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J E R E Z , S P A I N

At lower ABV, the yeast protects the liquid from oxidation giving paler styles. At higher ABV, the yeast cannot grow, leading to oxidative styles with nutty, caramel & dried fruit notes.

IMPARTING:

*Saline, yeast, nuts,
caramel, dried fruit*

MAIN GRAPE VARIETALS:

Palomino, Pedro Ximénez

LOCAL PRODUCTION:

Manzanilla, Fino, Amontillado, Oloroso

SURROUNDING PRODUCTION:

Olives, Olive Oil, Quince

T H E V E N E N C I A



*Casamigos Mezcal, Casamigos Blanco,
Rosemary, Anchovy, Olive*

£15

B O R D E A U X ,
F R A N C E

*Extraction of tannins during fermentation and
extended cellaring in new French oak barrels.*

IMPARTING:

Tannic, oak aged, savoury

MAIN GRAPE VARIETALS:

*Merlot, Cabernet Sauvignon, Cabernet Franc,
Semillon, Sauvignon Blanc*

LOCAL PRODUCTION:

Claret, Sauternes, Cognac

SURROUNDING PRODUCTION:

Ceps, Oysters, Foie Gras

4 5 T H
P A R A L L E L



*Rémy Martin VSOP, Evangelista Rataffia,
Syrah Jus, Blackberry, Citrus*

£16

RIOJA, SPAIN

*Each sub-region brings differing styles to Rioja blends.
Additionally, varying amounts of time spent in oak change
the profile of the wine.*

IMPARTING:

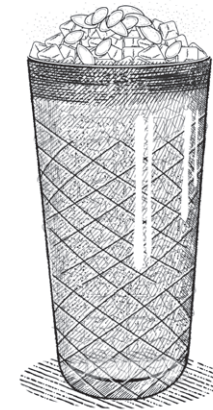
*Bright, fresh, tannic,
fruity, oaky*

MAIN GRAPE VARIETALS:
Garnacha, Tempranillo, Mazuelo

LOCAL PRODUCTION:
Rioja

SURROUNDING PRODUCTION:
Peppers, Artichoke, Fava Beans

FLOAT ON



*Bulleit Bourbon, Carpano Antica Formula, Grapefruit,
Cranberry, Rioja, Blackberry, Almond*

£17

PIEDMONT, *ITALY*

*Many regions have minimum ageing requirements.
For example, 3 years prior to release and typically
in large, old, oak vessels.*

IMPARTING:

*Tart cherry, tannin, earthy,
smoke, dried flowers*

MAIN GRAPE VARIETALS:
Nebbiolo

LOCAL PRODUCTION:
Barolo, Barbaresco, Dolcetto, Barbera, Moscato

SURROUNDING PRODUCTION:
Hazelnuts, White Truffle, Polenta, Gorgonzola

F O O T O F T H E M O U N T A I N



*Amaro di Angostura, Ketel One,
La Penca, Rose, Hazelnut*

£15

CHABLIS, FRANCE

*A secondary 'Malo-lactic' fermentation softens
harsh acids which are present as a result of the
extremely cool climate.*

IMPARTING:

*Minerality, citrus, purity,
steely, refreshing*

MAIN GRAPE VARIETALS:
Chardonnay

LOCAL PRODUCTION:
Chablis

SURROUNDING PRODUCTION:
Snails, Dijon Mustard, Pears

K I M
L I M



*Chablis, Botanist, Green Apple,
Saline Solution*

£14

PORTO, PORTUGAL

Tawny port is deliberately aged with exposure to air giving nutty, dried fruit flavours. Vintage styles are designed to age slowly in-bottle due to their high tannins & powerful fruit flavours. Fortification boosts alcohol levels and retains natural sweetness.

IMPARTING:

Rich, tawny, red fruits

MAIN GRAPE VARIETALS:

*Tinta Roriz, Touriga Nacional, Touriga Franca,
Tinto Cão, Tinta Barroca*

LOCAL PRODUCTION:

Ruby, Tawny, LBV, Vintage

SURROUNDING PRODUCTION:

*Olives, Cherries, Almonds, Chestnuts, Persimmon,
Walnuts, Tangerines, Charcuterie, Wild Boar*

SCHIST TWIST



*Havana 7, Mozart Dark, Saliza,
Quinta da Silveira 10yr, Balsamic, Orange*

£15

PROVENCE, FRANCE

Rosés are made from red grapes. This region's delicate salmon colour is a result of contact with the grape skins for a brief amount of time.

IMPARTING:

Dry, delicate, floral, stone fruits, red fruits, mineral

MAIN GRAPE VARIETALS:
Cinsault, Grenache, Syrah, Mourvèdre

LOCAL PRODUCTION:
Côtes de Provence, Bandol

SURROUNDING PRODUCTION:
Black Olives, Aubergine, Courgette, Basil, Cassis

MISTRES MISTRAL



*Belsazar Rosé, Ketel One, Thyme,
Cherry, Lavender*

£14

SOUTHERN RHÔNE, FRANCE

Blending many of the 13 varieties permitted here adds complexity. Local wild herbs, known as 'garrigue', grow side-by-side with vines.

IMPARTING:

*Full body, high alcohol, ripe tannins.
Prune, chocolate, ripe black & red
fruit, dried wild herbs, game*

MAIN GRAPE VARIETALS:

Grenache, Syrah, Mourvèdre, Carignan

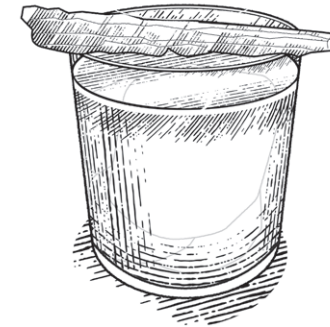
LOCAL PRODUCTION:

*Châteauneuf-du-Pape, Vacqueyras,
Gigondas, Vins Doux Naturels*

SURROUNDING PRODUCTION:

Lavender, Fennel, Anise, Poultry, Lamb, Lentils

BAKIN'



*Auchenthoshan, Talisker 10, Bacon,
Thyme, Black Pepper*

£18

MOSEL, GERMANY

This cool region produces wines so high in acidity that many producers retain natural sweetness to achieve balance. Sweet styles are also achieved through later harvesting of dried grapes.

IMPARTING:

*Purity, acidity, low
alcohol, floral, petrol*

MAIN GRAPE VARIETALS:

Riesling, Müller-Thurgau, Spätburgunder

LOCAL PRODUCTION:

*Kabinett, Spätlese, Auslese, Beerenauslese,
Trockenbeerenauslese, Eiswein*

SURROUNDING PRODUCTION:

Potato, River Fish, Bratwurst

LOFTY HEIGHTS



*Manzanilla, Noilly Prat, Pineapple,
Peach, Chocolate*

£14

BEAUJOLAIS, FRANCE

Unique fermentation technique gives colour with gentle tannins. Gamay grape variety gives vibrant, juicy wines.

IMPARTING:

*High acidity, fruity aromas,
banana, bubblegum*

MAIN GRAPE VARIETALS:

Gamay

LOCAL PRODUCTION:

*Beaujolais, Beaujolais-Villages & Crus
(e.g. Morgon, Fleurie, Brouilly)*

SURROUNDING PRODUCTION:

Saucisson, Mustard, White Rind Cheeses

BEAU - NANA



*Vanilla infused Ketel One, Aperol, Cherry,
Raspberry, Banana*

£14

ALSACE, FRANCE

Mostly single-varietal wines with varieties matched to soil type. Varying sugar levels depending on the stage of picking during the long ripening period.

IMPARTING:

*Steely, mineral, petrol,
blossom, elderflower, pear,
rose, lychee, earthy*

MAIN GRAPE VARIETALS:

Riesling, Gewurztraminer, Pinot Gris, Muscat, Sylvaner

LOCAL PRODUCTION:

*Alsace, Grand Cru Alsace (small % of production), Crémant,
Vendange Tardive, Sélection de Grains Nobles*

SURROUNDING PRODUCTION:

Foie Gras, Choucroute Garnie, Pretzels, Schnapps

T A K E Y O U R T I M E



*Plantation Pineapple, Plantation 5yo Barbados Grande Reserve,
Pineapple, Ginger, Lychee, Grapefruit, Frenet Branca*

£18

MEURSAULT, FRANCE

Fermentation in oak gives vanilla, toast and smoky notes, while stirring the lees (dead yeast cells) adds body and creamy texture.

IMPARTING:

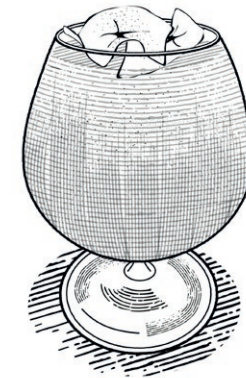
Richness, pale golden colour, citrus & tropical fruits, nuttiness, minerals, smoky bacon. Dry, buttery and long

MAIN GRAPE VARIETALS:
Chardonnay

LOCAL PRODUCTION:
Meursault, Meursault Premier Cru

SURROUNDING PRODUCTION:
Morels, Artichoke, Radish, Walnuts

VINEYARD TO VINEYARD



*Villa Ascienti, Chardonnay Jus, Vanilla,
Marmalade, Pear, Salty Celery*

£17

SAUTERNES, FRANCE

*Humidity and warmth cause Botrytis Cinerea fungus to develop.
Grapes shrivel, concentrating sugars and giving intense flavour.
Top wines aged in new oak barrels.*

IMPARTING:

*Marmalade, exotic fruit,
vanilla, grapefruit, honey,
dried apricot, barley sugar*

MAIN GRAPE VARIETALS:

Semillon, Sauvignon Blanc, Muscadelle

LOCAL PRODUCTION:

Barsac, Bordeaux Blanc Sec

SURROUNDING PRODUCTION:

Périgord Truffles, Butter, Cognac, Seafood

SOMEWHERE IN SAUTERNES



Aba Pisco, Jasmine, Honey, Apricot, Nutmeg, Lime

£14

RIAS BAIXAS, SPAIN

Thick-skinned Albariño develops well in humid environments. The thick skins also lend a bitter edge making wines very food-friendly.

IMPARTING:

*Aromatic style: apple,
apricot, peach, grass,
minerality, power and balance*

MAIN GRAPE VARIETALS:

*Albariño (96% of the 12 grapes permitted).
Treixadura, Torrontés and Godello*

LOCAL PRODUCTION:

DO Rías Baixas

SURROUNDING PRODUCTION:

Mussels, Percebes, Sardines, Turbot, Padrón Peppers, Turnips

THE GALICIAN



*Ketel One, Don Julio Blanco, Maraska, Cointreau,
Mango, Pineapple, Tartaric Acid*

£14

CHAMPAGNE, FRANCE

*Second fermentation in the bottle, extended
ageing on the lees (dead yeast cells).*

IMPARTING:

*Bright acidity, natural sparkle,
citrus, bread, yeasty flavours,
complexity and texture*

MAIN GRAPE VARIETALS:

Chardonnay, Pinot Noir, Pinot Meunier

LOCAL PRODUCTION:

Champagne, Grand Cru & Premier Cru, Ratafia

SURROUNDING PRODUCTION:

Game, Veal, Pâtés, Rillettes

REIMS ROYALE



*Chateau du Breuil VSOP, Killahora Apple,
Apricot, Green Apple, Lemon, Butter*

£18

*A sense of place is key to a wine's success,
but does the terroir line hold true for spirits?*

T E R R O I R
I N
S P I R I T S

The idea that terroir can be expressed in spirits is a long-debated one and one which we have especially enjoyed researching. The following are a collection of unique spirits that all claim to express a deep sense of their terroir in their own respects.

See for yourself if you can get a sense of place from them.



BRUICHLADDICH ISLAY BARLEY

This Scottish single malt only utilises barley from the island of Islay, which is a great example of a spirit using grain from one specific place. They distil different varieties of conventionally grown barley separately. These include Optic, Propino, Concerto, Chalice, Publican, Golden Promise and Maris Otter. They also distil organically grown barley, and the ancient Bere Barley.

BRUICHLADDICH ISLAY BARLEY 2011

An unpeated, floral single malt whisky distilled from barley grown on six western Islay farms; Coull, Rockside, Starchmill, Island, Cruach, and Mulindry. Matured in 75% ex-bourbon American oak casks, 25% ex-wine European oak.

£15

PORT CHARLOTTE ISLAY BARLEY 2011

Heavily peated malt from harvests grown on three Islay farms; Dunlossit, Kilchiaran, and Sunderland. The resulting rich, aromatic Port Charlotte wash was trickle distilled in an authentic Victorian stillhouse.

£20

OCHDAMH - MÒR OCTOMORE EDITION 09.3

DIALOGOS/133 PPM/5 AGED YEARS
Using barley raised in Irene's Field on Octomore Farm in 2011, this single farm, single malt was later distilled and filled into 134 casks. Predominantly second-fill, the gentler influence of the wood allows more of the locally grown barley flavours to cut through the legendary peat smoke.

£60



MEZCALES DE LEYENDA

This is the first producer to offer artisanal mezcales produced from different agaves characteristic to each region within the Mezcal D.O. A truly unique collection showcasing the environmental impact terroir has on Mezcal.

The range consists of different Mezcal producing states and are each uniquely handcrafted. Not only is the liquid inside truly delicious and characterful but Mezcales de Leyenda pride themselves on working sustainably and with care to their environment and their communities.

MEZCALES DE LEYENDA GUERRERO BOTTLING

The Guerrero expression, made using the Cupreata variety of agave. Aromas: Tropical fruits, with notes of cooked agave. Flavours: Sweet agave, briny notes, papaya, with gentle smoke

£19

MEZCALES DE LEYENDA OAXACA BOTTLING

An Espadin agave-based organic Mezcal from the Mezcales de Leyenda range, using agave from Oaxaca. Aromas: medicinal herbs such as lemongrass and Herb of grace, with sugary notes of cane syrup Flavours: citrus confit, herbaceous tones, cooked agave.

£18

MEZCALES DE LEYENDA SAN LUIS POTOSI BOTTLING

In this rocky, arid region, few agaves grow as well as the Salmiana. Endemic to the San Luis Potosi central plateau it has one of the most unique flavour profiles of any agave. Aromas: herbal, bell pepper y chile jalapeño. Flavours: slightly sweet, strong mineral notes, gently smoked.

£19



MAISON DELAMAIN

Just like French wine, the terroir of Cognac and Armagnac has long been emphasised.

Maison Delamain only sources its spirit from grapes grown in the Grande Champagne region. The ugni blanc grape favoured by cognac producers grows exceptionally well in the chalky soil of Grande Champagne but there are observable differences in cognacs when the grapes hail from different regions, even when production is virtually the same, and even when the grapes come from within Grande Champagne itself.

DELAMAIN GRAND CHAMPAGNE COGNAC GENSAC LA PALLUE

An entry in Delamain's Single Vineyard range, with the Cognac made entirely from grapes grown at Gensac La Pallue in the Grande Champagne area and aged a minimum of 10 years. Typical length, fruitiness, mellowness and delicacy of an old Grande Champagne cognac. The colour is natural brilliant clear gold. No use of artificial colour sugar or wood concentrate. On the palate, the initial bouquet of grapes and ripe fruits gives way to aromas of vanilla, nuts, almonds and grilled toast.

£18

PALE & DRY COGNAC GRANDE CHAMPAGNE PREMIER CRU DE COGNAC

Composed exclusively of Eaux-de-vie sourced from the Grande Champagne region, Cognac's finest "terroir". Elegant and extremely delicate, it has been carefully matured in ancient cellars in well-seasoned French oak casks. Enticingly perfumed and richly fragrant with fruity notes of apricot and citrus followed by vanilla. TASTE: light and delicate in the mouth, with the gentleness of slow ageing. FINISH: full and soft, developing into fruit.

£36



BELVEDERE SINGLE ESTATE RYE VODKAS

A story of unique terroir, rare rye and expert craftsmanship.

Both expressions are made exclusively from Dańkowskie Diamond Rye and represent our pursuit to create characterful vodkas that capture the unique and different flavours of rye, influenced by the single estates from which they are cultivated.

S M O G Ó R Y F O R E S T

Crafted from rye cultivated on a single state deep in the vast woodlands of western Poland, where long summers and a pristine environment help develop a bold, robust and savory vodka with notes of salted caramel, white pepper and honey-kissed hints. It brings out the richer flavours of rye and is perfect for cocktails with complex flavours.

£14

L A K E B A R T Ę Ź E K

Crafted from rye cultivated on the shores of a glacial lake in Northern Poland's Lake District where long, snowy winters help create a fresh, smooth and delicate vodka with hints of spearmint, toasted nuts and black pepper. It brings out the more nuanced characteristics of rye, and is perfect for elegant, crisp drinks served up.

£14