



EDWARDIAN
HOTELS

LONDON

Wine Bible

The Library curated by Assouline
December 2020

THE
LIBRARY
CURATED BY ASSOULINE

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BEVERAGE SELECTION

Champagne and Sparkling Wine by the Glass

150ml
9

Wine by the Glass

Also available in 125ml measures

White

Glass Carafe
175ml 500ml

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7.5	20
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	8	22
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2019	8.5	24
Te Kairanga (Riesling) Martinborough, New Zealand 2018	9.5	27
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2019	10	29
Gavi di Gavi, 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	10.5	30

Red

Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7.5	20
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	8	22
Élevé (Pinot Noir) Roussillon, France 2018/19	8.5	24
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2016	9.5	27
Barrel Selection, Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2018	10	29
Barbera d'Alba (Barbera) Enrico Serafino, Piemonte, Italy 2017	10.5	30

Rosé

Veramonte Rosé (Syrah) Casablanca, Chile 2018/19	7.5	20
Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2018	9.5	27

Champagne and Sparkling Wine by the Bottle

Brut

Moët & Chandon Brut Impérial NV	68
Bollinger Special Cuvée Brut NV	80
Veuve Clicquot Yellow Label Brut NV	85

Rosé

Moët & Chandon Rosé Impérial NV	88
Laurent-Perrier Cuvée Rosé NV	110

Sparkling Wine

Prosecco Extra Dry, Fantinel NV	40
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Wine by the Bottle

White

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	28
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	30
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2019	33
St Roch Vieilles Vignes (Grenache Blanc, Roussanne) Côtes du Roussillon, France 2018	35
Te Kairanga (Riesling) Martinborough, New Zealand 2018	38
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2019	42
Gavi di Gavi, 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	44
Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire, France 2018	48
Sanford (Chardonnay) Santa Barbara County, California, USA 2017	58
Pouilly-Fumé, de Ladoucette (Sauvignon Blanc) Château du Nozet, Loire, France 2018	75




If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

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White wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva	Casablanca, Chile	Chardonnay
How to say it?	Vera-montay Shar-donn-ay		
Tasting note	Crisp acidity and flavours reminiscent of green apple and tropical fruit		
Food match	Meaty fish, roast chicken, creamy sauces and soft cheese		
Interesting fact	Casablanca is very near to the coast, so this is a fresher style of chardonnay, ideal for an entry level wine		
O / V / Veg*	O, V, Veg		
	Viviri, Tenuta Rapitalà	Sicily, Italy	Grillo
How to say it?	Greelo Rapitala		
Tasting note	Refreshing citrus flavours with notes of pineapple, herb and almonds on the soft, rounded palate		
Food match	Pasta, white fish, salads, cured meats		
Interesting fact	Grillo is a grape variety that is indigenous to Sicily		
O / V / Veg*			
	Fantinel 'Borgo Tesis'	Pinot Grigio	Grillo
How to say it?	Peeno Greejo Fan-tin-el		
Tasting note	A refreshing and flavoursome wine with ripe apple, peach and pear notes		
Food match	Cured meats, salads, pasta		
Interesting fact	Richer and more flavoursome than examples from the plains of Veneto. Fantinel wines are designed with gastronomy in mind		
O / V / Veg*	Veg		



*Organic (O)/Vegan (V)/ Vegetarian (Veg)

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White wine	Name of wine	Origin	Grape variety(ies)
	Te Kairanga	Martinborough, New Zealand	Riesling
How to say it?	Tay Kai-rang-ga Rees-ling		
Tasting note	Racy, fresh and off-dry. The aromatic perfumed fruit is offset by Granny Smith apple, lime blossom, kaffir lime zest and honeysuckle. The gently scented fruit and spice is accentuated on the palate by a mineral, citrusy acidity		
Food match	Pan-asian food, particularly pork chops, sticky rice and Thai green-chilli sauce.		
Interesting fact	This wine is from Martinborough, so the slightly warmer northern island in New Zealand		
O / V / Veg*	Veg		
	Left Field, Te Awa	Nelson, New Zealand	Sauvignon Blanc
How to say it?	Tay Awa Soh-veen-yon Blon		
Tasting note	Strongly aromatic with a crisp vibrancy to the finish; it shows aromas of passion fruit, nectarine and lemongrass alongside other green herbs.		
Food match	Perfect with zingy flavoured shellfish and Thai food, spicy dishes and chicken		
Interesting fact	Left Field by name, Left Field by nature. Made with grapes sourced mostly from Nelson, adjacent to the more famous Marlborough, the wine is similar, but with more polish and restraint		
O / V / Veg*			
	Gavi di Gavi 'Toledana'	Piemonte, Italy	Cortese
How to say it?	Gavi dee Gavi Tol-edana		
Tasting note	Dry and refined with refreshing gooseberry, apricot and citrus flavours and mineral style with delicate floral hints		
Food match	Cured meats, grilled white fish, poultry dishes, risotto		
Interesting fact	The Toledana estate has been making wine for over 150 years. Gavi is the name of the wine, as well as the name of the area, so Gavi di Gavi is the best example		
O / V / Veg*	V, Veg		



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White wine	Name of wine	Origin	Grape variety(ies)
	Saint Roch Vieilles Vignes	Côtes du Roussillon, France	Grenache Blanc, Roussanne
How to say it?	San Rok Vee-ay Vien-ye		
Tasting note	Dry and aromatic with stone fruit flavours and a hint of spice		
Food match	Spicy food, fish and chicken dishes		
Interesting fact	This wine is in the area Cotes Catalanes, as it shares many characteristics of its Spanish Catalan cousins		
O / V / Veg*	V, Veg		
	Sancerre La Gravelière, Joseph Mellot	Loire, France	Sauvignon Blanc
How to say it?	Son-ser La Gra-vel-ee-er		
Tasting note	Flowery and fragrant with hints of gooseberry fruit. Dry and mineral		
Food match	Seafood, white fish, goats cheese and salads		
Interesting fact	Sancerre is the name of the village and has to be made from 100% Sauvignon Blanc		
O / V / Veg*	V, Veg		




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White wine	Name of wine	Origin	Grape variety(ies)
	Sanford	Santa Barbara County, California, USA	Chardonnay
How to say it?	Shar-don-ay Sanford		
Tasting note	Elegant and rich with citrus and tropical fruits and a hint of roasted nuts		
Food match	Richly flavoured white meat: chicken, meaty fish, pork		
Interesting fact	This was the 1st winery visited in the hit film Sideways		
O / V / Veg*	V, Veg		
	Pouilly-Fumé, de Ladoucette	Château du Nozet	Sauvignan Blanc
How to say it?	Poo-ee-lee Foo-may		
Tasting note	Clean cut and minerally with mouthwatering fruit		
Food match	Seafood, white fish, salads and goats cheese		
Interesting fact	Pouilly Fumé is made from 100% Sauvignon Blanc		
O / V / Veg*	V, Veg		

*Organic (O)/Vegan (V)/ Vegetarian (Veg)




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Red wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva	Colchagua, Chile	Carménère
How to say it?	Vera-montay Karmen-erray		
Tasting note	Notes of raspberry and cherry on the nose, ripe blue and black fruits on the palate. Spicy notes develop towards the finish, some from the small amount of oak ageing		
Food match	Cured meats, grilled white fish, poultry dishes, risotto		
Interesting fact	The Toledana estate has been making wine for over 150 years. Gavi is the name of the wine, as well as the name of the area, so Gavi di Gavi is the best example		
O / V / Veg*	O, V, Veg		
	Tenuta Rapitala, Campo Reale	Sicily, Italy	Nero d'Avola
How to say it?	Nero d'Avola		
Tasting note	Really drinkable and juicy! Well-structured, yet quite soft in style with a delicious freshness to the finish. The wine shows morello cherry fruit and a hint of spice to the finish.		
Food match	Tomato based sauces, pizza, pasta, burgers, pork		
Interesting fact	Nero d'Avola is the black grape that only is grown in Sicily. Tenuta Rapitala is the fruit of a great French-Sicilian love story which created a great estate with French knowledge and Sicilian terroir!		
O / V / Veg*	V		
	Élevé	Roussillon, France	Pinot Noir
How to say it?	Peeno Nwar Ellevay		
Tasting note	Soft, juicy, light-bodied and smooth. The velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.		
Food match	Chicken dishes, light meat dishes		
Interesting fact	Pinot Noir comes from Burgundy, but grows well in the south of France and offers great value		
O / V / Veg*	V, Veg		

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Red wine	Name of wine	Origin	Grape variety(ies)
	Don Jacobo, Rioja Crianza	Rioja, Spain	Tempranillo, Garnacha, Mazuelo
How to say it?	Reeochoa Kree-anza Don Jacobo		
Tasting note	A modern and sumptuous crianza with wild raspberry and cherry spicy fruit mingled with sweet vanilla oak		
Food match	Lamb, pork, grilled meat		
Interesting fact	Bodegas Corral is situated on the Camino de Santiago, the pilgrimage route (Jacobean Way) and is famously a stop for refreshment		
O / V / Veg*	O, V, Veg		
	Salentein Barrel Selection	Uco Valley, Mendoza, Argentina	Malbec
How to say it?	Salen-tine Mal-bek		
Tasting note	Deep red-purple coloured wine, very intense nose with notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet. The silky palate has a crisp, balancing acidity which shows the fruit and floral notes backed by vanilla on the lingering finish		
Food match	Perfect with rib-eye or sirloin steak, lamb or a good cheeseboard		
Interesting fact	The winemaker is the famous Jose Galante, who moved to Bodegas Salentein 8 years ago from Catena		
O / V / Veg*	V, Veg		
	Barbera d'Alba	Piemonte, Italy	Barbera
How to say it?	Barbay-ra Dalba		
Tasting note	Dry, full-bodied and fresh with suppler dark cherry and vanilla flavours and a spicy finish		
Food match	Steak, lamb and flavoursome pasta dishes		
Interesting fact	Alba is the most important town in Piemonte for Red wines. It is also the world centre for white truffles!		
O / V / Veg*	V, Veg		

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Rosé wine	Name of wine	Origin	Grape variety(ies)
	Veramonte Reserva Rosé	Casablanca, Chile	Syrah
How to say it?	Vera-montay Rose-ay		
Tasting note	Dry, crisp and refreshing rosé with flavours of strawberry and cherry.		
Food match	Seafood and pink fish, especially prawns, salmon and anything with a bit of spice		
Interesting fact	Veramonte follows organic practices throughout their estate, ensuring optimum conditions for vine growth and that the vineyards are sustainable over time. Living, balanced soil produces quality grapes that express the fullest potential of the terroir		
O / V / Veg*	O, V, Veg		
	Sancerre Rosé, Le Rabault	Loire Valley, France	Pinot Noir
How to say it?	Son-serr Rose-ay Mellow		
Tasting note	Delicate, dry and wonderfully refreshing and elegant with a delicious aroma of fresh strawberry and notes of blackcurrant.		
Food match	Pink fish like salmon and trout, pork and duck dishes		
Interesting fact	Sancerre Rosé has to be made from 100% Pinot Noir grapes surrounding the hilltop town of Sancerre, which has UNESCO world heritage status		
O / V / Veg*	V, Veg		
	Moët & Chandon Rosé Impérial NV	Champagne	85% Pinots Noir and Meunier (black grapes) 15% Chardonnay
How to say it?	Mo-ett ay Shon-don Rose-ay		
Tasting note	Spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.		
Food match	Seafood, prawns, parma ham, salmon, cured meats, red fruit desserts		
Interesting fact	"Much like his champagne, as soon as Monsieur Moët enters the rooms boredom disappears" Attributed to contemporary of Jean-Remy Moët		
O / V / Veg*	V, Veg		

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Brut	Name of wine	Origin	Grape variety(ies)
	Moët & Chandon Brut Impérial NV	Champagne	Chardonnay, Pinot Noir, Meunier in equal measures
How to say it?	Mo-ett ay Shon-don Broot		
Tasting note	Precise, refreshing, dry and wonderfully balanced, this is distinguished by its bright fruitiness, its seductive palate and its elegant maturity.		
Food match	Seafood, canapes, white fish, cured meats		
Interesting fact	A bottle of Moët & Chandon is opened every 2 seconds around the world!		
O / V / Veg*	V, Veg		

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Sparkling wine	Name of wine	Origin	Grape variety(ies)
	Prosecco Extra Dry, Fantinel NV	Veneto, Italy	Glera
How to say it?	Pro-sekko Fan-tin-el		
Tasting note	Fruity, elegant, refreshing and gentle with ripe apple fruit character		
Food match	Antipasto like prosciutto and other cured meats, salty cheeses like asiago, stuffed mushrooms, and nuts like almonds		
Interesting fact	Extra dry in prosecco is the next level up from dry, that is, it is slightly sweeter than Brut		
O / V / Veg*	Veg		

What are the four serving sizes available from our wine menu?	
1	
2	
3	
4	

White wines by the glass – complete the following tables				
Name	Grape	Origin	Tasting Notes	Food Match

Red wines by the glass – complete the following tables				
Name	Grape	Origin	Tasting Notes	Food Match

Rosé wines by the glass – complete the following tables				
Name	Grape	Origin	Tasting Notes	Food Match

Dessert wine by the glass – complete the following tables

Name	Grape	Origin	Tasting Notes	Food Match

Sparkling wine by the glass – complete the following tables

Name	Grape	Origin	Tasting Notes	Food Match

What white wines are available on the menu by the bottle only?

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Choose one of the white wines by the bottle and complete the following table

Name	Grape	Origin	Tasting Notes	Food Match

Which wines on the menu are vegan?

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Which wines on the menu are vegetarian?

Which wines on the menu are organic?

What wine would you recommend to accompany the following dish styles	
Light dishes & salads	
Chicken dishes	
Red meat dishes	
Seafood dishes	
Spicy dishes	



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