



CANTERBURY CATHEDRAL  
*Lodge*

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wine list

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## Rosé Wine

### 1 Mountain Range Merlot Rosé

Chile 2009

quarter bottle **£4.75**

Intense pink with bluish and violet hues. A floral nose with red fruits and sour cherries on the palate. A delicious, medium bodied dry wine with great character.

### 2 Foxcover White Zinfandel

USA 2009

**£15.50**

Delicate coral pink, refreshing with gentle strawberry and peach flavours. An easy drinking, fruity rosé that's low in alcohol too!

## White Wine

### 3 Mountain Range Sauvignon Blanc

Chile 2010

quarter bottle **£4.75**

Classic Chilean Sauvignon, grassy nose and intense gooseberry flavour with apple and pear on the palate providing a fresh, clean, crisp finish.

### 4 Canterbury Cathedral Sauvignon Blanc

Chile 2010

**£15.50**

A well balanced, dry, refreshing and light wine with citrus fruit and vanilla on the nose.

### 5 Pinot Grigio Ca'Solare

Italy 2010

**£16.95**

Attractive and aromatic, six months ageing on the lees increases the aromas and fruit flavours. Typically light, dry, crisp and refreshing.

### 6 Running Duck Chenin/Sauv. Blanc

South Africa 2011

**£17.95**

Golden. The two varieties were vinified separately, aged on the lees then blended. Chenin provides guava fruit aromas, Sauvignon adds body and length with a slight grassiness to the taste.

### 7 Macon-Villages Domaine Puits

France 2009

**£23.00**

Pale gold colour, with a light but very fruity palate. High standards of winemaking have produced a surprisingly rich Chardonnay character and style, which is very easy to enjoy.

### 8 Gavi di Gavi Manfredi

Italy 2010

**£25.95**

Lively, aromatic wine perfect for those who enjoy Chablis, offering refreshing notes of flowers, white peaches and minerals, with a clean, zesty finish.

## Red Wine

### 9 Mountain Range Merlot

Chile 2010

quarter bottle **£4.75**

A deep ruby-red with a cherry wood and plummy nose. Heaps of supple, jammy fruit and super-soft tannins. An easy-drinking, mouth-filling wine.

### 10 Canterbury Cathedral Merlot

Chile 2010

**£15.50**

Violet red and bright in colour. This wine shows aromas of herbs, berries and pepper. A very smooth, soft and rounded wine with a long finish.

### 11 Côtes du Rhône Les Grandes Serres

France 2008

**£16.95**

Attractive, straightforward and satisfying. Shows typical peppery fruit in a gentle easy-drinking style.

### 12 Running Duck Shiraz

South Africa 2011

**£17.95**

A deep, bricky red with a spicy nose of blackberry, black pepper and jasmine. The palate continues the spicy character and is loaded with cooked stone-fruits and fruitcake. A supple finish with a hint of white pepper.

### 13 Rioja Monte Araya Semi-Crianza

Spain 2008

**£19.50**

A striking cherry-red colour, aged for 6 months in American oak. A wonderful velvety texture with a great depth of ripe cherry and blackberry aromas; spicy, savoury, cedary notes – flavoursome and easy-drinking .

### 14 Château La Croix de Berny

Puisseguin-St-Emilion France 2009

**£25.95**

Healthy ruby-purple, good ripe aromas - fresh and fine, sweet mouth-filling fruit, supple, silky texture, freshness and good balance.

### 15 Côte de Beaune Villages Maison Champy

France 2008

**£31.95**

Grapes from Pernand Vergelesses, Saint Romain and Auxey Duresses. Long cold maceration, wild yeast fermentation and ageing in oak (30% new) for at least a year produces a wine of berry fruit and soft spice aromas over a gentle, rounded palate with an elegant, medium length.

## Champagne & Sparkling Wine

### 16 Sunnycliff Brut

Australia NV

**£21.00**

A good mousse with streams of tiny bubbles. Pale golden colour with a bready nose. Smooth, rich and flavoursome, the creamy palate is offset by fresh, crisp notes giving way to a lingering finish.

### 17 Jean Josselin Brut Carte Noir

France NV

**£35.00**

An excellent champagne made principally from Pinot Noir grapes. A lovely, fruity wine with hints of May blossom, apples, peaches and ripe strawberries.

*The vintages shown are those current when this list was published.*

*In due course these will be succeeded by the next vintage which will probably, but not certainly, be that of the following year. Please note that each vintage has its own particular character.*

Wines selected and supplied by **Manor Wines** 01227 833 888

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