

Wine

The vast majority of our wines cannot be found elsewhere in Ireland. They are sourced directly from small, local and, quite often, organic producers. The organic wines are especially popular with allergy sufferers (us included). We don't sell many 'New World' wines as, with our food, we try to source produce from as close to home as possible.

Sparkling	Btl	Gls
Nouveau Nez 2009. A 'natural wine' which undergoes a single fermentation process, unlike Champagne. A festive wine - fat and full-bodied on the palate with long-lasting delicate bubbles.	27.95	
Champagne blanc de blanc Diebolt-Vallois. Small and delicate bubbles. A dry champagne from the Epernay region in France. 100% Chardonnay. Delicate aroma of yellow plums. A wonderful aperitif or fantastic with seafood.	39.95	
White		
2006 Auxerrois Beck Frank. The Auxerrois is the original and typical grape of the French & Luxembourgish Mosel region. A wine with aromas of plums. Light on the palate.	25.95	
2008 La Buissonnade Blanc les Ondines. A wine of the southern Rhône, France. A blend of Grenache Blanc & Marsanne. Exceptionally rounded wine with apricot aromas. Perfect with light cheeses or fish.	20.95	5.95
2004 Riesling Five Star Rudolf Müller. Another fabulous wine from the steep south facing slopes of the Moselle Valley. A slightly sweet wine with hints of peach and apricot. Lovely with fish or for easy drinking.	24.95	
2009 Viognier Jaboulet Le Petit. Aromas of freshly cut white peaches, flowers, acacia and hawthorn. From the Ventoux region. A good depth of peach & apricot balanced by a zesty freshness on the palate.	27.95	
2007 Weisser Burgunder Spätlese trocken. Vineyard overlooking the Moselle River in Germany. 100% Pinot Blanc. A dry and fat white wine with aromas of opulent peach fruit. Crisp and zesty. Ideal with fish.	27.95	
2005 Soave Ca' Visco Coffele. Blend of 75% Garganega and 25% Trebbiano di Soave. A crisp, aromatic white with a complex aroma of elderflower as well as hints of ripe apples, orange blossom and honey.	28.95	
2007 Riesling Hutte grand 1er Cru Beck Frank. Vineyard overlooking the Moselle River in Luxembourg. A white wine with notes of marmalade balanced with crisp acidity. A true delight with fish and seafood.	28.95	
2006 Marsannay blanc Trapet.. Organic vineyard . From the Côte de Nuits region of Burgundy, France. 100% Chardonnay. Aged in oak barrels for 12 months. A well-balanced, modern wine with hints of toast and almonds. Great with fresh fish. Especially outstanding wine and a fantastic treat.	39.95	
2003 Meursault Domaine Lahaye Père & Fils. Excellent depth of fruit, this medium-bodied wine unveils a buttered hazelnut-flavored personality with hints of honey and cinammon. Ideal with fish and seafood.	72.80	
2003 Hermitage Chante-Alouette M.Chapoutier. A wine from biodynamic and organically farmed grapes. Full with rich nutty, spicy baked orchard fruit tones yet quite low acidity. A great match for savoury and game dishes. Perfect to share with someone special.	110.90	
Rosé		
2009 Touraine-amboise Riage Tournant. An organic wine from the Touraine region of France. A nice summer rosé served chilled.	20.95	
2007 Bandol Domaine de l'Olivette Rosé. An inviting wine from Provence, France. Predominantly Mourvèdre. Tannic palate set off with a slight hint of redcurrant. Great with lighter or grilled dishes.	27.95	

Red		Btl	Gls
2008	Faugères Ancienne Mercerie. From an organic vineyard close to Carcassone in the Languedoc region of France. A well-balanced yet complex and rich wine. A great accompaniment to Fusion food.	26.95	
2006	La Vigne du Père. Roussillon, France. 80% Grenache & 20% Syrah. Ripe fruit on the nose. Rich and tannic on the palate. Ideal with marinated meats.	24.95	
2004	Médoc, Château des Cabans. A Bordeaux classic. A blend of Merlot & Cabernet-Sauvignon. The nose reveals peppery aromas. Smooth and silky on the palate. A light wine for day-time.	22.95	5.95
2005	'dos Hielder. A blend of the three main Austrian grape varieties from the Kamptal region. A light red with cherry notes. If you have never tried an Austrian red then this is highly recommended.	24.95	
2008	Côtes du Rhône rouge Ondines. The vineyard is situated in the south of the Rhone valley, close to the village of Orange. A wine full of sunshine, with cherry notes. An easy to drink wine.	20.95	5.95
2006	Sancerre rouge Reverdy. A pinot noir from a small vineyard by the Cher in the centre of France. The wine has matured for 1 year in new oak barrels, which gives it its smoky aroma. A fabulous wine.	28.95	
2005	Merlot trocken Steimetz. Vineyard overlooking the Moselle River in Germany. Typical chlorophyll aromas of the Merlot grape. A very enjoyable wine.	28.95	
2007	Touraine-Amboise Clef de Sol Rouge, Grange Tiphaine. Touraine, France. A blend of Cabernet-Franc & Cot (Malbec). Organically produced. An elegant wine with fresh floral aromas. Lively on the palate with a smooth texture. An easy-drinking summer wine.	26.90	
2004	Brunello di Montalcino La Verbena. From a Tuscan vineyard. 100% Sangiovese. Grand aromas of creme de cassis and cloves. Robust and tannic on the palate. A very high-quality wine, ideal with many types of mediterranean cuisine.	46.95	
2007	Bodega Florencia. An Argentine Malbec from 90 year-old vines, which gives this wine its dark colour and freshness on the palate. Great with beef dishes.	26.95	6.95
2007	Malbec Achaval Ferrer Mendoza. An Argentine red from a high-altitude vineyard in the Mendoza region (Andes – 3000 feet above sea level). A deep ruby colour with herb aromas and velvety on the palate. Organically produced. Ideal with beef or lamb.	34.95	
2005	Priorat Terram. A Spanish red from the Tarragona region. Very old grape - over 80 years old. An organic wine. A blend of Grenache, Syrah & Carignan, this complex red reveals liquorice on the nose. Robust and fresh on the palate. Perfect with lamb. A truly superb wine for a special occasion.	47.95	
2005	La Parde de Haut-Bailly. Vignoble des Graves, Bordeaux, France. Second wine of the Grand Cru Classé Château Haut-Bailly. A medium-bodied, complex wine with intense colour and aromas of blackberry fruit. An exceptional vintage.	52.95	
Dessert			
2006	Rivesaltes Domaine Ferrer Ribière. Fruity and fresh on the palate with citrus notes. A lovely smooth dessert wine with great depth.	15.95 (50cl)	
2003	Rivesaltes Tuilé Domaine Sainte-Jacqueline. A sweet red wine from Roussillon. Black cherry aromas on the nose and sweet on the palate. Perfect with chocolate and berry desserts. Served chilled.	28.95	
2009	Anjou Domaine du Fresche Boré Alain. A honeyed, floral nose with hints of quince and baked apple with crisp acidity. Quite different from other Anjou sweet wines. Our favourite!	24.95	

All our bottles are available for take-away at a substantial discount.