



## WINE LIST

### White Wine by the glass

#### South Africa

	<u>175ml</u>	<u>250ml</u>
<p><b>Blanc de Mer, Bouchard Finlayson, 2011</b></p> <p>Deliciously fragrant with lush upfront fruit driven mouth feel revealing ample rich tropical kiwi and peach undertones. Layers of gooseberry ending a lingering honest pleasing finish.</p>	£6.00	£8.00
<p><b>Walker Bay Sauvignon Blanc, Bouchard Finlayson, 2011</b></p> <p>This wine has a strong vibrant aroma, tropical fruits of pineapple, litchi and granadilla. This is followed by a firm crisp palate signalling a determined structure with parallel fruit calling one straight back to the glass!</p>	£7.50	£10.00
<p><b>Walker Bay Sauvignon Blanc 'Reserve', Bouchard Finlayson, 2010</b></p> <p>This wine is dry, but notably fruity with cantaloupe, gooseberry and white pepper, garnished with complex secondary tropical notes, leading to a crisp, savoury and lasting sumptuous finish.</p>	£10.00	£13.00
<p><b>Sans Barrique Chardonnay, Bouchard Finlayson, 2010</b></p> <p>The wine is best described as marginally organic with citrus and kiwi fruit flavours – flinty and dry with intensity of finish after loads of strong mineral flavours</p>	£7.00	£10.00
<p><b>Crocodile's Lair Chardonnay, Bouchard Finlayson, 2011</b></p> <p>Refreshingly crisp, packed with vibrant peach flavoured fruit and a nutty character evolving from the French oak contribution. Enjoyed through all seasons with a wide range of dishes. Particularly chicken and other white meats and rich sea foods.</p>	£7.50	£10.50
<p><b>"Limited Edition" Crocodile's Lair Chardonnay, Bouchard Finlayson, 2009</b></p> <p>In this blend the element of innovation is presented by blending a classic barrel-fermented portion of Chardonnay (60 %) with a fruity non-malo unwooded portion (40 %). The barrel fermented portion is all new French oak. The style is classic, cool climate Chardonnay with voluptuous bright authoritative fruit tones layered on harmonious oak flavours, all balanced in a synonymous elegance.</p>	£11.50	£15.00
<p><b>Missionvale Chardonnay, Bouchard Finlayson, 2009</b></p> <p>This wine presents pages of different taste sensations. First creamy yeast, followed by mild wood tones surrounded by vanilla and aromatic layers of apricot and cantaloupe. Finally resonating a long citrus and quince finish. Longevity and ageing will enhance completely.</p>	£9.50	£12.50

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



	<u>175ml</u>	<u>250ml</u>
<b><u>France</u></b>		
<b>Chardonnay Domaine des Pourthié, Vin de Pays d'Oc, 2011</b>	£6.50	£8.50
A hint of butteriness on the nose, refreshing green fruit with subtle oak on the palate.		
<b>Picpoul de Pinet 'La Côte Flamenc', Jean Marc Lafage, 2011</b>	£7.00	£10.00
Very fresh and dry, with hints of citrus and spring flowers, mineral and elegant finish.		
<b><u>Italy</u></b>		
<b>Pinot Grigio, Venezia Giulia (DOC), 2011</b>	£6.50	£8.50
Smooth light and dry, refreshing and revitalizing.		
<b><u>Rosé wines by the glass</u></b>		
<b><u>France</u></b>		
<b>Lo Bartas, Organic Rosé, Vin de Pays d'Oc, 2010 Organic certified</b>	£6.00	£8.50
Syrah and Cinsault, supple and balanced wine.		
<b><u>Italy</u></b>		
<b>Ca'Solare Pinot Grigio Rosé, 2010</b>	£6.50	£8.50
Pale yellow colour with the complexity of honey, nuts and tropical fruit flavours.		
<b><u>Spain</u></b>		
<b>Tempranillo Vina Berceo, Rioja, 2009</b>	£6.50	£8.50
Pale yellow colour with the complexity of honey, nuts and tropical fruit flavours.		
<b><u>United States</u></b>		
<b>White Zinfandel 'Angel's Flight', California, 2009</b>	£6.50	£8.50
Pale yellow colour with the complexity of honey, nuts and tropical fruit flavours.		

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
 All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
 15 Montague Street  
 Bloomsbury, London WC1B 5BJ  
 Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
 Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



### Red wines by the glass

#### South Africa

##### **Galpin Peak Pinot Noir, Bouchard Finlayson, 2010**

**175ml**

£12.00

**250ml**

£16.00

This bottling reflects lots of plum and wild berry fruit, under layered by spicy French oak upholding a gracious and persistent tannin structure. It has a rich core and promises added dimensions over a period of ageing.

##### **Hannibal, Bouchard Finlayson, 2009**

£10.50

£13.50

This vintage is comprised of Sangiovese 38%, Pinot noir 18%, Nebbiolo 16%, Shiraz 15%, Mouvedré 10% and Barbera 3%. This bottling enjoys plenty of character, it is rich, polished with red and black wild berry fruit flavours. Layered with hints of gentle oak leaning light on textured fruit acid and refined tannins driven by a long mineral aftertaste.

#### France

##### **Merlot Domaine des Pourthié, Vin de Pays d'Oc, 2010**

£6.00

£8.00

A deep, vibrant colour with sweet berry fruit on the nose and palate. A well-structured wine with soft balanced tannins and a pleasantly long finish.

##### **Gigondas Le Grand Montmirail, Rhône Valley, 2010**

£15.50

£20.50

Cinsault 5%, Grenache 65%, Mourvèdre 15%, Syrah 15%. Medium ruby. Aromas of black cherry, currant and liquorice. Depth of flavour and restrained sweetness.

#### Australia

##### **Reserve Shiraz, Tooma River, Warburn Estate, 2011**

£6.00

£8.50

A rich nose redolent with red and blackberry aromas and a smooth, textured palate, dripping with juicy dark fruits, hints of chocolate and lively spices.

#### Chile

##### **Carmenere, de Gras Reserva, Colchagua Valley, 2010**

£7.50

£10.50

Deep, purplish red with full flavours of spice, black fruit, plum and damson.

#### Spain

##### **Castillo de Clavijo, Crianza Rioja, 2008**

£7.50

£10.50

Aromas of ripe red berries, spices and vanilla. Elegant and harmonious with a long finish.

#### Italy

##### **Thesaurum, Corvina/Cabernet Sauvignon, Veneto, 2009**

£7.00

£10.00

Perfumed almost floral nose with cherries, violets and Cassis. The palate is fresh and bright with deep black olive and blackberry flavours.

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street

Bloomsbury, London WC1B 5BJ

Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516

Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



### Sweet wines by the glass

#### France

125ml

#### **Château Belingard, Monbazillac, 2007**

£6.50

Not overly sweet; a nice balance of sweetness and discreet acidity.

#### Hungary

#### **Royal Tokaji 5 Puttonyos Aszu, "Blue Label", 1999**

£15.00

Vivid gold colour with honeyed apricot and orange peel flavours.

### Champagne by the glass

#### Non vintage

#### **Guy Cadel, Montague on the Gardens, Brut N.V**

£11.00

Crisp, fruity and refreshing.

#### **Joseph Perrier, Cuvée Royale Brut, N.V**

£12.50

Deep and fruity in the extreme, with overtones of Chambour, Cassis and Fraise.

#### **Guy Cadel, Montague on the Gardens, Brut Rosé N.V.**

£11.00

Deep and fruity in the extreme, with overtones of Chambour, Cassis and Fraise.

### Sparkling wine by the glass

#### Italy

#### **Prosecco Ca Vittoria, Italy**

£7.00

Light and fruity with hints of golden melon, apple and toast.

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



## Champagne

### Non vintage

	<u>375ml</u>	<u>750ml</u>
<b>Guy Cadel, Montague on the Gardens, Brut N.V.</b> Crisp, fruity and refreshing.	£28.00	£56.00
<b>Joseph Perrier, Cuvée Royale, Brut N.V.</b> Well-rounded Champagne with a long finish.	£35.00	£70.00
<b>Guy Cadel, Montague on the Gardens, Brut Rosé N.V.</b> Deep and fruity in the extreme, with overtones of Chambourd, Cassis and Fraise.		£56.00
<b>Möet &amp; Chandon, Brut Imperial N.V.</b> A light golden colour with aromas of pears, apples and a hint of nuts.	£45.00	£90.00
<b>Taittinger Brut Réserve, Brut N.V.</b> Aromas of peach, white flowers and vanilla. A delicate wine with a honeyed finish.		£95.00
<b>Veuve Clicquot, Brut N.V.</b> Crisp and lemony, a deep, lingering finish with hints of spices and fruit.		£105.00
<b>Krug Grande Cuvée, Brut N.V.</b> A masterpiece of sophistication.		£370.00

### Vintage

<b>Dom Perignon, Brut, 2000</b> Rounded, persistent with aromas of honey.		£360.00
<b>Krug, Brut, 1995</b> The "Bentley" of all Champagnes.		£650.00
<b>Louis Roederer Cristal, Brut, 2002</b> The king of Champagne.		£475.00

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



### Sparkling wine

#### Italy

##### **Prosecco Ca Vittoria, Italy**

Light and fruity with hints of golden melon, apple and toast.

**750ml**

**£39.00**

### White wines

#### South Africa

##### **Blanc de Mer, Bouchard Finlayson, 2011**

Deliciously fragrant with lush upfront fruit driven mouth feel revealing ample rich tropical kiwi and peach undertones.

Layers of gooseberry ending a lingering honest pleasing finish.

**£23.00**

##### **Walker Bay Sauvignon Blanc, Bouchard Finlayson, 2011**

This wine has a strong vibrant aroma, tropical fruits of pineapple, litchi and granadilla.

This is followed by a firm crisp palate signalling a determined structure with parallel fruit calling one straight back to the glass!

**£29.00**

##### **Walker Bay Sauvignon Blanc 'Reserve', Bouchard Finlayson, 2010**

This wine is dry, but notably fruity with cantaloupe, gooseberry and white pepper, garnished with complex secondary tropical notes, leading to a crisp, savoury and lasting sumptuous finish.

**£39.00**

##### **Sans Barrique Chardonnay, Bouchard Finlayson, 2010**

The wine is best described as marginally organic with citrus and kiwi fruit flavours – flinty and dry with intensity of finish after loads of strong mineral flavours.

**£28.00**

##### **Crocodile's Lair Chardonnay, Bouchard Finlayson, 2011**

Refreshingly crisp, packed with vibrant peach flavoured fruit and a nutty character evolving from the French oak contribution. Enjoyed through all seasons with a wide range of dishes. Particularly chicken and other white meats and rich sea foods.

**£30.00**

##### **"Limited Edition" Crocodile's Lair Chardonnay, Bouchard Finlayson, 2009**

In this blend the element of innovation is presented by blending a classic barrel-fermented portion of Chardonnay (60 %) with a fruity non-malo unwooded portion (40 %).

The barrel fermented portion is all new French oak. The style is classic, cool climate Chardonnay with voluptuous bright authoritative fruit tones layered on harmonious oak flavours, all balanced in a synonymous elegance.

**£45.00**

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



**750ml**

**Missionvale Chardonnay, Bouchard Finlayson, 2009**

£36.00

This wine presents pages of different taste sensations. First creamy yeast, followed by mild wood tones surrounded by vanilla and aromatic layers of apricot and cantaloupe. Finally resonating a long citrus and quince finish. Longevity and ageing will enhance completely.

**New Zealand**

**Sauvignon Blanc Spy Valley, Marlborough, 2011**

£29.00

Classic aroma of grapefruit and elderflower, juicy, lingering finish.

**Sauvignon Blanc Saint Clair, 2010**

£29.00

Classic NZ characters of gooseberry and asparagus balanced with melon.

**Australia**

**Foundstone Unoaked Chardonnay, Berton Vineyards, 2010**

£24.00

Aromas of candied lemon and lime. Long zesty finish.

**Argentina**

**Argento Chardonnay Reserva, Mendoza, 2010**

£24.00

Mouth-filling wine with a lovely creamy texture and subtle spicy oak elements.

**Chile**

**Chardonnay Amaral, San Antonio Valley, 2009**

£29.00

Deep, straw yellow with golden notes. Characters of ripe pineapple and butterscotch, complemented by a fruity and complex aroma. Fresh, creamy, enhanced by the lack of oak.

**Vioignier, De Gras, Colchagua Valley, 2011**

£28.00

Exotic, sumptuously rich wine packed with aromas of ripe tropical fruit and flowers. Full-bodied, dripping with juicy nectarine, melon and papaya flavours.

**United States**

**J. Lohr Chardonnay, California, 2010**

£42.00

Delicate aromas of citrus, nectarine and peach with a bouquet of butterscotch, toasted oak, vanilla and butter. Luscious texture with white stone fruit, lime and buttery flavours balanced with vanilla and toasty oak.

**Italy**

**Pinot Grigio, Venezia Giulia (DOC), 2011**

£24.00

Smooth light and dry, refreshing and revitalizing.

**Gavi di Gavi (DOCG), San Silvestro, Piemonte, 2011**

£31.00

Crisp and dry, with a hint of ripe pears and a delightful array of fresh fruit.

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



<b><u>Austria</u></b>	<b><u>750ml</u></b>
<b>Grüner Veltliner, Weingut Rabl, Kamptal, 2008</b>	£34.00
Classic style, deep mineral notes wrapped in citrus bursts and wonderful acidity.	
<b><u>France</u></b>	
<b>Chardonnay Domaine des Pourthié, Vin de Pays d'Oc, 2011</b>	£24.00
A hint of butteriness on the nose, refreshing green fruit with subtle oak on the palate.	
<b>Chateau Laulerie, Vignoble Dubard, Bergerac, 2010</b>	£24.00
100% Sauvignon Blanc. Crisp and refreshing, this wine is fresh and aromatic.	
<b>Pinot Blanc "La Tulipe", Domaine Neumeye, Alsace, 2007</b>	£33.00
Pure with ripe stone fruits, great acidity and well balanced.	
<b>Chablis, Patrick Piuze, Burgundy, 2010</b>	£45.00
Green apples and lemon with a hint of chalky minerals.	
<b>Pouilly Fuissé, Domaine Saumaize-Michelin, Burgundy, 2010</b>	£45.00
Succulent, ripe nose of creamy vanilla and pineapples. Rounded and generous palate, offering ripe grapefruits and lemon rind. Use of oak brings depth, texture and nutty characters.	
<b>Meursault, "Le Limozin", Domaine René Monnier, Burgundy, 2009</b>	£65.00
Beautiful, elegant and refined, very pure and clean with lovely ripe fruit. Quite an intriguing wine.	
<b>Chassagne-Montrachet 1er Cru, Morgeots Vieilles Vignes, Burgundy, 2007</b>	£85.00
Has all the classic elegance and style for which this appellation is world famous.	
<b>Sancerre le Manoir, Domaine André Neveu, Loire Valley, 2010</b>	£37.00
Herbaceous, citrus note with a hint of apple. Tropical fruit flavour with a zingy minerality and freshness.	
<b>Picpoul De Pinet 'La Côte Flamenc', Jean Marc Lafage, 2011</b>	£25.00
Very fresh and dry, with hints of citrus and spring flowers, mineral and elegant finish.	
<b>Riesling "Les Hospices", Domaine Gerard Neumeyer, Alsace, 2010</b>	£36.00
Bone dry with steely acidity and complex mineral or flint aromas.	
<b>Sauvignon Blanc Château Bonnet, Entre Deux Mers, 2010</b>	£28.00
Powerful hedgerow aromas with citrus notes of grapefruit and lemon.	

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



### Rosé wines

<u>France</u>	<u>750ml</u>
<b>Lo Bartas, Organic Rosé, Vin De Pays d'Oc, Organic Certified, 2010</b> Syrah and Cinsault, supple and balanced wine.	£24.00
<b>Sancerre Rosé, Domaine des Vieux Pruniers, Loire Valley, 2010</b> Pale yellow colour with the complexity of honey, nuts and tropical fruit flavours.	£39.00
<u>Italy</u>	
<b>Ca'Solare Pinot Grigio Rosé, 2010</b> Pale yellow colour with the complexity of honey, nuts and tropical fruit flavours.	£25.00
<u>Spain</u>	
<b>Tempranillo Vina Berceo, Rioja, 2009</b> Pale yellow colour with the complexity of honey, nuts and tropical fruit flavours.	£25.00
<u>United States</u>	
<b>White Zinfandel 'Angel's Flight', California, 2009</b> Pale yellow colour with the complexity of honey, nuts and tropical fruit flavours.	£25.00

### Red wines

<u>South Africa</u>	
<b>Galpin Peak Pinot Noir, Bouchard Finlayson, 2010</b> This bottling reflects lots of plum and wild berry fruit, under layered by spicy French Oak upholding a gracious and persistent tannin structure. It has a rich core and promises added dimensions over a period of ageing.	£48.00
<b>Hannibal, Bouchard Finlayson, 2009</b> This vintage is comprised of Sangiovese 38%, Pinot noir 18%, Nebbiolo 16%, Shiraz 15%, Mouvedré 10% and Barbera 3%. This bottling enjoys plenty of character, it is rich, polished with red and black wild berry fruit flavours. Layered with hints of gentle oak leaning light on textured fruit acid and refined tannins driven by a long mineral aftertaste.	£42.00
<b>Tête de Cuvée Galpin Peak Pinot Noir, Bouchard Finlayson, 2009</b> It is a black fruit driven Pinot noir boasting flavours of mulberries, plums and violets and lingers with a nutty fullness and good tannins. Bottle ageing recommended.	£110.00
<b>Tête de Cuvée Galpin Peak Pinot Noir, Bouchard Finlayson, 2006</b> Deftly balanced, rich, dark-coloured with rich plum and pretty floral, fruity aromatics. Luscious tannins which call one back into the glass - very appealing on the polished after taste!	£110.00

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)



<b><u>Australia</u></b>	<b><u>750ml</u></b>
<b>Pinot Noir, Little Yering, Victoria, 2009</b>	£24.00
Aromas of lifted strawberry and red cherry fruit with gamey notes, complimented with subtle vanilla oak. The palate is well-structured and persistent with great depth of fruit and savouriness on the finish.	
<b>Reserve Shiraz, Tooma River, Warburn Estate, 2011</b>	£23.00
A rich nose redolent with red and blackberry aromas and a smooth, textured palate, dripping with juicy dark fruits, hints of chocolate and lively spices.	
<b><u>Argentina</u></b>	
<b>La Mascota Malbec Bodegas Santa Ana, 2010</b>	£34.00
Aromas of black fruit, jam and vanilla with a subtle liquorice touch. Sweet and full bodied tannins. Intense purple colour with ruby hues.	
<b><u>Chile</u></b>	
<b>Carmenere, 'De Gras' Reserva, Colchagua Valley, 2010</b>	£28.00
Deep, purplish red with full flavours of spice, black fruit, plum and damson.	
<b><u>United States</u></b>	
<b>Merlot 'Los Osos', J Lohr, Paso Robles, California, 2008</b>	£39.00
Complex notes of raspberry, violet and dried cherries with vanilla and caramel.	
<b>Heller Estates Cabernet Sauvignon, California, 2006</b>	£48.00
Concentrated blackberry, marjoram and subtle toasted oak. Notes of coffee bean and melted dark chocolate with big berries and a lip-smacking finish.	
<b><u>Italy</u></b>	
<b>Barbera d'Asti, 'L'Avvocata', Piedmont, 2009</b>	£44.00
Luscious and intense fruity Barbera. Round, soft with a well-structured palate, long with good acidity and freshness.	
<b>Chianti Classico, La Prima, Vicchiomaggio, Tuscany, 2007</b>	£59.00
A richly coloured wine showing oaky tones complemented by rich, smoky fruits and a lovely, mellow texture, finishing on a sweet, ripe note.	
<b>Hesaurum, Corvina/Cabernet Sauvignon, Veneto, 2009</b>	£28.00
Perfumed almost floral nose with cherries, violets and Cassis. The palate is fresh and bright with deep black olive and blackberry flavours.	
<b>Cordero Di Montezemolo Barolo, Piemonte, 2003</b>	£160.00
Possesses rose and anise scented aromatics and deep flavours of cherry, orange peel and subtle green herb tones.	

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rghmail.com](mailto:fandbmt@rghmail.com)



## Spain

### **Castillo De Clavijo, Rioja, Crianza, 2008**

Aromas of ripe red berries, spices and vanilla.  
Elegant and harmonious with a long finish.

**750ml**  
£29.00

### **Linaje Garsea 'Crianza', Ribera Del Duero, 2007**

A tasteful wine with some smoky impressions and black fruits on the nose.  
On the palate the same impressions as well as caramel and some sweetness.  
A lot of tannin with a firm bite. A little bit sticky and drying in the finish.  
Good balance between sweetness, acidity and bitterness.

£63.00

### **Linaje Garsea 'Roble', Ribera Del Duero, 2009**

Deep purple and very dark The nose is smoky vanilla with anise, dark cherries and more.  
Rich in the mouth with a medium high acidity and medium tannins.  
Flavours of cherries, anise round out the palate.

£45.00

### **Linaje Garsea 'Joven', Ribera Del Duero, 2010**

The nose shows floral notes accompanied by black raspberry and grape.  
High acidity with cherry flavours and some light spice. Medium finish to this wine that tends to the light fresh side with a rich core.

£35.00

### **Linaje Garsea 'Reserva', Ribera Del Duero, 2007**

Expressive bouquet and a mouth full of wine. Black fruits and chocolate. Full bodied.  
Good oak which is well integrated. Elegant wine. This wine gets 14 months of oak in 45% American, 45% French and 10% Hungarian barrels.

£90.00

## France

### **Pinot Noir, Le Beau Chêne, Vin De Pays d'Oc, 2009**

Lovely colour, easy to drink wine, with pleasing flavours of red fruits.

£25.00

### **Domaine du Vissoux, Cuvée Traditionelle, Beaujolais, 2010**

Vividly and explosively fruity. Vines of red raspberries, thicket and earth.  
Pinot Noir character on the palate – silky, soft and impossibly light.

£26.00

### **Fleurie, Domaine Patrice Barraud, Beaujolais, 2009**

50 year old Gamay vines. Intense aromas of ripe cherry mingling with dark sweet red and black fruit.

£45.00

### **Savigny les Beaunes, Dom. Denis Carré, Burgundy, 2009**

Scents of red fruits and very well-balanced, with a delicate palate.  
Great with any white meat.

£49.00

### **Côtes du Rhône, 'Les Grandes Vignes', Rhône Valley, 2009**

Grenache/Syrah/Cinsault.  
Ripe dark fruit, lightly smoky and meaty, with hints of herby notes.

£40.00

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)

	<u>750ml</u>
<p><b>Gigondas Le Grand Montmirail, Brusset, Rhone Valley, 2010</b> Cinsault 5%, Grenache 65%, Mourvèdre 15%, Syrah 15% Medium ruby. Aromas of black cherry, currant and liquorice. Depth of flavour and restrained sweetness.</p>	£61.50
<p><b>'Jean Julien' Dm. Seguela, Côtes du Rousillon Village, 2006</b> Syrah, Grenache and Carignan. Complex nose with dark fruits, liquorice and herby aromas. Smooth and silky with ripe blackberry flavour.</p>	£45.00
<p><b>Merlot, Domaine Des Pourthié, Vin De Pays d'Oc, 2010</b> A deep, vibrant colour with sweet berry fruit on the nose and palate, a well-structured wine with soft balanced tannins and a pleasantly long finish.</p>	£23.00
<p><b>Château Des Gravières, Graves, Bordeaux, 2008</b> Deep garnet-red with a slightly woody and toasted nose and aromas of prunes and liquorice. Fleshy, robust and well-balanced in the mouth with a firm, lengthy finish.</p>	£35.00
<p><b>Plaisir De Siaurac, Lalande De Pomerol, 2008</b> Medium bodied and very approachable Claret with fruit and a long refined finish. 100% Merlot.</p>	£39.00
<p><b>Hermitage 'La Chapelle', Paul Jaboulet Aîné, Rhône Valley, France 2002</b> Medium to full-bodied with Cassis, tobacco leaf, berry and violet fruits with a peppery finish.</p>	£165.00
<p><b>Château Cheval Blanc 1er Grand Cru Classé, St Emilion Grand Cru, France 1996</b> Quintessentially elegant, with a complex nose of black fruits, coconut, smoke and pain grille, substantial complexity and velvety-textured finish.</p>	£1150.00
<p><b>Château Pichon Longueville-Comtesse de Lalande, Pauillac, Bordeaux, France 1990</b> <b>2<sup>nd</sup> Growth, Grand Cru Classé</b> Exhibits a sweet, roasted nose of rich Cassis fruit, herbs and vanilla. Nicely textured, low acidity, outstanding ripeness and beautiful purity and balance.</p>	£550.00
<p><b>Domaine Clarence Dillon Château Haut-Brion</b> <b>1er Cru Classé, Pessac-Léognan, France 1996</b> The nose is dominated by red berries and the mouth is unctuous and supple.</p>	£850.00
<p><b>Château Palmer, 2005</b> AOC Margaux 3<sup>rd</sup> growth.</p>	£800.00
<p><b>Château Cheval Blanc, 1er Grand Cru Classé, 1982</b> St Emilion Grand Cru.</p>	£3000.00

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchnmail.com](mailto:fandbmt@rchnmail.com)



	<b><u>750ml</u></b>
<b>Château Lagrange 2001</b> St. Julien Grand Cru Classé.	£120.00
<b>Château Margaux 1983</b> AOC 1er Cru Classé.	£1500.00

V.A.T included at the current rate – all wines by the glass are also available as 125ml measures  
All prices are subject to a discretionary 12.5% service charge. Wines and vintages are subject to change

The Montague on the Gardens Hotel  
15 Montague Street  
Bloomsbury, London WC1B 5BJ  
Phone: (+44) 20 7612 8416 Fax: (+44) 20 7637 2516  
Email: [fandbmt@rchmail.com](mailto:fandbmt@rchmail.com)