



# DEVONSHIRE ARMS HOTEL & SPA

BOLTON ABBEY ESTATE

*Wine List*

## Sparkling Wine

	Bottle (75cl.)	Magnum (1.5L)
#101 Laurent-Perrier, La Cuvee, <i>Champagne, France (Vegan)</i> Our house champagne, for good reason. Subtle citrus, toast and spice in this perfectly balanced Champagne.	£85	£150
#102 Laurent-Perrier, Cuvée Rosé, <i>Champagne, France (Vegan)</i> A favourite at 'The Dev'. A refreshing aperitif, with a broad range of berry fruit on the nose.	£125	£250
#104 Laurent-Perrier, Blanc de Blancs, Brut Nature, <i>Champagne, France (Vegan)</i> Made from 100% Chardonnay with no added sugar (dosage), bringing a stunning rich & complex flavour.	-	£200
#105 Le Colture Prosecco, <i>Valdobbiadene, Veneto, Italy (Vegan)</i> Light and delicate, with notes of orchard fruit and white flowers this is a top quality fizz.	£46	-
#114 Bollinger Special Cuvee Brut, <i>Champagne, France (Vegan)</i> Complex and elegant champagne with notes of pear, brioche, spice and walnuts.	£110	-
#115 Artelium Devonshire Cuvee, <i>Sussex, England</i> Fresh and complex English sparkling wine made using Pinot Noir and Pinot Meunier	£75	
#112 Gusbourne, Rosé, <i>Appledore, Kent (Vegan)</i> A timeless reminder of a never ending summer. A palate of berries & red cherries with a rounded, creamy texture.	£85	-

## From our Cellar

	Bottle (75cl.)
#86 Rioja Gran Reserva Bodegas Zugober, <i>Rioja, Spain</i> Bursting with ripe, dark fruit on the nose, the palate displays rich, savoury notes of leather, tobacco, sweet spices and bramble fruit.	£95
#78 PSI 2018, <i>Peter Sisseck, Ribera del Duoro, Spain (Vegan)</i> Made using unfiltered Tempranillo grapes, PSI is packed full of plum & blackberry notes, with a moorish finish making you want to take another sip.	£85
#77 Trigant de Boisset, Pomerol 2007, <i>Bordeaux, France</i> A blend of Merlot & Cabernet Franc, these traditional French grapes give tremendous dark fruit flavours with an earthy finish.	£80

## Rosé Wine

	Bottle (75cl.)
#42 Source Gabriel, Provence, France <i>Fresh, pale &amp; delicate (Vegetarian &amp; Organic)</i>	£42
#44 Pinot Grigio Rose, Sanziana, Banat, Romania <i>Floral &amp; light spice, red berry</i>	£29

## White Wine

Light & refreshing	Bottle (75cl)	Fruit driven & delicate	Bottle (75cl)
#1 Garganega, Il Barroccio Bianco, Veneto, Italy Stone fruit, minerality & zesty	£29	#52 Pinot Noir, Sanziana, Banat, Romania Raspberry, black cherry & jam like finish	£29
#3 Pinot Grigio, Sanizana, Banat, Romania Citrus, green apple & peach	£29	#67. Pinot Noir, Carmel Road, California, USA Cherries, white pepper & rose (Vegan)	£68
#5 Sauvignon Blanc, 'Ana', Marlborough, New Zealand Cut grass, gooseberry & citrus acidity (Vegan)	£43	#68 Merlot, Panul Estate, Colchagua Valley, Chile Juicy, ripe & red fruit (Vegan)	£30
#6 Picpoul, Morin Langaran, Languedoc Rousillion, France Floral, citrusy & refreshing	£38	#69 Pinot Noir, Agua Santa, Valle Central, Chile Smooth, floral & earthy (Vegan)	£36
#7 Sauvignon Blanc, Mont de Joie, Loire Valley, France Gooseberry, minerality & light (Vegan)	£40	#76 Fleurie, Lathuiliere Gravallon, Beaujolais, France Jammy, raspberry & juicy (Vegan)	£48
#10 Sancerre, Domaine de la Grande Maison, Loire Valley, France Biodynamic, grassy & ripe apple	£58	#85 Cabernet Sauvignon/Merlot, Devonshire Collection, Bordeaux Strawberry, blackcurrant & stony	£35
#19 Sauvignon Blanc, Rosario, Valle Central, Chile Vibrant, exotic fruit & acidity	£30		
		Medium bodied, rich & complex	
Zesty, aromatic & herbaceous		#51 Garnacha/Tempranillo, Marques de la Musa, Carinena, Spain Blackcurrant, light liquorice & pine tree	£28
#13 Gavi di Gavi, Fratelli Antonio, Piedmont, Italy Ripe pear, apple & white flowers (Vegan)	£44	#53 Cabernet Sauvignon, Rosario, Valle Central, Chile Red currants, juicy & lightly spiced	£30
#15 Albarino, Pazo la Maza, Rias Baixas, Spain Sea breeze, herbaceous & citrus	£53	#54 Shiraz, The Southerly, South Australia Deep garnet, red berries & mocha	£40
#16 Gruner Veltliner, Strass Allram, Kamptal, Austria Peppery, citrus acidity & light spice (Vegan)	£58	#63 Rioja Crianza, Bodegas Zugober, Rioja, Spain Plum, dark cherry & warm spice (Vegan)	£44
#17 Riesling 'Homer', Eradus, Marlborough, New Zealand Fresh, zesty & petroleum nose (Vegan)	£44	#65 Malbec, Ruca Malen, Mendoza, Argentina Cherries, plums & violet (Vegan)	£50
#21 Chenin Blanc, Rhebokskloof, Paarl, South Africa Tropical fruit, savoury complexity & minerality	£38	#70 Pinotage, Rhebokskloof, Paarl, South Africa Dark fruit, juicy & ash (Vegan)	£44
#22 Sauvignon Blanc, Nelson Estate, Paarl, South Africa Vibrant, herbaceous & stone fruit	£38		
#24 Muscadet, JF Guilbaud, Loire Valley, France Fresh, jasmine flowers & apple (Vegan)	£40	Full bodied, robust & hearty	
#25 Sauvignon Blanc, La Tunella, Colli Orientali, Italy Ripe melon & delicate minerality (Vegan)	£47	#50 Nero D'Avalo, Il Baroccio Rosso, Sicily Rich, spiced & black cherries (Vegan)	£29
#28 Rioja Blanco, Bodegas Zugober, Rioja, Spain White blossom, creamy fruit, cinnamon (Vegan)	£44	#55 Cabernet Sauvignon, Saissac, Languedoc, France Cedar, juicy & black fruits	£32
		#58 Cotes du Rhone, Vignobles Gonnet, Rhone, France Violet, herbaceous & spiced dark fruit	£40
Full bodied, rich & complex		#60 Primitivo, Mucchietto, Puglia, Italy Plum, cinnamon & dark chocolate	£40
#4 Chardonnay, The Southerly, South Australia Ripe pear, grapefruit & kaffir lime	£38	#62 Chianti Classico, Vignamaggio, Tuscany, Italy Dark cherry, sweet spice & leather (Vegan)	£56
#12 Pecorino, Roccastella, Marche, Italy Exotic fruit, complex sweetness & minerality (Vegan)	£40	#64 Rioja Reserva, Bodegas Zugober, Rioja, Spain Dark fruit, leather & vanilla	£65
#23 Chablis, Vincent Dampt, Burgundy, France Rich, creamy fruit & elegant (Vegan)	£66	#71 Cabernet Sauvignon, Hawequas, Mont du Toit, Paarl, South Africa Black fruit, warm spice & smoke (Vegan)	£48
		#73 Valpolicella Classico, Cecilia Beretta, Veneto, Italy Cherry, dark chocolate & cigar	£55

