



Wine List

Whenever Marcus changes the menu, our good friend and long - suffering wine merchant Mark Chapman has a few sleepless nights. Because he knows he will be handed the un-straight forward task of finding wines which are in Marcus' words "interesting and different, of pedigree and quality, fit the dishes like a glove and are extremely good value for money." Luckily for Mark, he's pretty good at this, and we hope you'll enjoy the wine he has selected below. Imeqatigiitta! As they say in Greenland.

HOUSE WHITE WINES

1. Calbuco Sauvignon Blanc, Central Valley, Chile
– Crisp and fresh with classic fruits.
2. Pinot Grigio Alpha Zeta, Veneto, Italy
– Wonderful purity of fruit with touches of spice on the nose. Very well balanced with a long finish.
3. Chardonnay, Domaine du Bosc, Languedoc, France.
– Floral and fruity aromas with notes of fresh butter and hazelnuts. Round and expressive.
– 175ml glass £4.00, & 125ml glass £3.30, Bottle £15.95

HOUSE RED WINES

18. Calbuco Merlot, Central Valley, Chile
– Soft plums and damson fruit, with spicy notes and a long, rounded finish.
19. Cabernet Sauvignon, Domaine Cabrials, Languedoc, France
– Lots of brambly fruits with great concentration and length. Bernard Julian is a young man on a mission to produce ultra serious wine at highly competitive prices.
20. Finca La Linda Malbec, Luigi Bosca, Mendoza, Argentina
– Aromas of cherries and spice. On the palate it is a velvety elegant and modern styled Malbec with excellent structure.
– 175ml glass £4.00, & 125ml glass £3.30, Bottle £15.95

HOUSE ROSE WINES

21. 2009 Cuvee des Oliviers Rose, Domaine Massamier la Mignarde, Languedoc, France
– A blend of Cinsault, Syrah and Grenache, made by the Venes' family, who have owned this Domaine for the last 300 years. Clean, light, refreshing with lots of elegant fruit.
– 175ml glass £4.00, & 125ml glass £3.30, Bottle £16.95

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4. 2010 Sangoma Chenin Blanc, Paarl, South Africa – £18.50
– *Fresh and racy, with lots of Citrus fruits and hints of green apple. Crisp and rich with a long finish.*
5. 2009 Finca La Linda Unoaked Chardonnay, Luigi Bosca, Mendoza, Argentina – £18.95
– *This delicious chardonnay has intense aromas of pear, green apple and white peach. Fruity, unoaked and with crisp acidity. Try it with chicken.*
6. 2009 Stoneburn Vineyards Sauvignon Blanc, Marlborough, New Zealand – £24.95
– *Subtle aromas of lemon, grapefruit and spices, with a hint of tropical fruits. Supple, ripe and easygoing. Classic Sauvignon. Try it with fish.*
7. 2007 Schloss Vollrads 'Castle Label' Riesling, Rheingau, Germany – £26.95
– *From one of the oldest estates in Germany. Citrus and floral aromas with touches of pineapple. Very light and fresh with a hint of sweetness. Try it with seafood.*
8. 2007 Macon Davaye, Domaine des Deux Roches, Burgundy, France – £29.95
– *Elegant fruit with a smoky toasty depth of flavour. Really good to have with chicken or pork.*
9. 2008 Sancerre 'Les Renarderies', Domaine la Rossignole, Loire, France – £34.50
– *The Cherrier family have been making wine since 1848. Their wines have a powerful bouquet with an intense flintiness and floral aromas, with faint touches of spice on the finish.*
10. 2007/8 Chablis, Vieilles Vignes, Jean Claude Bessin, Burgundy, France – £36.50
– *Delightful fruit and a fine structure. Classic Chablis.*
11. 2006 Unison Vineyards Pinot Gris, Hawkes Bay, New Zealand – £39.50
– *Delightful fresh fruit, un-oaked, soft, smooth and mouth-filling. This is a beautiful example of this classic grape variety. Try it with chicken.*
12. 2007 Cape Point Vineyards Sauvignon Blanc, Cape Point, South Africa – £52.50
– *A very stylish and complex Sauvignon Blanc from one of the very best vineyards in South Africa. Lovely tropical fruit, subtle herbs and minerals.*

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22. 2007 Willunga 100 Shiraz-Viognier, McLaren Vale, S. Australia – £21.50
– *Enticing aromas. Plenty of smoky brambly shiraz fruit, with an excellent structure and great depth of flavour.*
23. 2005 Chateau Lucas, Lussac St. Emilion, Bordeaux, France – £25.95
– *The Vauthier family who own Chateau Ausone (one of the finest wines in Bordeaux) also own Ch. Lucas. The wine possesses lots of ripe juicy Merlot fruit with notes of vanilla and spice. Have it with steak. Claret and steak- you will never look back....*
24. 2006 Riberal '4 Meses' Barrica, Bodegas Santa Eulalia, Ribera del Duero, Spain – £25.95
– *A deep rich colour with notes of plums, damsons, and cinnamon. Good richness and weight with soft gentle tannins. Goes with pretty much anything, but particularly exciting with game.*
25. 2007 Fleurie, Domaine Roche-Guillon, Beaujolais, France – £29.50
– *Delicate aromas with intense fruit flavours. A high quality Fleurie from a small family run vineyard.*
26. 2005 Rioja Crianza, Vina Izadi, Rioja, Spain – £29.95
– *Aromas of spice, soy, and black fruits leading to a medium-bodied, classically elegant Rioja. A great food wine. Particularly special with ham, chicken or pork.*
27. 2006 Chianti Rufina DOCG, Fattoria Selvapiana, Tuscany, Italy – £32.95
– *Plums, leather, licorice and spices. Medium in body, it possesses outstanding length in an understated way. A must with any red meat.*
28. 2006 Ondine Cabernet Sauvignon, Ormonde Vineyards, Darling, South Africa – £33.50
– *Lots of opulent fruit with balanced oak and leather highlights. A delicious supple Cabernet. Try it with game.*
29. 2006 Chateau Rozier Grand Cru St. Emilion, Bordeaux, France – £46.95
– *Produced by Jean-Bernard Saby and his two sons. Château Rozier offers masses of profoundly rich, pure and deeply complex flavours. Elegant and very refined.*
30. 2008 Gala 1, Luigi Bosca, Mendoza, Argentina – £54.95
– *A Malbec based blend from one of Argentina's stars. This wine has intense aromas of ripe red fruit with delicate hints of vanilla. Structured, elegant, with a long finish in the mouth.*

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DESSERT WINE

31. 2006 Chateau Fayau, Cadillac, Bordeaux, France – £4.95/ 125ml glass
– *This is a rich, full and luscious wine with fresh acidity and made in what is essentially a satellite area of Sauternes.*

SPARKLING WINE

32. Cremant de Loire Brut NV, Langlois-Chateau, Loire, France
– £23.95 bottle or £4.95 per 125 ml glass

CHAMPAGNES

33. Waris & Filles NV Brut – £34.50
34. Jacquesson NV Brut, Cuvee No. 732 – £49.95
35. Bollinger Special Cuvee NV Brut – £65.00

PORTS

- Taylor's LBV Port 2003 – £3.95 50ml Glass, Bottle (75cl) £28.95
Fonseca 10 yr. Tawny Port – £4.25 50ml Glass, Bottle (50cl) £31.50
Croft Triple Crown Ruby Port – £3.25 50ml Glass

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