

# THE RATCATCHERS INN

## *Diners Wine Selection*

Welcome to the Ratcatchers fine wine list.

We have had great fun finding wines of the highest quality from around the world. They have been chosen to compliment the fresh food and local produce which characterises our food dishes.

### **Did you know ...**

Wine grapes today rank as the number one among the world's fruit crops when it comes to the number of acres used for its cultivation



## ~ White Wines by the Glass ~

	125ml	250ml	Bottle
<b>1 Sauvignon Blanc, Emiliana (Chile)</b> The Very best in fresh Sauvignon—crisp and dry but never sharp. Deliciously new world in style	3.75	6.50	15.95
<b>2 Niersteiner Gutes Domtal (Germany)</b> Broader, richer flavours for those with a sweeter taste	3.75	6.50	15.95
<b>3 Pinot Grigio, “San Alessandro” (Italy)</b> Fresh and dry, with a full bodied, fruity character	3.75	6.50	15.95

## ~ Rosé Wines by the Glass ~

	125ml	250ml	Bottle
<b>4 Rosé Pinot Grigio “Laroma” (Italy)</b> The world’s most popular grape lends itself beautifully to making rosé. Nice rich style	3.75	6.50	15.95
<b>4a Shiraz Rosé, Emiliana (Chile)</b> A richer, almost medium style of Rose, massively attractive	3.75	6.50	15.95

## ~ Red Wines by the Glass ~

	125ml	250ml	Bottle
<b>5 Cabernet Sauvignon Emiliana (Chile)</b> Lovely ripe fruit, a real winter warmer. Earthy and spicy	3.75	6.50	15.95
<b>6 Merlot “Monte Vista” (Chile)</b> Jam packed with juicy, generous fruit. Velvety and rich with powerful flavours	3.75	6.50	15.95
<b>7 Shiraz/Cabernet “Richmond Ridge” (Australia)</b> Deep and dense and dark and brooding. A real belter made out of three grape varieties, with masses of rich, ripe fruit	3.75	6.50	15.95

## ~ Crisp and Refreshing Whites ~

*All are refreshing with a steely character which cuts through sauces, complementing food perfectly*

<b>8 Sauvignon Blanc, Whitehaven (New Zealand)</b> Classic Marlborough Sauvignon, grassy and fresh, oodles of gooseberry flavours, crisp and tangy			24.50
<b>9 Pinot Grigio, Ourvillea (New Zealand)</b> Proof that Pinot Grigio, grown in a great vineyard, can be one of the most exciting white wines in the world!			22.50
<b>10 Sancerre, “Cuveé Pierre Edgard” (France)</b> Classically crisp, dry Loire Sauvignon, dripping with fresh, fruit flavours. A perfect partner for chicken or any seafood			23.50
<b>11 Gavi, La Battistina (Italy)</b> A lovely food wine from the cool climate vineyards in Piedmonte. They call this the Chablis of Italy, a delicious dry, fruit packed wine			19.95
<b>12 Sauvignon de Touraine (France)</b> Wonderfully ripe fruit, packed with crisp, refreshing character. The same grape as Sancerre, grown just downstream on the river Loire.			19.95

## ~ *Classic and Full Bodied Whites* ~

*These wines are all heavier and just a little bit riper. Some have a whisper of food friendly oak, but all have a pleasing roundness on the palate*

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|---|--------------|
| <b>13 Chardonnay, Sutter Home (California)</b>  | <b>18.50</b> |
| Lovely elegant style. Unoaked to allow the juicy, generous fruit, to sing out loud!   |              |
| <b>14 St Veran, Domaine des Mailettes (France)</b>  | <b>27.50</b> |
| Ancient vines create a breath taking concentration of flavour. Great walls of voluptuous fruit, all wrapped up in opulent oak, the entire bottle determined to please. Heady, hedonistic stuff            |              |
| <b>15 Chardonnay/Viognier, The Arrogant Frog (France)</b>   | <b>18.95</b> |
| A richer, more chewy and very food friendly style. Chunky, toasty and trendy. Absolutely delicious, with ripe full body   |              |
| <b>16 Meursault, Boyer-Martenot (France)</b>  | <b>30.95</b> |
| Unbelievably rich, and honeyed and unctuous. Quite one of the most powerful, fully flavoured white wines you will ever drink. It still has a cutting edge of shimmering acidity, biting through the food. |              |

## ~ *Rich and Aromatic Whites* ~

*This selection is all about exuberant fruit, so concentrated it makes the wine feel more serious*

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|---|--------------|
| <b>17 Gewurztraminer "Crossroads" (New Zealand)</b>   | <b>25.50</b> |
| A wonderfully full bodied, aromatic style. Less dry or spicy than Alsace but richer and more giving   |              |
| <b>18 Chenin Blanc, Rocheburg (South Africa)</b>  | <b>16.50</b> |
| The classic companion to anything seafoody. Clean, crisp and very dry. Cuts through rich sauces with a satisfying bite                      |              |
| <b>19 Viognier, Domaine De Baharout (France)</b>  | <b>19.50</b> |
| Lovely aroma of spring flowers, followed by flavours of rich autumn fruits. Excellent with chicken or pork                                  |              |
| <b>20 Colombard / Chardonnay "Wilsons Quay" (Australia)</b>   | <b>16.95</b> |
| Big, full bodied flavours, very much a food wine.   |              |
| <b>21 Chablis, Pascal Bouchard (France)</b>   | <b>23.50</b> |
| A fine and fruity Chablis, low on acidity, though there's a nice crispness to it. Long flavours which linger on the palate and last forever |              |

## ~ *Elegant and Smooth Reds* ~

*These are relatively light in style, suitable for quaffing on their own or at lunchtime. They all work well with fish and white meats, and have oodles of character.*

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|---|--------------|
| <b>22 Vega, Douro (Portugal)</b>  | <b>18.50</b> |
| A real crowd pleaser! Soft, silky texture, with full bodied ripe fruit.   |              |
| <b>23 Pinot Noir, "Special Reserve", Tabali (Chile)</b>   | <b>24.50</b> |
| Warning: If you order one bottle, you will want another!<br>Wonderfully juicy, with impossibly more-ish fruit. Enjoy it with chicken or pork. |              |

## ~ *Elegant and Smooth Reds (Continued)* ~

- 24 Fleurie, “Les Garants” (France)** **23.50**  
The flower of Beaujolais, as soft as silk, and smooth as satin. But still magnificently profound.  
Plenty of length and structure.
- 25 Cotes De Beaune Villages, Pierre Bouree (France)** **30.50**  
Excellent Burgundy from the very hot vintage of 2005. Absolutely delicious now, silky / powerful
- 26 Merlot, Armador (Chile)** **24.50**  
A smooth, silky style, reflecting the venerable vines which have gone into the wines.  
Imperial purple in colour, smooth and mouth filling.

## ~ *Warm, full bodied Reds* ~

*The style of this selection is more serious, and less likely to work well with light dishes. All have integrated tannin, which means they are suitable for richer dishes*

- 27 Cabernet Sauvignon / Carmenere “Duette” (Chile)** **24.50**  
Quite simply one of Chile’s finest, smoothest wines, the juicy, ripe Cabernet backed up by Chile’s “lost” grape, the famous Carmenere
- 28 Durif, Heathcote, Brown Brothers limited reserve (Australia)** **27.50**  
From legendary producers, Brown Brothers “top shelf” this rich ripe rarity is hardly ever seen in England. Intense powerful flavours with a velvety texture.
- 29 Chianti, “Prunatelli” (Italy)** **18.75**  
A toothsome taste of timeless Tuscany. Exuberant blackcurrant fruit with a lovely spicy finish.  
Nice complex wine with a very long finish
- 30 Rioja Seleccionada, Vega del Rayo (Spain)** **18.95**  
Absolutely typical Rioja made in the traditional way, showing deliciously decadent fruit and smoky oak. For the very best Rioja has to offer, try No 37, in the next selection
- 31 Gevrey-Chambertin, Bouchard Pere et Fils (France)** **32.50**  
Made from ancient vines, roots deep in the soil of one of the most famous vineyards in Burgundy, Pure Pinot Noir, with a rich, velvety texture and a taste which lingers in the mouth forever.
- 32 Corbières, Chateau Fontaréche (France)** **17.50**  
One of the great value wines of the Languedoc. Punches well above its price, hints of nougat and almond blossom.
- 33 Malbec, Pascual Toso (Argentina)** **20.50**  
Juicy, generous Malbec at its very best, with beautifully integrated oaky, smoky backbone. From old vines with intense flavours.
- 34 St Emilion Grand Cru, Château Monlot (France)** **28.50**  
Classy claret from one of best vintages of modern times. Style and sophistication in every glass
- 35 Merlot, Waterstone Bridge (Australia)** **17.95**  
Juicy, generous and jam packed with smooth fruit. Just a whisper of food friendly oak. Smooth, sexy and silky, it slips down oh so easily

## ~ Rich, Heavyweight Reds ~

*The style of this selection is more serious, and less likely to work with light dishes.  
All have integrated tannin, which means they are suitable to richer dishes.*

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| <b>36 Shiraz/Malbec, Hope Estate (Australia)</b>   | <b>26.00</b> |
| An absolute stonker! Very rich and complex, with almost ethereal flavours.<br>Delicious with steaks or meat based pies.                    |              |
| <b>37 Rioja Reserva, Monte Real (Spain)</b>  | <b>24.50</b> |
| Wonderfully ripe, richly scented. Full bodied wine which has been matured to perfection in the bodega cellars. Really really good          |              |
| <b>38 Carmenere, Montevista Reserva (Chile)</b>  | <b>18.95</b> |
| The famous "lost" grape of Chile is like a turbo charged Merlot. Silky smooth and full of power.<br>It is great value.                     |              |
| <b>39 Pinotage, Rocheburg (South Africa)</b>   | <b>17.50</b> |
| Wonderfully elegant, plenty of power, but a smooth, velvety texture. The only problem is that it seems to evaporate very fast in the glass |              |
| <b>40 Valpolicella Classico "Ripasso" Montresor (Italy)</b>  | <b>28.50</b> |
| A mini Amarone with lovely sweet fruit, and an intense and dry finish. Perfect meat wine   |              |
| <b>41 Organic Cabernet Sauvignon/Merlot, Novas (Chile)</b>   | <b>20.50</b> |
| An impressive flavour profile on the palate including lots of prune with some rhubarb & black cherry                                       |              |

## ~ Dessert Wine ~

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|--|----------------------|--------------------------------|
| <b>42 Moscato Passito, Araldica (Italy)</b>  | <b>37.5cl Bottle</b> | <b>14.95</b>                   |
| Opulent and sweet, without being cloying. A deliciously decadent way of rounding off your dinner with us |                      | <b>125ml Glass</b> <b>4.50</b> |

## ~ Champagne & Sparkling ~

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| <b>43 Veuve Valmante, Brut</b>   | <b>16.50</b> |
| Light, bouncy, and fizzing with life. Exuberant and lively, bubbling over with irrepressible energy                            |              |
| <b>44 Champagne Ayala - Made by Bollinger</b>  | <b>33.00</b> |
| Deliciously crisp and refreshing, made almost entirely from Pinot Noir making it the perfect partner for food or en aperitif   |              |
| <b>45 Moet et Chandon, Brut imperial</b>   | <b>40.00</b> |
| The stuff of celebration! The benchmark of quality in Champagne, biscuity and yeasty, with concise mousse and great complexity |              |

## ~ Half Bottles White ~

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|--|--------------|
| <b>46 Sauvignon Blanc, Montes (Chile)</b>          | <b>10.50</b> |
| <b>47 Sancerre, "Cuvee Pierre Edgard" (France)</b> | <b>13.00</b> |

## ~ Half Bottles Red ~

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|-------------------------------|--------------|
| <b>48 Fleurie (France)</b>    | <b>11.00</b> |
| <b>49 St Emilion (France)</b> | <b>11.00</b> |



# THE RATCATCHERS INN



## Did you know ...

There are 10,000 wine grapes varieties worldwide

## Did you know ...

The wreck of the TITANIC holds the oldest wine cellar in the world and despite the depth and wreckage, the bottles are still intact

## Did you know ...

The word "toast," meaning a wish of good health, started in ancient Rome, where a piece of toasted bread was dropped into wine

## Did you know ...

As late as the mid-17th century, the French wine makers did not use corks. Instead, they used oil-soaked rags stuffed into the necks of bottles



## Did you know ...

170 years is the average age of a French oak tree harvested for use in wine barrels