

Champagne & Sparkling Wines

You don't have to wait for a celebration to open a bottle of fizz. Champagne clearly makes an ideal aperitif but is also surprisingly flexible with food.

1. Mirabello Pinot Grigio Spumante NV (2)	£19.35 125ml £3.95
2. Mumm Cordon Rouge (1)	£36.95 125ml £6.95
3. Mumm Cordon Rose (1)	£48.50
4. Bollinger Special Cuvée Brut (1)	£55.00
5. Dom Perignon 2000 (1)	£145.00

Aromatic & off dry Whites

These styles of wines work really well as an aperitif rather than a wine to take you through a meal, though there are some matches made in heaven

6. Avanti Chenin-Torrontes, Bodegas Borbore 2008/09, San Juan (3)	£12.95 175ml £3.50 250ml £4.65
7. Viognier, Domaine de Montauberon 2007/08 (2)	£16.95
8. Whitehaven Riesling 2007/08, Marlborough (3)	£19.25

Crisp, Fresh, Dry Whites

Crisp, fresh whites are ideal for straightforward, everyday drinking. They are perfect with salads or grilled fish and chicken

9. Muscadet de Sevre et Maine 2006/07, Chereau Carre (1)	£15.95
10. Pinot Grigio San Alessandro 2007/08 IGT delle Venezie (2)	£15.50 175ml £4.25 250ml £5.25
11. Dart Valley Reserve 2006/07, Sharpham Vineyard, Devon (1)	£22.25
12. Mount Riley Sauvignon Blanc 2007/08, Marlborough (1)	£20.95

Rich, Full-Bodied Whites

These fuller-bodied whites can be partnered by equally richly flavoured food. Rich white burgundies and new world Chardonnays work well with rich shellfish.

13. Benchmark Chardonnay, Grant Burge 2007/08, South Australia (2)	£17.25
14. Chablis 2006/07, Le Manoir (2)	£25.25
15. Meursault 1er Cru, Château de Blagny 2001/02, Louis Latour (2)	£65.85

Smooth & Lively Dry Whites

This style of wine is infinitely adaptable. Lighter styles go well with fish, chicken and pasta, particularly if accompanied by a creamy sauce. White burgundy usually stands up well to richer fish like salmon or a classic roast chicken. Fruitier styles can take slightly spicier flavours.

16. San Perito Sauvignon-Semillon 2006/07, Central Valley (2)	£12.95 175ml £3.50 250ml £4.65
17. GoldCoast Chenin Blanc 2008/09, Western Cape (2)	£14.95
18. Sancerre 2007/08, Domaine Neveu (1)	£28.95

Wine Guide:

White & Rosé wines are designated numbers 1 to 9 with 1 being the driest and 9 being the sweetest.

Red wines are designated letters A to E with A being the lightest and softest and E being the deepest and fullest with a concentrated flavour.

Rosé Wines

Rosé is the ultimate seasonal wine, tailor made for summer outdoor eating. Naturally high in acidity most work well with salads and fish.

19. San Antonio Pinot Grigio Rosé 2007/08, Botter, Umbria (2)	£15.95 175ml £4.00 250ml £5.25
20. White Zinfandel, R.H. Phillips 2007/08, California (4)	£17.50
21. Rose de la Chevaliere, Laroche 2007/08, Pays d'Oc (2)	£18.50

Light, Juicy, Supple Reds

Light, fruity reds make ideal wines for all kinds of summer drinking, but are also surprisingly versatile through the winter too. Delicious on their own they work well with simple dishes like pasta.

22. Vignes d'Oc Rouge 2007/08, Petit D'Oc (B)	£12.95 175ml £3.50 250ml £4.65
23. San Perito Cabernet-Merlot 2007/08, Central Valley (B)	£12.95 175ml £3.50 250ml £4.65
24. Morgon Les Corcelettes 2007/08, Louis Latour (D)	£25.35

Smooth, Medium-Bodied Reds

These are generous and intense wines in which texture and flavour sit well together. Very adaptable, these wines, without any pronounced tannin, work well with a wide range of food styles. Feel safe with this range of wines.

25. Avanti Shiraz-Malbec, Bodegas Borbore 2007/08, San Juan (B)	£12.95 175ml £3.50 250ml £4.65
26. Steenbok Merlot 2007/08, Western Cape (C)	£15.25
27. Chassagne-Montrachet, Jean Marc Pillot (DB) (C)	£58.00
28. De Bortoli Pinot Noir Vat 10 2008/09, S.E Australia (C)	£19.50

Oak Influenced, Mellow Reds

Oak, when used correctly adds flavour and texture to a wine in a very positive way. These wines all have a smoky, mellow note on the nose that comes from extensive oak maturation, and a softening of the palate, that makes them extremely drinkable.

29. Château La Tour des Graves Bordeaux (C)	£17.75
30. Ermita de San Felices Tinto 2006/07, Santiago Ijalba, Rioja (C)	£19.50
31. Terra Andina Cabernet Sauvignon, Central Valley (C)	£15.45
32. Pinotage By L'Avenir 2007/08, Laroche, Western Cape (D)	£21.25

Big, Full-Bodied Reds

Classic European wines go well with substantial French and Italian meat dishes, particularly game or beef. New World examples can often handle spicier flavours, most of these wines are also delicious with cheese.

33. GoldCoast Shiraz 2007/08, Western Cape (C)	£15.95
34. Old Vine Zinfandel, Ironstone 2007/08, California (E)	£23.95
35. Montepulciano d'Abruzzo Zero 2006/07, Collefrisio (C)	£20.95
36. Châteauneuf-du-Pape Reserve Benoit XII 2004/05, Auguste Bessac (C)	£47.95

Dessert Wines

Whilst sweet wines are the obvious choice to accompany a dessert, you can also drink them as the French do, as an aperitif. The general rule with a dessert is that the wine should be sweeter than the dessert.

37. Brown Brothers Orange Muscat & Flora 2007/08, Victoria (B)	Half bottle £16.95 100ml £4.50
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