

All About Catering

Wine List 2012

WHITE

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| 1 | 2010 CYT, Concha Y Toro, Sauvignon Blanc, Chile
<i>A refreshing, crisp, dry white wine with citrus fruit characteristics and a lively acidity</i> | £12.95 |
| 2 | 2010/11 Dry River, Chardonnay, Australia
<i>This Chardonnay has fresh tropical fruit flavours producing a deliciously crisp and clean white wine</i> | £14.50 |
| 3 | 2009 Pinot Grigio, La Plume, Italy
<i>A delicious soft and easy drinking light refreshing wine excellent as an aperitif and with most dishes</i> | £16.95 |
| 4 | 2010 Macon Lugny, Les Genievres, Burgundy, Louis Latour, France
<i>The wine is clean and lively with a flowery bouquet and lovely honey, apples and nutty flavour on the palate</i> | £22.50 |

ROSE

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| 5 | 2011 Millbrook, Pinotage Rose, South Africa
<i>Light, elegant and soft - semi dry. Can be enjoyed as an aperitif or throughout a meal.</i> | £13.50 |
| 6 | 2011 Domaine Saint Mitre, Provence Rose, France
<i>This is a deliciously refreshing Very Pale Rose</i> | £19.95 |

RED

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| 7 | 2010 CYT Concha Toro, Merlot, Chile
<i>The soil and climate in the central Valley are ideal for producing this delicious Merlot, from Chile's top wine producer. Silky smooth, fruits with a full lingering finish</i> | £12.95 |
| 8 | 2011 Dry River, Shiraz, Australia
<i>This Shiraz is rich on the palate with spicy dark berry fruit flavours and a balanced finish.</i> | £14.50 |
| 9 | 2011 Norte Chico, Cabernet Sauvignon, Chile
<i>A medium bodied wine with generous ripe fruit flavours and a great soft finish</i> | £16.95 |
| 10 | 2009 Chateau Moulin de Mallet, Bordeaux, France
<i>A robust full wine made predominately from the Merlot grape</i> | £22.50 |

FIZZ

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| 11 | NV Prosecco, Cont d'Arco, Italy
<i>A very refreshing easy to drink sparkling wine</i> | £19.95 |
| 12 | NV Champagne Chartogne Tillet
<i>A well rounded and mature Champagne – Gold medal winner</i> | £28.95 |

Please make your selection and email your order quoting your event as a reference to ~ info@allaboutcatering.co.uk