



# NORTHREPPS COTTAGE COUNTRY HOTEL

## Humphry's Bar & Restaurant

### CRISP, DRY WHITES

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- 1. Sauvignon Blanc, "Southern Lights" 2012 NEW ZEALAND** £21.50  
This has a dedicated following in Norfolk, deservedly so. Classic Marlborough gooseberry character. Probably our best "all-rounder".
- 2. Pouilly-Fumé, Domaine Minet 2010 FRANCE** £25.00  
Classic Loire Sauvignon. Juicy, generous fruit, with a whiff of gunsmoke giving it a nice dry finish. Try it with seafood, or any of our white fish.
- 3. Gavi di Gavi, "Nuovo Quadro" 2011 ITALY** £22.50  
They call this "the Chablis of Italy"... Though it probably has more fruit and broader appeal than Chablis. Gavi is magnificently quaffable and is exquisite with a wide range of foods.
- 4. Sauvignon de Touraine, Domaine de Pré 2012 FRANCE** £19.95  
A Sancerre lookalike at a fraction of the price! Pure Sauvignon grown just downstream from Sancerre. Crisp, fruity style. Exuberant and generous.

### AROMATIC FRUITY WHITES

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- 5. Albarino, Algareiro, Rias Baixas 2012 SPAIN** £22.50  
Spain's greatest white wine comes from steep vineyards in the hills of Galicia. It is very good with white fish, or anything seafoody, and has weight to stand up to chicken.
- 6. Viognier, Domaine d'Astruc 2012 FRANCE** £18.50  
Currently the trendiest grape in London. With lovely, spring-like aromas, and rich, ripe fruit on the palate, it is great with our vegetarian dishes, as well as pork and chicken.
- 7. Riesling, Whitehaven, Marlborough 2010 NEW ZEALAND** £22.50  
Ask any wine merchant which is the greatest white grape, and the answer will probably be "Riesling". From New Zealand's cool climate vineyards, this has a lovely rich texture, and lingering flavours.
- 8. Gewürtztraminer, Cave de Turkheim 2011 FRANCE** £22.50  
The spicy speciality of Alsace pulls off the conjuring trick of seeming almost sweet when you first taste it, but finishes dry! Big on flavour.
- 9. Chablis, Domaine Quinson 2011 FRANCE** £25.00  
Brilliant Burgundy with mineral, flinty character. Made in a traditional, unoaked style it is elegant and sophisticated, with lingering, long flavours.

## ROSÉ WINES

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10. **Pinot Grigio “Ancora” 2012** ITALY £16.50  
Nice dry, food-friendly style. Plenty of juicy fruit.
11. **Blush Zinfandel, Cougar’s Moon** CALIFORNIA £16.50  
Just off-dry in style, with hints of sweetness on the palate.

## LIGHT TO MEDIUM REDS

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12. **Beaujolais Villages, Victor Berard 2011** FRANCE £17.50  
A lovely easy-drinking style. As soft as satin, with elegant length of flavour. It is juicy and generous – the best match for chicken, and simpler pork dishes.
13. **Chianti, Villa Cardini 2011** ITALY £17.50  
A real crowd-pleaser! Light, exuberant raspberry fruit which explodes with flavour. There is just a whisper of tannin, giving it the weight to stand up to food, but this really is a soft, juicy, easy-drinking red.
14. **Pinot Noir, Emiliana 2012** CHILE £19.50  
Made from organically grown grapes harvested in the cool mountain vineyards of the Andes. A light, elegant style, with a generous lick of juicy acidity which cuts through richer sauces like a knife! Gives Burgundy a run for its money...

## MEDIUM TO FULL-BODIED REDS

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15. **Chateau Haut-Philippon 2011** FRANCE £19.95  
Classy claret made mainly from ripe and juicy Merlot. Plenty of soft tannins, giving it the weight to stand up to bigger dishes.
16. **Côtes du Rhône Villages, “Les Coteaux”2009** FRANCE £21.50  
Nice, easy-drinking style with soft tannins. A classic blend of Grenache and Mourvèdre which might have been made with winter evenings in mind. A spicy finish, it is delicious with any of our more powerful meat dishes.
17. **Merlot, Torres 2011** CHILE £19.50  
Jam-packed with juicy, generous fruit it is one of the best “all-rounders” on the list. It has very broad appeal, and goes with a huge variety of dishes.
18. **Malbec Reserva, Los Horaldos 2011** ARGENTINA £22.50  
We have a huge following for this wine – deep and dark and sweet, it has everything going for it! Try it with meat, especially lamb and beef.

## FULL-BODIED REDS

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19. **Shiraz, “Rocheburg” 2012 SOUTH AFRICA** £17.50  
This is an undemanding and pleasing style – the fruit is brambly and instantly accessible, though there is something about the lingering complex flavours. It is, in short “ a real ripper, Bruce!”
20. **Rioja Reserva, Vega del Rayo 2007 SPAIN** £21.50  
Oak-aged in the traditional Rioja manner... The fruit is intense, and the tannins soft. A great bottle to quaff on its own – but even better with food.
21. **Cabernet Sauvignon, Concannon 2010 CALIFORNIA** £19.50  
Unashamedly New World in style - and what could be nicer? Soft and juicy - positively dripping with ripe, blackcurrant fruit. The perfect partner to any burger, or simple meat dish. Sheer pleasure in a glass.

## SPARKLING WINES

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22. **Veuve Valmante Brut FRANCE** £18.50  
Fantastic fizz, with all-round appeal. A hint of sweetness on the palate.
23. **Sparkling Rosé, Veuve Valmante FRANCE** £18.50  
Just a hint of romantic pink makes this the classic wedding wine.
24. **Prosecco, Araldica ITALY** £19.95  
The famous fizz of Northern Italy is not so dry as champagne.
25. **Asti Spumante, Araldica ITALY** £19.50  
A sweeter, riper style - perfect with wedding cake.

## CHAMPAGNE

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26. **Champagne Ayala, Brut Majeur** £35.00  
Celebration in a glass! Cracking Champagne with very wide appeal.
27. **Rosé Champagne, Ayala** £39.50  
Wonderfully elegant, romantic stuff – the perfect wedding wine.

## WINES BY THE GLASS

### WHITE

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	125ml	175ml	bottle
29. <b>Sauvignon Blanc, "Rio Alto"</b> CHILE Classic, crisp dry style. Plenty of up-front fruit	£3.75	£4.50	£16.95
30. <b>Pinot Grigio, "San Alessandro"</b> ITALY Dr, full-flavoured style. A splash of Garganega in the blend.	£3.75	£4.50	£16.95
31. <b>Chardonnay Blend, The Landings</b> AUSTRALIA A cracking blend with some Colombard for extra freshness.	£3.75	£4.50	£16.95
32. <b>"Tres Altas" Dry White</b> SPAIN Lovely, crisp dry style blended from Eva and Sauvignon.	£3.50	£4.25	£15.95

### ROSÉ

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33. <b>Pinot Grigio "Ancora"</b> ITALY Nice dry, food-friendly style. Plenty of juicy fruit.	£3.75	£4.50	£16.95
34. <b>Blush Zinfandel, Cougar's Moon</b> CALIFORNIA Just off-dry in style, with hints of sweetness on the palate.	£3.75	£4.50	£16.95

### RED

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35. <b>Merlot, "Rio Alto"</b> CHILE Easy-drinking medium-weight wine with juicy, jammy fruit.	£3.75	£4.50	£16.95
36. <b>Rioja, Tempranillo Azabache</b> SPAIN A modern, unoaked, easy-drinking style.	£3.75	£4.50	£16.95
37. <b>Shiraz, Grand Cape</b> SOUTH AFRICA Big and juicy with ripe fruit and a soft velvety finish.	£3.75	£4.50	£16.95
38. <b>"Tres Altas" Fruity Red</b> SPAIN Cracking all-rounder, made out of Tempranillo and Shiraz.	£3.50	£4.25	£15.95