Chardonnay, IGP Pays d'Oc (Languedoc-Roussillon, France)

Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Macon and more savouriness than the New World, making it ideal by the glass.

**£4.50**

Sauvignon Blanc, Whakapapa (Gisborne, New Zealand)

Classic New Zealand Sauvignon Blanc, green and fresh with lime and gooseberry, gentled by flavours of tropical fruit.

**£6.50**



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## *Rosé Wine*

Cost to Upgrade from House Sparkling Wine and House Wines for Reception Drinks, Wedding Breakfast and Toast Drink during Speeches:

Sangiovese Rosato Rubicone IGT, Sospiro (Emilia Romagna, Italy)

Pale pink rose from the Sangiovese grape, fragrant with rose petals, followed by a juicy mouthful of pomegranate and blood orange.

**Included**

La Lande Cinsault Rosé, Vin De France (South West France)

Unoaked Cinsault from the Languedoc makes for a charming rosé, pale but insistently flavoured with red berries and Mediterranean herbs

**£3.00**



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## Red Wine

Cost to Upgrade from House Sparkling Wine and House Wines for Reception Drinks, Wedding Breakfast and Toast Drink during Speeches:

Sospiro Rosso D'Italia, Sospiro (Emilia Romagna, Italy)

Light-bodied, juicy red, perfumed with violet and rose and flavoured with blackcurrants and other berries. **Included**

Chilean Merlot, Los Tortolitos (Central Valley, Chile)

Really bright and lively Merlot from Chile, really easy drinking, soft and fruity. **£4.00**

Cuma Organic Winemakers Malbec, El Esteco (Salta, Argentina)

Rich, thrilling Malbec, full of black cherries and black plums, topped off with a scattering of spice. **£6.50**

Rioja Crianza, Ramon Bilbao (Rioja, Spain)

Rioja from one of the best Spanish producers of wine. Full of black fruit plus an intriguing sour note, so that added to the sweetness of blackberries and blackcurrants comes the tang of blackberry yoghurt. **£4.50**

Don David Malbec, El Esteco (Salta, Argentina)

Argentinian Malbec, rich and filled with berries, plum jam, the fine, perfumed acidity of redcurrants, with the elegant scent of violets on the nose, plus the sweetness of vanilla and a smear of dark chocolate. **£6.50**

Pigmentum Malbec Rouge Cahors, Georges Vigouroux (South West France)

Beneath a bouquet of summer flowers, a rich red Malbec emits flavours of raspberry, blackcurrant and blackberry, held together by firm, defined tannins. **£15.00**



**“The first kiss and the first glass of wine are the best. ”**  
**~ Marty Rubin ~**





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