



Marygreen Manor

Wine List

White Wine

| | 175ml | 250ml | Bottle |
|--|-------|--------|--------|
| 1. Hillville Road Chardonnay Australia | £5.70 | £8.00 | £23.00 |
| 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. | | | |
| 2. Viña Carrasco Sauvignon Blanc Chile | £5.90 | £8.40 | £24.00 |
| Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white. | | | |
| 3. Crescendo Pinot Grigio Italy | £6.10 | £8.70 | £25.00 |
| A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish. | | | |
| 4. Kokako Sauvignon Blanc New Zealand | £7.50 | £10.70 | £31.00 |
| Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid- palate weight. | | | |
| 5. Toast & Honey Chardonnay USA | | | £36.00 |
| Delicious toasted vanilla notes and honeyed stone fruit and baked apple. Rich butterscotch and toasted oak on the palate, long flavorful finish. | | | |
| 6. Boschetto Gavi di Gavi DOCG Italy | | | £37.00 |
| Bright, clean apple and pear aromas on the nose, a citrus fresh palate, delicately herbaceous, touch of a mineral "twang" on the finish. | | | |
| 7. Ghost in the Machine Skin Contact Chenin Blanc South Africa | | | £42.00 |
| 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. | | | |
| 8. Craggy Range 'Te Muna Road' Sauvignon Blanc New Zealand | | | £50.00 |
| Typical aromas of passionfruit pulp interwoven with kaffir lime leaf. The palate has succulence and sophistication. The finish is almost saline. | | | |
| 9. E Bonneville Chablis France | | | £53.00 |
| Bright pale yellow in colour. Open nose of white fruits with a nice minerality offering complexity. The palate is well-balanced and the finish is lemon-flavoured and fresh. | | | |

White Wine

| | | | | Bottle |
|-----|--|--|--|---------|
| 10. | Pieropan Soave Classico | | | £59.00 |
| | 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 | | | £69.00 |
| | 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 | | | £89.00 |
| | 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 | | | £149.00 |
| | 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. | | | |

Rosé Wine

| | | 175ml | 250ml | Bottle |
|-----|---|-------|-------|--------|
| 14. | Bel Canto Pinot Grigio delle Venezie Rosé | £5.90 | £8.40 | £24.00 |
| | 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 | £6.10 | £8.70 | £25.00 |
| | 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 | | | £39.00 |
| | 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 | | | £42.00 |
| | 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. | | | |

Red Wine

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 18. Viertalo Tempranillo, Garnacha Spain Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice. | £5.70 | £8.00 | £23.00 |
| 19. Hillville Road Merlot Australia Soft and juicy Merlot with the perfect balance of red fruits, sweet vanilla oak and spice. | £6.10 | £8.70 | £25.00 |
| 20. Wild Ocean Cabernet Merlot South Africa A richly-textured velvety wine with ripe plum and blackcurrant fruit aromas and a touch of vanilla oak. Soft and juicy. | £6.60 | £9.40 | £27.00 |
| 21. Under The Sycamore Shiraz Australia Silky smooth with lashings of blackcurrant, bramble and white pepper. | £6.80 | £9.70 | £28.00 |
| 22. Cote Du Rhone: Ventoux 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. | £7.10 | £9.90 | £29.00 |
| 23. Mozzafiato Primitivo 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. | | | £30.00 |
| 24. XM by Xavier Milhade, Bordeaux 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. | | | £32.00 |
| 25. Conde De Castile Rioja Reserva Spain A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco. | | | £34.00 |
| 26. Toast & Honey Pinot Noir 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. | | | £36.00 |

Red Wine

Bottle

27.

Ghost in the Machine Malbec-
Viognier
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.

£42.00
28.

Roberto Sarotto Barolo DOCG
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.

£65.00
29.

Charmes de Kirwan
France

The rich and plummy second wine of renowned Margaux property Château Kirwan.

£89.00
30.

Amarone Classico Costasera,
Masi
Italy

Prune, fig and chocolate are to name but a few. Every sip discovers another beautiful flavour from this brilliant producer.

£109.00
31.

Vosnee Romanee Domaine
Sirugue
France

Three ideal Burgundy terroirs are behind this fruit- forward and complex wine. Excellent ageing potential.

£149.00
32.

La Rioja Alta 904 Gran Reserva
2015 Rioja
Spain

It has complex aromas of blackberry jam, raspberries, cedar and cigar box, with liquorice and clove flavours.
Pair with roasted meats.

£199.00

Dessert Wine

100ml Bottle

33.

Elysium Black Muscat Half Bottle

USA

£10.80

£39.00

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

France

£12.80

£47.00

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.

Prosecco & Sparkling Wine

20cl Bottle Bottle

35.

Apericena Prosecco

Italy

£9.50

£29.00

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

36.

Fiammetta Prosecco Rosé

Italy

£29.00

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, Crémant de Loire

France

£39.00

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

South Africa

£42.00

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

South Africa

£42.00

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.

Champagne

40. House Champagne

France

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.

£69.00

125ml £12.00
41. Moët & Chandon Brut Impérial NV

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.

£89.00
42. Veuve Clicquot Brut NV

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.

£99.00
43. Pol Roger Réserve NV

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.

£109.00
44. Laurent-Perrier Rosé NV

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.

£139.00
45. Dom Perignon, Gift Box

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.

£299.00

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