



# Marygreen Manor

## Wine List

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# White Wine

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175ml      250ml      Bottle

- Hillville Road Chardonnay**      £6.50    £9.00    £26.00  
**Australia**  
A juicy, medium bodied chardonnay showing white peach, cream and hints of pineapple. This wine has a generous creamy texture, sweet fruit and finishes with a lemon sherbet freshness.
- Viña Carrasco Sauvignon Blanc**      £6.60    £9.30    £27.00  
**Chile**  
Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.
- Crescendo Pinot Grigio**      £6.90    £9.50    £28.00  
**Italy**  
A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.
- Kokako Sauvignon Blanc**      £8.00    £11.40    £33.00  
**New Zealand**  
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid- palate weight.
- Toast & Honey Chardonnay**      £37.00  
**USA**  
Delicious toasted vanilla notes and honeyed stone fruit and baked apple. Rich butterscotch and toasted oak on the palate, long flavorful finish.
- Boschetto Gavi di Gavi DOCG**      £38.00  
**Italy**  
Bright, clean apple and pear aromas on the nose, a citrus fresh palate, delicately herbaceous, touch of a mineral "twang" on the finish.
- Ghost in the Machine Skin**      £43.00  
**Contact Chenin Blanc**  
**South Africa**  
Aromatic with a smokey, nutty character picked up on the nose. On the palate this wine is creamy, juice on entry with a subtle lime lingering finish.
- Domaine Raverdy Ducroux Sancerre**      £57.00  
**France**  
Light yellow colour, floral and fruity notes. Well-balanced with a fresh, lingering finish.
- Domaine Passy le Clou Chablis**      £59.00  
**France**  
Golden colour with an expressive nose of floral notes and green apple. The palate has a classic Chablis minerality and a long, elegant finish.

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## White Wine

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Bottle

10. **Pieropan Soave Classico** £60.00  
**Italy**  
Left on texture-building lees, it's fresh and expressive with notes of white flowers, almond and marzipan, a fresh, clean acidity and hints of pastry on the finish.
11. **Pouilly-Fumé Pierre Brevin** £70.00  
**France**  
An inviting pale lemon-gold, with subtle aromas of grass, fresh fennel and gunflint against a backdrop of citrus. A ripe grapefruit palate with refreshing, zesty acidity.
12. **Chiuse Vidalba Etna Bianco, Torre Mora** £90.00  
**Italy**  
Alluring bouquet, evoking memories of citrus fruits, pineapple, and lemon, with subtle undertones of earthy, smoky, and herbaceous nuances in the background.
13. **Alain Chavy 'Les Charmes' Puligny- Montrachet** £150.00  
**France**  
Elegant and perfumed with notes of apricot, gooseberry and slate. Try it with grilled fish or a decadent seafood platter including scallops, oysters and prawns.

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## Rosé Wine

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175ml 250ml Bottle

14. **Bel Canto Pinot Grigio delle Venezie Rosé** £6.60 £9.00 £26.00  
**Italy**  
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.
15. **Pescadero Point White Zinfandel Rosé** £7.10 £9.40 £27.00  
**USA**  
This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.
16. **Nicolas Rouzet, Coteaux d'Aix en Provence** £40.00  
**France**  
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice.
17. **Henri Ehrhart Rosé** £43.00  
**France**  
Pale pink colour, the wine seduces by its aromatic intensity with notes of violets and cherries; a real treat! The palate is lively, light and refreshing with fruity and slightly vegetal notes.

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## Red Wine

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175ml      250ml      Bottle

18. **Viertalo Tempranillo, Garnacha**      £6.60    £9.00    £26.00  
**Spain**  
Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice.
19. **Hillville Road Merlot**      £6.90    £9.40    £27.00  
**Australia**  
Soft and juicy Merlot with the perfect balance of red fruits, sweet vanilla oak and spice.
20. **Wild Ocean Cabernet Merlot**      £7.10    £10.00    £29.00  
**South Africa**  
A richly-textured velvety wine with ripe plum and blackcurrant fruit aromas and a touch of vanilla oak.  
Soft and juicy.
21. **Under The Sycamore Shiraz**      £7.70    £10.70    £31.00  
**Australia**  
Silky smooth with lashings of blackcurrant, bramble and white pepper.
22. **Côtes Du Rhône Aimé Arnoux Ventoux**      £8.00    £10.80    £31.00  
**France**  
Rich and complex, this wine is classic Rhône: a blend of Grenache, Syrah, Carignan, Mourvèdre and Cinsault. With plenty of intense red-fruit aromas and spicy nuances.
23. **Mozzafiato Primitivo**      £31.50  
**Italy**  
This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.
24. **XM by Xavier Milhade, Bordeaux**      £33.00  
**Supérieur AOC**  
**France**  
Deep ruby color, a nose of crisp red fruits. A superb liquorice attack. A concentrated, balanced wine with fine tannins like grilled coffee.
25. **Conde De Castile Rioja Reserva**      £35.00  
**Spain**  
A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco.
26. **Toast & Honey Pinot Noir**      £37.00  
**USA**  
Zippy, red honey and berry compote. Red fruit dominant with cherry and raspberries on the nose, baking spices come through to join the fruit on the palate.

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## Red Wine

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Bottle

27. **Ghost in the Machine Malbec-Viognier** £43.00  
**South Africa**  
Herbaceous with hints of fynbos, rosemary and tobacco leaf, spiced or marinated red meats with a biltong coating. The palate bursts with plum and cherries - smokey.
28. **Roberto Sarotto Barolo DOCG** £66.00  
**Italy**  
Complex aromas of ripe red cherry fruit and sweet spices. The palate is full and velvety with a long complex finish. A great match for meat dishes, game and roasts.
29. **Charmes de Kirwan** £90.00  
**France**  
The rich and plummy second wine of renowned Margaux property Château Kirwan.
30. **Amarone Classico Costasera, Masi** £110.00  
**Italy**  
Prune, fig and chocolate are to name but a few. Every sip discovers another beautiful flavour from this brilliant producer.
31. **Vosne Romanée Domaine Sirugue** £150.00  
**France**  
Three ideal Burgundy terroirs are behind this fruit- forward and complex wine. Excellent ageing potential.
32. **La Rioja Alta 904 Gran Reserva** £200.00  
**Spain**  
It has complex aromas of blackberry jam, raspberries, cedar and cigar box, with liquorice and clove flavours.  
Pair with roasted meats.

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## Dessert Wine

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100ml

Bottle

33. Elysium Black Muscat Half Bottle **£11.50** **£40.00**  
USA

Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings. Or try it poured over ice cream for the ultimate after-dinner treat!

34. Castelnau de Suduiraut,  
Sauternes, Half bottle **£14.00** **£48.00**  
France

With seductive aromas of fragrant orange blossom, spices and fudge. The smooth initial taste develops into soft sweetness on the palate backed by the delicate aromas that are found on the nose.

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## Prosecco & Sparkling Wine

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20cl Bottle

Bottle

35. Apericena Prosecco **£10.00** **£30.00**  
Italy

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

36. Fiammetta Prosecco Rosé **£30.00**  
Italy

Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.

37. L'Extra par Langlois Brut, **£40.00**  
Crémant de Loire  
France

Made in the same 'traditional method' as Champagne. But because it's from the Loire Valley, it's a fraction of the usual asking price. Contains a spot of Chenin Blanc.

38. Graham Beck Brut **£43.00**  
South Africa

An inviting nose full of lightly yeasty aromas. The palate offers fresh, gentle lime fruit delivered with a fine mousse, giving the wine a creamy texture on the finish.

39. Graham Beck Brut Rosé **£43.00**  
South Africa

Pale silvery pink, with aromas of raspberry and cherry, with some subtle mineral hints. Bright acidity and fine mousse balance well with the ripeness of the crushed berry flavours.

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# Champagne

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40. **House Champagne** £70.00  
**France** 125ml £13.00  
A straw yellow colour with a beautiful sparkle. Fine, abundant bubbles. On the nose there are delicate fragrances of white peaches, citrus fruit and orange blossom develop.
41. **Moët & Chandon Brut Impérial NV** £90.00  
**France**  
It's crisp and refreshing, but rich and ripe and full of stone fruit flavours. Think peach and lemon zest. With aromas of biscuit and brioche.
42. **Veuve Clicquot Brut NV** £100.00  
**France**  
Aged for twice as long as is legally required and made from grapes plucked from the finest vineyards, it's as biscuity rich as they come.
43. **Pol Roger Réserve NV** £110.00  
**France**  
After four years of ageing, this Brut Réserve is well worth the wait. You'll find aromas of pear, mango and honeysuckle, with ripe and developed flavours of quince, apricot and toasty brioche.
44. **Laurent-Perrier Rosé NV** £140.00  
**France**  
Unusually made by the saignee method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.
45. **Dom Pérignon** £300.00  
**France**  
Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Moët et Chandon, named after the Benedictine monk who pioneered Champagne.

Marygreen Manor Hotel  
London Road, Brentwood, Essex, CM14 4NS  
[www.marygreenmanor.co.uk](http://www.marygreenmanor.co.uk)  
01277 225252  
[info@marygreenmanor.co.uk](mailto:info@marygreenmanor.co.uk)  
[www.facebook.com/marygreenmanorhotel](http://www.facebook.com/marygreenmanorhotel)