

# ROYAL LONDON SUITES

## *Christmas Wine List*



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### WHITE

#### **Dry Furmint, Sauska, Tokaji, Hungary 2016 £35**

This is a dry, lively unoaked Furmint (Hungary's national grape) with aromas of ripe cantaloupe and pineapple. Bold and balanced in the mouth with a lovely "apricoty" focus, fine spices and refreshing dry minerality.

#### **Chardonnay, Joel Gott, California, USA 2016 £45**

This wine boasts aromas of melon, pineapple and green apple with hints of lemon and gardenia. On the palate, the wine opens with bright tropical fruit flavors and a crisp minerality on the finish.

#### **Les Chailloux Silex, Domaine Chatelain, Pouilly-Fumé, France 2016 £55**

Produced in a single vineyard with a high proportion of silex soil, this wine is wonderfully intense and characterful with great minerality and a zesty fruit flavour.

### RED

#### **Syrah, Deakin, South Australia 2016 £35**

Black cherries, dark plum and orange peel notes with attractive spice and vanilla characters. Fruit driven with a fleshy mid-palate sweetness. Medium bodied with soft, savoury tannins and a lingering and rewarding finish.

#### **Malbec, Finca Decero, Mendoza, Argentina 2016 £45**

A clean bouquet with well-integrated oak, this wine is fruit-driven, full of violets, berries, good freshness and elegance. The palate is balanced and fresh with no edges.

#### **Château Montaguillon, Montagne-Saint-Emilion, Bordeaux, France 2012 £55**

This wine has a delicious supple red fruit character of plums, blackcurrants and cherries backed up by good structure and ripe tannins.

### MAGNUMS

#### **Chablis 1er Cru, Jean-Marc Brocard, France 2015 £110**

#### **Rioja Reserva, Conde de Valdemar, Spain 2009 £90**

#### **Châteauneuf-du-Pape Boisrenard, Domaine de Beurenard, France 2011 £150**