

# DESCENT

## White wine

### House white wines:

Montarels Viognier 2006, Côtes de Thongue VDP 100% Viognier

From this small region, this up-and-coming grape is thriving thanks to that particular micro-climate. 2006 being the perfect vintage, this wine could almost be baby Condrieu. Classic aroma of apricots with some marmalade as well. Rich and unctuous in the mouth without being cloying. Apricot fruit with lemon acidity and a rich and persistent finish.

Domaine du Vieux Bourg Sauvignon 2006, Côtes de Duras AOC 100% Sauvignon Blanc

On the west part of Bordeaux, near Bergerac, The Sauvignon is a star grape. This particular wine has a discreetly nuanced green nose emitting intense aromas of citrus (grapefruit and lime). The palate is mineral, fruity and smooth with a final tonic finish.

### A la carte white wines

#### Burgundy

Bourgogne Hautes-Cotes de Beaune 'Vignes en Lyre', Château de Mercey 2004

A well balanced Pinot Noir, with lively red fruits, sweet spices and a great finish. Serve it at cellar temperature to enhance the fruit flavours even more.

Chablis 1er Cru 'Les Vaillons Vielle Vignes', Domaine Laroche 2003

There are many producers in Chablis, but Laroche stands out especially for his 1er Cru. Classy, mineral and citrusy, this wine is complex and elegant, and has a very long and clean zesty finish. Stunning!

Meursault-Clos de Mazeray Monopole, Domaine Jacques Prieur 2004

One of the greatest white wines of Burgundy, this stunning classic wine is characterised with its full and smooth texture, but clean and refreshing finish. Better not too cold, it is ideal with white fish, or white meat – although, enjoyable on its own.

Pouilly-Fuissé, Antonin Rodet 2005

One of the most Southern Appellations from Burgundy. Made from 100% Chardonnay, this wine is very similar to Chablis, but with more fruit flavours, and a fleshier texture. Refreshing and mineral, this is a perfect wine for an aperitif, or ideal with any delicate fish.

Puligny-Montrachet 1er Cru 'Les Champs Gains', Olivier Leflaive 2005

The most feminine style of white Burgundy made by an up and coming producer who has made this wine in this particular vintage a real winner. Subtle, beautifully balanced with bags of ripe fruits underlined by a lemony acidity.

St. Aubin 1er Cru Charmois, Olivier Leflaive 2002

Great alternative to the big names such as Puligny and Chassagne Montrachet. The complexity and identity are very similar, but this wine is less heavy making it even more enjoyable. Domaine Olivier Leflaive is one of my favourite, and you will notice to subtlety and elegance of this wine – a must to try.

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## **Loire Valley**

Pouilly Fume, Domaine Fouassier 2006

The neighbour to Sancerre, the star of the Loire Valley with its Sauvignon Blanc, this Domaine concentrates more on the fruit expression rather than the grassiness. The silex terroir re-enforce the minerality and give more depth. Very refreshing and pleasant, it will be an ideal partner for many people.

Sancerre Melodie, Domaine Fouassier 2004

The Sauvignon is harvested during the last week of September and the first week of October, giving the grape the perfect amount of ripeness. A lovely ripe, grassy aroma, very delicate on the palate. It is dry, with good fruit intensity, very ripe and an excellent finish. A pure example of Sauvignon from a top quality Sancerre !

## **Rhone and Southern France**

Condrieu, Domaine Pierre Gaillard 2006

The older vintages of this very small production are hard to find, but nothing is too hard for Descent when something is this good. The Viognier grape thrives of quality and distinction in the Northern part of the Rhone Valley. Not only great as an aperitif, it is ideal with any subtle white fish. The layers of flavours just keep coming.

## **Bordeaux**

Château Larrivet Haut-Brion, Pessac Leognan 2005

Another one which came to our attention a few years ago and still amazes me for its style. Grown on Gravel, the Sauvignon Blanc loses its sharpness, and brings another dimension – Worth experiencing !

## **Sauternes**

Château Rieussec, Sauternes, Grand Cru classé 2002

Often we forget dessert wines because they are sweeter and heavier than traditional white wines. This vintage is one of the best of the last 30 years, and Chateau Rieussec makes a less syrupy wine than many others, allowing a perfect balance.

## **Savoie**

Chignin Bergeron, "Vieilles Vignes", Quenard JF

Domaine Jean-Pierre et Jean-François Quénard own 15 hectares (37 acres) of vineyard around the village of Chignin, which lies in one of the most beautiful spots next to the Tour Villard (part of the ruined Château de Chignin). The complex nose of this wine combines dried apricot and peach notes with vanilla and spice. A great match with grilled salmon, sea bass, or white sausages.

## **Italy**

Marcehsi Antinori, Conte della Vipera 2005, Umbria IGT

A must to try for all wine lovers of Burgundy. So well structured thanks to a great wine maker but also an amazing microclimate. Complex, elegant with depth and great lemony acidity underlining the wine. This is a World Class wine!

## **New Zealand**

Sauvignon Blanc, Craggy Range, Te Muna 2006

One of our latest discoveries. This has made a comeback as the new flagship in Grape varieties all thanks to the New Zealanders. Although New Zealand produces some of the best Sauvignon Blanc, Craggy Range has made his reputation in all the best restaurants, and is in our opinion, one of the best producers. Crisp and fresh, with bags of fruits and hint of minerality. Just delicious!

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## **Red wine**

### **House red wines**

Duc de Larsan Madiran 2001, Madiran AOC Blend of Tannat, Cabernet Franc & Merlot Madiran is a deep and dark brooding wine from the south west of France, not far from Toulouse, with aromas of black cherries, cassis, dry fruits and chocolates. Sweet and sour notes. Floral. Mineral, tar and leather on the palate.

Domaine de Bellevue Côt de Touraine 2005, Touraine AOC 100% Malbec  
In the heart of the Loire Valley, 'Cot' or Malbec as its better known is the grape used here producing lots of dark cherry in the glass. Sweet, fragrant black fruits on the bouquet. Rich, smooth, ripe fruit on the palate. Round and harmonious.

### **A la carte red wines**

#### **Bordeaux Red**

Château Montrose, Saint-Estephe, Grand Cru Classe 2004

This is one of our favourite of this early drinking vintage. Perfectly balanced and a charming Bordeaux. The wine has a sweet touch on the palate, with no aggression. Beautifully concentrated, thanks to a perfect fruit intensity, the wine leaves some sweet notes of black current and pepper on the finish.

Château Du Tertre, Margaux, Cru Bourgeois 2004

With a base of Cabernet Sauvignon grape, a velvety texture, rich and intense black fruit, it is ready to drink now. This vintage was a vintage with delicacy rather than strength.

Château La Dominique, St Emilion Grand Cru Classe 1999

One of the finest Grand Cru Classe, renowned for its structure and length of time to be able to be kept in your cellar, This vintage was a vintage with more fruit concentration than tannins. I love it now with 30 minutes in a decanter and served with red meats... after a long day skiing! A real treat!

Pomerol, Château La Croix de Gay 2003

A wine, which expresses itself with a powerful substance of sweet strawberry and cherry fruit and solid tannins. The palate is backed by a judiciously oaked format whilst the acid is low, the tannin ripe and the wine is fleshy and succulent. The La Croix de Gay Pomerols are Burgundy styled and definitely of the Bordeaux heavyweight style.

Chateau Gruaud-Larose, st Julien, Grand Cru Classe 2004

Château Gruaud-Larose is one of the most collected wines in the world. Its own style and personality is second to none...Although it is magic with food, it could 'just' enjoy it after a dinner around the fire with a cigar...

Château Poujeaux Cru Bourgeois Exceptional, Haut-Médoc 2001

This is a quiet area, still undiscovered – however, this wine is second to none. We just love it – complex, rich and intense, it has the style of St Estephe thanks to its structure and spice... What class.

Château Lafite Rothschild, 1er Grand Cru Classé, 1995

For many years now Lafite has been at the top of its game, always making one of the best wines of the vintage without fail. Deep colour, fantastic opulent nose. Sweet, very ripe fruit, roasted coffee, pain grille, allspice. This is a brilliant Cabernet Sauvignon wine with blackcurrant fruit providing great power but all wrapped up in a robe of silk. Power and elegance in perfect harmony. Magnificent

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## **Burgundy Red**

Chambolle Musigny, Domaine Bouchard Pere et Fils 2002

In the heart of Burgundy, this stunning Pinot Noir thrives of quality. A. GROS is one of the leading producers and is also one of the most famous appellations. Lively, silky and elegant with a subtle fruit intensity, offering notes of cherry, spice, leather, coffee and earth... just a delight!

Gevrey Chambertin, Antonin Rodet 2003

The must of Cotes de Nuit wine. Powerful, well structured, and with balanced tannins. Despite its young age, this is a perfectly balanced Pinot Noir to enjoy with red meat, especially game.

Nuits-Saint-Georges, Domaine de Perdrix 2001

This wine is worth a grand cru. Thanks to its bottle age, the wine is very smooth with beautiful deep ruby-red colour. The nose has developed finely spiced note, with smoke and liquorice. Palate is fruity with delicate tannins that evolve to a silky texture.

Vosne-Romanée, Domaine Christophe Perrot-Minot 2004

Vosne-Romanee is especially known for its Grands Crus, such as Romanee Conti, Richebourg, Romanee St Vivant. However, there are many 1er Cru area around these wines, which benefit from that microclimate and special terroir, especially when vinified by the finest winemakers. Lively, fruity and ripe cherry fruits and leathery hints, this is truly a stunning winner!

Clos de Vougeot Grand Cru, Domaine Jacques Prieur 2004

Well structured, the advantage of this vintage is that the wine is ready to be enjoyed sooner. Knowing the firm style of Clos Vougeot, this one is one of the producers for this appellation. Intense black fruit flavours, cherries with spice and notes of leather, animal and undergrowth... try it with red meat. Unbelievable.

## **Rhone Valley**

Chateauneuf-du-Pape, Hautes Bruquieres, Domaine de la Charbonniere 2003

The real star of the Southern Rhone Valley, Janasse is one of the top five producers for producing very attractive and appealing Chateauneuf while young.

## **Savoie**

Mondeuse, Arbin, Magnin "La Rouge"

Magnin, based in Arbin, is a specialist in the Mondeuse grape and his wines are highly rated by sommeliers in the Savoie. Syrah like, it is a well structured wine with an appealing fruit character which is perfect to match the local dishes from Savoie.

## **Italy**

Barolo Vigna San Pietro, Tenuta Rocca, Piemonte 2003

The flagship of Piemonte. This wine is amazing. Dense, weighty, rich, smooth and complex... overall, this is a first class wine, which has lots of young fruit flavours developing, black forest fruits and spices. This is first class.

## **Spain**

Ribera del Duero, Bodegas Tabula "Damana" 2003

From the North West to Madrid, this blend of Tempranillo and Cabernet make a perfect harmony to give this wine a real complexity challenging the Bordeaux style. Round, smooth backed up with the ripe black fruits and earthy characters, it is far away from tasting like a Rioja, although the touch of American oak adds a further dimension to this long length wine.

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## **Champagne**

### **House Champagne**

Perrier Jouët Grand Brut NV

Perrier Jouët's reputation as one of the top houses comes from the sheer quality of its Grand Brut. The house is justifiably proud of its long track record, as it was the very first Champagne producer to make a "Brut" wine back in 1854. Pale, luminous golden yellow with gracious, lively bubbles. Floral, with aromas of acacia and may blossom, green apples, pineapple and white peaches. The palate is impetuous yet full, with a cheerful vitality due to its persistent stream of sprightly bubble.

### **A la carte champagne**

Perrier Jouët Grand Brut 1998

1998 was a great vintage for Perrier Jouët in general. Although Belle Epoque is the prestigious cuvee, I love this PJ 1998 as it is ready to be enjoyed now. This elegant champagne is very complex, intense, with a delicate freshness and creamy bubbles, well integrated. The well ripe fruit aromas are well balanced in the structure. Beautiful harmony with very long length. I am not surprised that this is an award winner Champagne – What a class!

Perrier Jouët Blason Rosé

Blason Rosé is a cuvée with a distinguished character and pairs well with a wide range of foods. Intense, luminous salmon pink with coppery highlights and a steady stream of fine bubbles. Elegant aromas of raspberries, wild strawberries and rose petals precede the full, silky, sensual palate, the crunchy red fruit and citrus flavours show a delicate balance and great length with a dry finish.

Perrier Jouët Belle Epoque 1998

The vineyards chosen for Fleur de Champagne have an average échelle des crus rating of more than 99 percent, making this one of the most highly-rated prestige cuvées. Perrier Jouët's top offering, made great by a high proportion of Cramant Grand Cru chardonnay from the Cotes de Blancs. It is lively and fresh, with vanilla and slightly honeyed aromatics that change on the palate to citrus with a hint of tropical fruit at the close. Long and lingering, and with the added benefit of one of the most beautiful bottles in the world.

## **Spirits and local liqueurs**

Bombay Sapphire gin

U'luvka vodka

Bacardi rum

Baileys

Havana Club Especial rum

Porto Sandeman LBV

Crème de cassis

Martel VSOP cognac

Jameson whisky

And a selection of local liqueurs specific to each location, from Genepi, Chartreuse, etc