

## Wine List - An introduction



# the Scarlet

To us at The Scarlet wine is about unmediated flavours and cherishing a sense of place – without compromising environmental awareness. We support the smaller grower; many of the wines we have selected are a product of the happy marriage of indigenous grape varieties with respected vineyard sites, carefully tended by generations of dedicated vignerons who eschew modern, factory-style production methods in favour of a more sympathetic approach to cultivation and winemaking.

Many of these committed, artisan growers work organically or bio-dynamically, making wines that represent their “terroir”, or sense of place. You will also find ‘natural’ wines on our list which go a step further and are made from organic or biodynamic grapes with wild yeast, without added sugar and with a minimal, and sometimes, no use of sulphur. Many are unfiltered or clarified, bringing you closer to the essence of the grape. Championing this more sustainable approach to life is an integral part of The Scarlet.

Index key

**OC – Certified organic**

**OP – Working with strong organic principles**

**BC – Certified biodynamic**

**BB – Working with broadly biodynamic principles**

**N – Natural wines**

**V – Vegetarian/Vegan**

The European bias of our selection allows us to explore countries like Spain, Italy and France really well. Wherever we can we like to take a step or two off the beaten track in search of lesser-known, grape varieties and idiosyncratic wines made by some very individual (and in some cases downright bonkers) characters. Places like Hungary and Greece are also producing fantastic wines which deserve to feature on any list these days.

We have chosen to offer many of the wines by the glass in the hope that this will inspire you to make fresh discoveries, or perhaps re-evaluate a variety or region you haven’t considered for a while.

Enjoy!



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## Wine List **Champagne** – A few bubbles to cleanse the palate, awaken the senses and revive the soul.

### Champagne

We discovered Champagne **Tarlant** at a round of tastings in London, where minimum intervention and natural winemaking were the order of the day. We were searching, with hope rather than assurance, for a house Champagne which was both devastatingly good, and pushed the boundaries of winemaking in a way which chimed with our philosophy at The Scarlet. As soon as we came across Tarlant, something struck a chord. Their philosophy: *"We feel that it is particularly important that our wines reveal the diversity of the sub-soil, the vineyards and the blends of our estate. Each parcel lays claim to its own identity and we listen to that complexity and do all we can to let it sing in the wine we make from it."* The health of the soil is a priority and farming is designed to build sustainability and biodiversity, nurturing the micro-organisms which share the soil with the vines. Happily, the wines themselves were also delicious; hence you now find them on our list:

<b>Champagne Tarlant</b>	<b>37.5cl</b> (Half bottle)	<b>1.5ltr</b> (Magnum)	<b>12.5cl</b>	<b>Bottle</b>
<b>Tarlant, Brut Nature Zero NV OP</b>	<b>£32.00</b>	<b>£120.00</b>	<b>£12.00</b>	<b>£57.00</b>
<b>Tarlant Brut Nature Zero Rosé NV OP</b>			<b>£13.00</b>	<b>£69.00</b>

### Other Champagnes

<b>9. Bollinger La Grande Année 2005</b>	<b>£135.00</b>
<b>10. Krug Grande Cuvée NV</b>	<b>£210.00</b>



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## Wine List **Sparkling Wines** – A few bubbles to cleanse the palate, awaken the senses and revive the soul.

	12.5cl	Bottle
<b>White</b>		
<b>13. Prosecco di Valdobbiadene Brut 'Jeio', Bisol NV</b> <i>The Bisol family are masters of Prosecco. The family has been making wine for centuries and all the grapes come from their own land, something which is extremely rare in the region. Produced from organically grown grapes. <b>OC, V</b></i>	<b>£9.00</b>	<b>£42.00</b>
<b>14. Vouvray 'La Dilettante', Domaine Breton (Loire, France) NV</b> <i>This naturally sparkling Chenin Blanc by Domaine Catherine &amp; Pierre Breton is all pale fruit and blossom. A lovely aperitif. <b>OC, BB, V, N</b></i>		<b>£42.00</b>
<b>15. Camel Valley Brut Reserve, Camel Valley (Cornwall, UK) 2013</b> <i>Award-winning Cornish sparkling wine from just around the corner. <b>V</b></i>	<b>£13.00</b>	<b>£57.00</b>
<b>Pink</b>		
<b>16. Hattingley Valley Rosé (Hampshire, UK) 2013</b> <i>Hattingley Valley, based in southern England specialise in sparkling wine. Subtle and delicate in colour this is an elegant Rosé with an abundance of red fruit and a fresh acidity.</i>		<b>£66.00</b>
<b>Demi-Sec</b>		
<b>17. Nyetimber Demi-Sec NV (Sussex, UK) NV</b> <i>This is England's first Demi-Sec sparkling wine and has recently been released to great acclaim. A sweeter style, but ultra-cleansing. Great as an aperitif or with light desserts (or fabulous with afternoon tea!).</i>	<b>£12.00</b>	<b>£56.00</b>



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## Wine List

**RAW Wines** – These are the wines we choose to drink whenever we can – wines that reflect the philosophy of The Scarlet. They are made with passion, by people with ethics using natural techniques.

## Sparkling Wine

**18. Trevibban Mill, Black Ewe Sparkling Rosé (Cornwall, UK) 2014** **12.5cl £12.00** **Bottle £54.00**

*This sparkling pink comes from Trevibban Mill. An organically farmed, family run winery on the slopes of the Issey Brooke which eventually joins the Camel Estuary. Salmon pink with fresh red berry and cranberry notes. Fine bubbles and a crisp acidity that gives the wine a great balance and freshness. **OP, V***

## White Wine

**41. Suavia, Soave Classico (Veneto, Italy) 2015** **12.5cl £7.60** **17.5cl £9.50** **Bottle £33.00**

*World class Soave from this family run winery. Everything at this estate is done by the hand of one of the four Tessari sisters who have taken over from their parents. With plenty of hard work, Arianna, Meri, Valentina and Alessandra have taken Suavia on to the next level where it can rightly be regarded as one of the region's very best wineries. Fresh aromas of apple, pear and almond balance clean minerality and a hint of fresh herb. **OP***

**42. Chateau Tour des Gendres 'Cuvée des Conti' (Bergerac, France) 2014** **12.5cl £8.20** **17.5cl £10.25** **Bottle £37.00**

*Luc de Conti's is looking for purity, intensity and the maximum expression the grapes. A creamy Sauvignon Blanc dominated wine, spending eight months on the lees and a month in barrels for the Semillon. Imagine waxy peaches, cream and sweet cashews. **OC, N, V***

**43. Raventos i Blanc, 'Silencis' Xarel-Lo (Penedes, Spain) 2013** **Bottle £47.00**

*The Raventos family have been making wine for almost 200 years and we think they've got pretty good at it. This white, made with the Xarel-Lo grape (the principle variety in Cava) is citrusy, clean, with beautiful mineral notes and a very fresh acidity. This is a non-filtered, natural wine. **OC, N, V***



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## Rosé Wine

### 85. Rose de Nymphe, Château Maris (Minervois, France) 2016 **12.5cl 9.00 17.5cl £11.25 Bottle £39.00**

Chateau Maris is run by a small, dedicated team of people passionate about making high quality wines in an environmentally friendly-way. They have built a carbon neutral hemp brick winery, the first of its kind in the world. This pale rosé is fresh with a nice minerality and notes of apricots and raspberry brambles. **OC, BC, N, V**

## Red Wine

### 130. Saint Cosme, Little James Basket Press (Gigondas, France) NV **Bottle £27.00**

Louis Barruol is the 14th generation Barruol to make wine at Saint Cosme! This red, comprised primarily of Grenache, is aged in a Solera just like Sherry which means that the grapes do not come from just from one specific year but a blend of different years dating back to 1999. Ruby red in colour with rich aromas of brandied cherry, gingerbread and strawberry compote. **OP, V**

### 131. Gran Cerdo, Gonzalo Gonzalo "Tempranillo" **12.5cl £6.80 17.5cl £8.50 Bottle £28.00** (Rioja, Spain) 2015

Gran Cerdo is all about the purest expression of fruit with whole bunch fermentation, no filtration, no stabilisation and minimal sulphur. The wine has real character, all juicy elements of Tempranillo, with no oak to mask its charm. It has a natural way about it but with no funkiness. With its cherry-red, purplish, brilliant colour, Gran Cerdo reveals primary notes of fresh fruit, blackberries, raspberries, cherries, and violets with clean mineral tones from the granite. **OP, N, V**

### 132. Terre de Mistral, Côtes du Rhône (France) 2015 **12.5cl £6.95 17.5cl £8.75 Bottle £29.00**

Ten wine growers make up this small co-operative located west of Avignon. Viticulture is sustainable and wine making exacting with ferments using wild yeasts. All the wines are bottled without filtration or fining. The lovely strawberry fruit, with a hint of cured meats, pepper, and green herbs is very approachable and great value. **OP, N, V**



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## Wine List **Whites: Crisp & Lively** – Enjoy these racy little numbers to refresh the even the most jaded of palates.

	12.5cl	17.5cl	50cl	Bottle
<b>30. Tannu, Bianco Terre Siciliane (Sicily) 2015</b> <i>A young and fruity wine, made from grapes grown in picturesque vineyards located on the sunny island of Sicily. This refreshing dry wine offers aromas of fresh fruit and a well balanced finish. <b>OC</b></i>	<b>£5.60</b>	<b>£7.00</b>	<b>£18.50</b>	<b>£22.00</b>
<b>31. Touraine Sauvignon Blanc, Domaine Guy Allion (Loire, France) 2015</b> <i>This outstanding domaine revels in classic Sauvignon Blanc flavours of elderflower and gooseberry. <b>OP, V</b></i>	<b>£7.00</b>	<b>£8.75</b>	<b>£24.00</b>	<b>£30.00</b>
<b>32. Fiano, Li Veli (Puglia, Italy) 2015</b> <i>The Falvo family have historical cellars filled with state of the art equipment, stainless steel vats and French oak barriques that show a commitment to absolute quality. As a result, this Fiano is a very appealing, fruit driven and aromatic wine. The palate is silky textured with white peach and yellow citrus flavours balanced by a lively, freshening mineral note on the finish and a hint of wild herbs. <b>OC</b></i>				<b>£38.00</b>
<b>33. 'Papillon' Viognier, William Chase (Provence, France) 2014</b> <i>Expressive on the nose with notes of white peach and acacia flowers, these aromatic flavours continue on the palate alongside ripe citrus fruit and a delightful hint of brioche.</i>	<b>£9.80</b>	<b>£12.25</b>	<b>£37.00</b>	<b>£44.50</b>
<b>34. Pinot Grigio 'Dolomiti', Ladeger (Alto Adige, Italy) 2015</b> <i>Alois Ladeger is at the forefront of quality winemaking in the Alto Adige and his domaine is run on a completely sustainable basis. This light-bodied white has a rich, smooth texture and a crisp dry finish. <b>OP, BC, V</b></i>	<b>£9.00</b>	<b>£11.25</b>	<b>£31.00</b>	<b>£39.00</b>



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	12.5cl	17.5cl	50cl	Bottle
<b>35. Merope, Trevibban Mill (Cornwall, UK) 2014</b>	£9.00	£11.25	£31.00	£39.00
<i>An elegant and sophisticated Bacchus blend, whose name comes from the dramatic rocks at Trevoise Head. It is a very fruity, crisp, dry white with enticing floral, pear and elderflower aromas. <b>OP, V</b></i>				
<b>36. Jurançon Sec, Domaine Cauhape (Jurançon, France) 2013</b>				£46.00
<i>All the work at Domaine Cauhape is done by hand. The result is a complex and subtle wine, with aromas of pear, banana and brioche combined with a citrusy freshness that dances the tango on your palette. <b>OP, N, V</b></i>				
<b>37. Reuilly 'Les Pierres Plates', Denis Jamain (Loire, France) 2015</b>	£9.50	£12.00	£33.50	£44.00
<i>Delicate Sauvignon Blanc with outstanding mineral qualities. <b>OP</b></i>				
<b>38. Muscadet 'L' d'Or de Luneau Pierre Luneau-Papin (Loire, France) 2005</b>				£58.00
<i>Muscadet as you've never had it before - aromas of smoke, thyme and crisp minerals. Mouth-watering stuff. <b>OP</b></i>				
<b>39. Vinho Verde, Adega de Monacao (Portugal)</b>				£29.00
<i>This wine is lighter and fresher in style than pure Albarino, this gives it a fresh taste full of green fruits and citrus with that added bit of zing. Great as an aperitif, or enjoyed with one of our summer starters. <b>OC, BC, V</b></i>				



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**Whites: Crisp & Lively** – Enjoy these racy little numbers to refresh the even the most jaded of palates.

	12.5cl	17.5cl	50cl	Bottle
<b>45. Madeleine Angevine, Polgoon (Cornwall, UK) 2014</b>	£9.00	£11.25	£31.00	£39.00
<i>A single estate Cornish white wine. Crisp apple and grassy notes are balanced by a cool acidity. A great aperitif or paired with our delicate Cornish seafood.</i>				
<b>46. Gavi di Gavi, Tacchino (Piemonte, Italy) 2015</b>	£10.40	£11.50	£31.50	£40.00
<i>Honeydew melon with some floral notes. This is perfect for drinking alongside lightly flavoured fish dishes. <b>OP</b></i>				
<b>47. Verdicchio dei Castelli di Jesi, Fattoria San Lorenzo (Marche, Italy) 2015</b>				£35.50
<i>A discovery at the Real Wine Fair. This fresh but complex wine has an appealing, perfumed nose and would make a versatile match for a variety of fish dishes. Unmasked by the human hand. <b>OC, N, V</b></i>				
<b>48. Chablis 1<sup>er</sup> Cru, Domaine Daniel Dampit (Burgundy, France) 2015</b>	£13.00	£16.00	£49.50	£61.00
<i>Pure, ethereal fruit from the delicate hand of Daniel Dampit in the smallest of 1er Cru vineyards.</i>				
<b>49. Brandan, Adegá Algueira (Ribeira Sacra, Spain) 2013</b>				£39.00
<i>A refreshing wine, with delicate flavours of apples, pears and peaches. The finish is long and clean, with a touch of minerality that is characteristic of the Godello grape. <b>OC, BB, N, V</b></i>				
<b>50. Sancerre 'Le M.D', Henri Bourgeois (Loire, France) 2014</b>				£69.00
<i>An exceptional Sauvignon from one of the finest slopes in Sancerre. These grapes are harvested on the Monts Damnes, slopes so steep that they are said to be cursed. Concentrated and well-balanced with delicate tropical fruit aromas and clean mineral palate. <b>V</b></i>				





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## Wine List

**Whites: Rich & Creamy** - Rich, creamy and a little more weight.  
Perfect to compliment those richer dishes.

	12.5cl	17.5cl	50cl	Bottle
<b>60. Macon Uchizy, Cave Talmard, (Burgundy, France) 2015</b> <i>Honeyed, fresh and creamy with a zesty finish - this is the ultimate all-rounder.</i>	£10.40	£11.50	£31.50	£40.00
<b>61. Albarino 'O Rosal', Bodegas Terras Gauda (Rias Baixas, Spain) 2015</b> <i>Vivid straw-yellow, with intense aromatics of ripe orchard fruit, white peaches and fresh bread. The ultimate wine of the sea. Delicate and persistent in equal measure.</i>	£10.50	£13.00	£40.00	£49.00
<b>62. Saumur Blanc, Domaine des Roches Neuves (Loire, France) 2014</b> <i>This pale golden Chenin Blanc gives scents of green apples, lime and honey. On the palate, concentrated, juicy with excellent acidity and citrus notes. <b>BC, V</b></i>				£60.00
<b>64. Limoux Chardonnay, Toques et Clochers (Languedoc, France) 2013</b> <i>A lightly oaked chardonnay from an agricultural cooperative in the foothills of the Pyrenees. Full-bodied with tropical fruit with butterscotch and spicy notes provided by the oak.</i>				£42.00
<b>65. Greco di Tufo, Benito Ferrara (Campania, Italy) 2015</b> <i>Aromas of almonds and hazelnuts and a palate that is full of cinnamon and peaches, this is a striking and complex wine from a family run winery. <b>OP</b></i>				£53.00



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**Whites: Rich & Creamy** - Rich, creamy and a little more weight.  
Perfect to compliment those richer dishes.

	12.5cl	17.5cl	50cl	Bottle
<b>66. Pinot Gris Reserve Particuliere, Andre Scherer (Alsace, France) 2015</b> <i>Andre Scherer is a master of the aromatic varieties and this richly textured Pinot Gris is no exception.</i>	£9.00	£11.10	£31.50	£40.00
<b>67. Dry Tokaji, Chateau Dereszla (Hungary) 2015</b> <i>Nose of apricots, intense acidity, flavours of bitter orange and apricots with a hint of minerality. This is one of our favourites here at the Scarlet.</i>	£8.80	£11.00	£30.00	£38.00
<b>68. Cotes du Rhone Blanc, Alain Jaume (Rhone, France) 2015</b> <i>This fresh medium-bodied white wine has aromas and flavours of elderflowers, honeysuckle and peaches. The fruit flavours linger on the crisp finish.</i>				£29.00
<b>69. Capellania Rioja Blanco, Marques de Marriata (Rioja, Spain) 2011</b> <i>Harvested from a single vineyard, this wine gives an astonishing complexity, structure and elegance. The nose is full of beeswax, white flowers, with smoke and sweet spices. It is very intense, powerful and sensibly oaky.</i>				£50.00
<b>70. Puligny-Montrachet, Jacques Carillon (Burgundy, France) 2012</b> <i>Enjoy a deliciously balanced nose of fresh pear, white peach and floral tones, before delving into a racy, minerally palate, constructed around a solid, concentrated core. <b>OP</b></i>				£90.00
<b>71. Corton-Charlemagne Grand Cru, Remi Rollin (Burgundy, France) 2013</b> <i>Powerfully expressive, with excellent minerality, ripe fruit and a hint of nuttiness on the finish.</i>				£132.00



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## Wine List

**Whites: Aromatic & Spicy** – Yes, but they are also crisp and lively right through to rich and complex. Jump in and enjoy.

	12.5cl	17.5cl	50cl	Bottle
<b>72. Marsanne Viognier, Roche de Belane (Languedoc, France) 2015</b> <i>Crisp and flavoursome. White flowers, honeysuckle and stone fruits on the nose, which follows with tastes of peach and apple flavours which give a fresh, zesty finish.</i>	£7.40	£9.10	£22.50	£29.00
<b>73. Gruner Veltliner 'Weinzierberg', Stadt Krems (Kremstal, Austria) 2014</b> <i>This is a clever wine, with ripe aromas of brown spice-accented peaches and white pepper as well as typically Veltliner snap peas.</i>				£48.00
<b>74. Ruppertsberg Riesling, A. Christmann (Pfalz, Germany) 2015</b> <i>Steffen Christmann's wines have a marked clarity and are gloriously rich and intense. This is fresh and aromatic, with a persistent finish. <b>OC, BC</b></i>				£60.00
<b>75. Domaine de l'Hortus 'Classique' (Pic St Loup, France) 2014</b> <i>Outstanding wine-making here with a blend of Chardonnay, Roussanne, Sauvignon and Viognier. Parallels with both Condrieu and Meursault from a little know appellation.</i>				£39.00
<b>76. Gewurztraminer Grand Cru Kessler, Schlumberger (Alsace, France) 2014</b> <i>Floral scents of rose and lychee, then an exotic medley on the palate with passion fruit, mango, and candied citrus flavours of lemon and grapefruit, all touched with hints of spice.</i>				£56.00
<b>77. Condrieu, Domaine du Montillet (Rhône, France) 2015</b> <i>Full of rich, mineral, honeyed notes – this deeply impressive Viognier treads that fine line between depth and restraint, power and delicacy. <b>V</b></i>				£88.00



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## Wine List

**Rosés & Chilled Reds** – Fully adaptable these wines are great with food, but also delicious on their own, and the reds are given a real lift by being served that little bit cooler

### Rosés

	12.5cl	17.5cl	50cl	Bottle
<b>80. Gamay Rosé 'Sonnemot', Guy Allion (France) 2015</b> <i>Lovely pale pink coloured wine made from Gamay. Vividly fresh, medium-bodied with raspberry flavours mingling with grapey and citrus notes. <b>OP, V</b></i>	<b>£6.80</b>	<b>£8.50</b>	<b>£22.00</b>	<b>£28.00</b>
<b>81. A Mano Rosato (Puglia, Italy) 2015</b> <i>This is a vibrant, full-bodied rosé. Floral aromas of raspberry, candied red currant and a sweetness on the palate.</i>	<b>£7.60</b>	<b>£9.50</b>	<b>£25.00</b>	<b>£32.00</b>
<b>82. Château d'Ollieres Rosé (Provence, France) 2015</b> <i>The spiritual home of French rosé. Pretty pale pink with a touch of peach skins and red berry fruits. <b>V</b></i>	<b>£8.90</b>	<b>£11.00</b>	<b>£27.50</b>	<b>£36.50</b>
<b>83. Txacoli Rosado, Ameztoi (Spain) 2015</b> <i>Fragrantly floral (violets and irises) and typically effervescent. The perfect aperitif. Pour from a height to create a chalky foam that eventually settles, retaining a lively spritz. A match made in heaven with the Cornish sunshine and sea.</i>				<b>£39.00</b>
<b>84. Sancerre Rosé, Daniel Chotard (Loire, France) 2015</b> <i>The minerality in this Sancerre Rosé is woven with redcurrant and cranberry fruit, creating a sophisticated yet refreshing, lively wine.</i>				<b>£53.00</b>
<b>16. Hattingley Valley Sparkling Rosé (Hampshire, UK) 2013</b> <i>Hattingley Valley, based in southern England specialise in sparkling wine. Subtle and delicate in colour, this is an elegant Rosé with an abundance of red fruit and a fresh acidity.</i>				<b>£66.00</b>



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**Rosés & Chilled Reds** – Fully adaptable these wines are great with food, but also delicious on their own, and the reds are given a real lift by being served that little bit cooler

### Chilled Reds

- 86. Bourgueil 'Dilettante', Domaine Breton (Loire, France) 2013** **£53.00**  
*Made from the Cabernet Franc grape in the Loire. With the aroma of roses, this is a juicy red bursting with fresh berries. **OC, BB, N, V***
- 93. Beaujolais Villages, Chateau Gaillard (France) 2014** **£7.60   £9.50   £26.00   £35.00**  
*Light bodied, vibrant, fruity red. Best with salmon or rich fish stew.*
- 95. Blaufrankisch, Schiefer (Sudburgenland, Austria) 2014** **£47.00**  
*Elegantly structured, floral, with fresh, red cherry and crunchy black fruit with a lovely integration of minerality. It's regarded by many as the best site in Sudburgenland and it is predominantly here that Uwe Schiefer works with the Blaufrankisch grape. **OP***

**We serve these wines at both room temperature and chilled. Please let our team know how you would like them.**



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## Wine List

**Reds: Light & Bright**– Light, bright, juicy and fruity. Deliciously refreshing and also great lightly chilled.

	12.5cl	17.5cl	50cl	Bottle
<b>90. Tannu, Rosso Terre Siciliane (Sicily) 2015</b> <i>A young and fruity wine, made from grapes grown in picturesque vineyards sunny island of Sicily. This wine offers aromas of plum and wild berry fruit that stay fresh through the well balanced finish. OC</i>	£5.60	£7.00	£18.50	£22.00
<b>91. Negroamaro, Masseria Borgo dei Trulli (Puglia, Italy) 2015</b> <i>Made with the Negroamaro grape native to southern Italy. It has an endearing nose of strawberry, plum and black pepper. A great and versatile food-friendly red.</i>	£7.00	£8.75	£24.00	£30.00
<b>92. Grenache, Domaine André Brunel (Vaucluse, France) 2014</b> <i>Full of character – smoky, spicy redcurrants and blackberries.</i>	£6.40	£8.00	£22.50	£28.00
<b>93. Beaujolais Villages, Chateau Gaillard (France) 2014</b> <i>A light bodied, vibrant, fruity red. Best with salmon or rich fish stew.</i>	£7.60	£9.50	£26.00	£35.00
<b>94. Saumur Champigny, Domaine des Roches Neuves (Loire, France) 2015</b> <i>This Cabernet Franc is garnet with purple tints, exhibits lively aromas of irises, violets and stewed fruits, and a balanced and ripe palate. Harmonious and full and a smoky finish with subtle tannins. BC</i>				£46.00
<b>95. Blaufrankisch, Schiefer (Sudburgenland, Austria) 2014</b> <i>Elegantly structured, floral, with fresh, red cherry and crunchy black fruit with a lovely integration of minerality. It's regarded by many as the best site in Sudburgenland and it is here that Uwe Schiefer works with the Blaufrankisch grape. OP</i>				£47.00



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## Wine List

**Reds: Mid-Weight** – A bit more weight and depth. Best enjoyed with food, but equally good on their own.

	12.5cl	17.5cl	50cl	Bottle
<b>115. Morgon, Domaine Marcel Lapierre (Beaujolais, France) 2015</b>				<b>£48.00</b>
<i>Marcel is one of the region's stars and has been at the forefront of biodynamic winemaking in France for nearly three decades. He says 'At a time dominated by the standardisations of taste and products, our approach is that of authenticity'. A richer style, this wine is bursting with cherry, liquorice &amp; violet, this is an extremely fresh and exciting</i> <b>OC, BC, N, V</b>				
<b>116. Bierzo Tinto, Bodegas Pittacum (Bierzo, Spain) 2011</b>	<b>£9.60</b>	<b>£12.00</b>	<b>£37.00</b>	<b>£45.00</b>
<i>A complex bouquet including red fruits (blackberry, raspberry), liquorice and woody hints. Warm in the mouth, with a significant concentration of fruit, pleasant balsamic resonances, dense and fleshy with sweet tannins.</i> <b>N, OP, V</b>				
<b>117. 'Ruberpan' Valpolicella Superiore, Pieropan (Veneto, Italy) 2014</b>				<b>£49.50</b>
<i>Ruby red in colour, with perfumes of strawberry and wild cherry. The complex palate displays fruity notes and has a lovely freshness on the finish complemented by a spicy character.</i> <b>OC, V</b>				
<b>118. Langhe Nebbiolo, Massolino (Langhe, Italy) 2014</b>	<b>£11.00</b>	<b>£14.50</b>	<b>£44.00</b>	<b>£52.00</b>
<i>A baby Barolo. Like all Massolino Nebbiolo, it is aged in large casks. Perfume of dark cherry, anise, wood spice and hints of dried fruits. Silky textured yet bright in the mouth.</i> <b>OC, BB, N, V</b>				
<b>119. Givry 1er Cru 'Champ Nalot', Domaine Parize (Burgundy, France) 2015</b>	<b>£12.00</b>	<b>£15.00</b>	<b>£47.00</b>	<b>£56.00</b>
<i>A richly perfumed Pinot Noir exhibiting ripe cherry aromas, strawberry and liquorice with undertones of menthol. The extra weight means this is great with game.</i>				



# the Scarlet

## Wine List

**Reds: Mid-Weight** – A bit more weight and depth. Best enjoyed with food, but equally good on their own.

	12.5cl	17.5cl	50cl	Bottle
<b>120. Chateau Civrac, Grand Vin (Bordeaux, France) 2008</b>	<b>£10.00</b>	<b>£12.75</b>	<b>£37.00</b>	<b>£48.00</b>
<i>Mark Hellyar 'the Cornishman in Bordeaux' bought Chateau Civrac in 2006. We love his wines here. His Grand Vin is a robust modern Merlot blend. Smokey, spicy and plummy.</i>				
<b>121. 'Orion' Primitivo, Li Veli (Puglia, Italy) 2015</b>	<b>£8.20</b>	<b>£10.25</b>	<b>£28.00</b>	<b>£39.00</b>
<i>We love Primitivo here at Scarlet and this Orion is fresh, pleasant, full and soft with a remarkable persistence and is such a great food wine. Enjoy! <b>OC</b></i>				
<b>122. Chianti Classico Riserva, Monte Bernardi (Tuscany, Italy) 2013</b>	<b>£13.00</b>	<b>£16.25</b>	<b>£48.00</b>	<b>£63.00</b>
<i>These vineyards are situated in the hilly, southern most region of Panzano, an area that has been acknowledged as one of the Grand Cru of Chianti Classico, and is considered capable of making wines that can compete with the best in the world. The result is a fruity, aromatic Sangiovese based wine with soft, fine tannins. Medium to full-bodied and extremely well balanced. <b>OC, BC</b></i>				
<b>123. douROSA Tinto, Quinta de la Rosa (Douro, Portugal) 2013</b>				<b>£38.00</b>
<i>Four of the traditional port grape varieties have been used to create this wine; Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz. As a result, this wine has plenty of cherry and cassis fruit flavours on the nose, with cedar and spice on the palate. The wine is perfect to drink with many different types of food as it has a great balance of tannins and acidity. <b>OP</b></i>				
<b>124. 'Nero di Lupo' Nero d'Avola, COS (Sicily, Italy) 2014</b>				<b>£55.00</b>
<i>Unfiltered 100% Nero d'Avola. Red wine with remarkable finesse and rich fruit flavours balanced by flinty notes. No chemicals are used in the vineyards and only natural yeasts undertake the fermentation. <b>OP, BB, V</b></i>				





# the Scarlet

## Wine List

**Reds: Dark & Chewy** – Lots of deep, dark, ripe fruit and chewy tannins. All silky smooth and utterly fabulous!

	12.5cl	17.5cl	50cl	Bottle
<b>140. 'Clos de Sixte' Lirac Rouge, Alain Jaume (Rhône, France) 2013</b> <i>A classic Rhône blend. So good it regularly beats many Chateauneuf-du-Pape in blind tastings.</i>	£10.60	£13.25	£40.00	£50.00
<b>142. Rioja Reserva, Hacienda Grimon (Rioja, Spain) 2011</b> <i>Ultra-low yields and barrel ageing results in a wine with concentrated aromas and flavours. A wine designed to clear for years but can be drunk now! <b>OC</b></i>	£12.90	£16.00	£50.00	£60.00
<b>143. Malbec, Chateau De Chambert (Cahors, France) 2011</b> <i>A classic style of French Malbec from an organically farmed vineyard. Aged for 12 months in barrels to achieve a perfect balance of fruit, silky tannins and the delicate spice of French oak. <b>OC, BB, V</b></i>	£11.00	£13.75	£41.00	£50.00
<b>144. Braghe 'Colli Tortonesi, Claudio Mariotto (Italy) 2014</b> <i>This is made from the grape Freisa (native to Piemonte) and is Beaujolais-like, with some additional Italian acidity. Lots of wild strawberries, blackcurrants and a slight nuttiness.</i>				£34.00
<b>145. Lalande-de-Pomerol, Chateau des Annereaux (Bordeaux, France) 2007</b> <i>The 500-year-old Chateau des Annereaux is presently owned by the Hessel family and is currently considered to be producing some of its finest wines for many years. Opulent and lush on the palate with silky tannins. <b>OP</b></i>				£69.00



# the Scarlet

## Wine List

**Reds: Dark & Chewy** – Lots of deep, dark, ripe fruit and chewy tannins. All silky smooth and utterly fabulous!

- |  | Bottle         |
|--|----------------|
| <b>146. Gevrey-Chambertin Vieilles Vignes, Domaine Rossignol-Trapet (Burgundy, France) 2011</b>  | <b>£90.00</b>  |
| <i>A finely and typically structured Gevrey. Gentlemanly, classy, yet beautiful aromatics allied to make this a stunning wine from the heart of Burgundy. <b>BC</b></i>  |                |
| <b>147. Tenuta Cavallotto, Barolo Bricco Boschis (Piemonte, Italy) 2011</b>  | <b>£90.00</b>  |
| <i>From an emblematic Cru owned solely by the Cavallotto family, this stunning Barolo has a captivating perfume of raspberry, rosemary, truffle and dried plum. The classical, elegant tannin structure is offset by a core of densely woven, multi-layered and velveteen fruit. A Barolo that builds in the glass to a glorious crescendo! <b>OC</b></i>                      |                |
| <b>148. Cote Rotie, Pierre Galliard (Rhône, France) 2011</b>   | <b>£90.00</b>  |
| <i>10% Viognier lends a high-toned aromatic harmony to this ensemble. Its style is both modern and seductive with lots of toasty oak along with elegant raspberry, spiced fruit cake and spicy vanilla notes in a fruit forward, delicious style.</i>  |                |
| <b>149. Chateauneuf du Pape, Château de Beaucastel (Rhône, France) 2010</b>  | <b>£125.00</b> |
| <i>"The best vintage of Chateau de Beaucastel that we have produced since 1978... and possibly better" says Marc Perrin. Who are we to disagree, possibly the best bottle of Chateauneuf du Pape you will ever get to drink! Polished, plush and plummy, the wine has a fresh, dark cherry, black raspberry and spicy charm.</i>   |                |
| <b>150. Saint-Julien, Chateau Gloria (Bordeaux, France) 2012</b>   | <b>£97.00</b>  |
| <i>Deeply coloured with an open nose of spice, roast chestnuts and blackberries. Rich cassis fruit and silky-smooth tannin.</i>  |                |
| <b>151. Corton Bressandes, Domaine Chandon de Briailles (Burgundy, France) 2011</b>  | <b>£259.00</b> |
| <i>This Grand Cru is majestically intense with lots of meaty perfume, a mineral palate and a complex weave of structure. Chandon's vines are over 30 years old and faithfully produce wines that reflect both the stony soil character of the hill as well as the dark fruit, spice and wild game/truffle tones so typically gifted by this beautifully situated vineyard.</i> |                |



# the Scarlet

## Port and Madeira

- |   | 100ml         |
|---|---------------|
| <b>161. Fonseca Guimaraens 1998 Single Quinta Vintage Port</b><br><i>Aromatic opulence and voluptuous ripe black fruit character, liquorice and menthol with chewy tannins.</i>           | <b>£11.00</b> |
| <b>162. Taylors 20-Year-Old Tawny Port</b><br><i>20-year-old tawny offers the perfect combination of vibrant fruit and nutty, aged character.</i>   | <b>£13.50</b> |
| <b>163. Taylors 1985 Vintage Port</b><br><i>Impressively deep, intense and plummy with a rich, figgy, concentrated nose. Fairly sweet and full-bodied with excellent length.</i>          | <b>£23.75</b> |
| <b>164. Henriques &amp; Henriques, Fine Rich Single Harvest Madeira 1998</b><br><i>Overtones of burnt caramel, subtle but persistent, with a touch of fig without becoming too sweet.</i> | <b>£11.50</b> |



# the Scarlet

## Sweet Wines

- |   | 100ml  | Bottle |
|---|--------|--------|
| <b>20. 'Saint-Lambert', Domaine Ogereau (Coteaux du Layon, France) 2014</b><br><i>A marvel of dried fruits and spices with overtones of wild honey. V</i>   |        | £45.00 |
| <b>21. 'Le Colombare' Recioto di Soave, Pieropan (Veneto, Italy) 2011</b><br><i>An intense gold colour, with the perfume of dried apricots and lightly toasted almonds, this Recioto di Soave has a perfectly balanced palate, with just the right level of delicate sweetness offset by a fresh acidity. OC</i>        |        | £58.00 |
| <b>22. Vin Santo, Castellare di Castellina (Chianti, Classico) 2010</b><br><i>Vin Santo is a full-bodied, typically very sweet dessert wine with aromas of hazelnut, caramel, honey, tropical fruit, perfume and dried apricot.</i>   | £9.50  | £51.00 |
| <b>23. Late White, Château Civrac (Saussignac, France) 2012</b><br><i>100% Semillion. The grapes are left on the vine until botrytized and then hand harvested, fermented in barrel and then conditioned in oak for 18 months. This is a very limited production as only 300 bottles (or one barrel) were produced.</i> |        | £36.00 |
| <b>24. Pedro Ximenez 'Solera Reserva', Lustau (Jerez, Spain)</b><br><i>Delivers the weight you expect from a Pedro Ximenez but with a fresher cut. Aromas of toasted nuts, hints of raisins and flavours reminiscent of dates and sweet figs.</i>   | £9.50  | £55.00 |
| <b>26. Mas Amiel Vintage (Maury, France) 2013</b><br><i>Tastes and aromas of chocolate and raisins, a great sweet wine to go with one of our Scarlet chocolate desserts... OP</i>   | £8.95  | £50.00 |
| <b>27. Eiswein Cuvee, Helmut Lang (Burgenland, Austria)</b><br><i>Helmut is a perfectionist in the care of his vines and a passionate advocate of Austrian dessert wines. This Ice Wine has a freshness and refined acidity to combat intense and complex flavours of sweet melon, apricots and figs.</i>               | £15.00 | £58.00 |
| <b>28. Tokaji Aszu 5 Puttonyos, Chateau Dereszla (Tokaji, Hungary) 2009</b><br><i>Deep, roasted fruit notes are complemented by lively, fresh apricot and quince. Luscious yet sprightly, with a beautiful blossomy scent and fresh finish.</i>   | £17.00 | £60.00 |

