

# CELLAR MAGNIFIQUE



*Roland, Miska, Tom D, Tom S and Trish are incredibly excited to spend a month exploring fine grower champagnes – see within for more details*

**Ask about our discount for take away wine and home delivery**

100% of tips are paid to staff with no administrative deductions. All wines and vintages are subject to availability. [www.drinkaware.co.uk](http://www.drinkaware.co.uk)

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**“Either give me more wine or leave me alone” — Rumi**

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## Wines by the Glass and Carafe

	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
<b>CREMANT &amp; ENGLISH SPARKLING WINE</b>				
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Blanc de Blancs Blackdown Ridge Estate, Sussex	2018	11		
<b>TASTE TO DISCOVER WINES: CHAMPAGNE <span style="color: red;">NEW!</span></b>				
Cuvée Éclat 1er Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	14		
Blanc de Noirs Grand Cru JP Secondé, Montagne de Reims, Champagne, France	NV	15		
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru Philippe Glavier, Cramant, Champagne, France	NV	15		
Champagne Tasting Flight			3 x 75ml : 25	
<b>WHITE FAVOURITES</b>				
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2021	6	7	14
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough ( <span style="color: green;">Vegan</span> )	2020	9	11	21
La Dilettante Sec 'Chenin Blanc' Organic <span style="color: red;">NEW!</span> Catherine et Pierre Breton, Vouvray, Loire ( <span style="color: green;">Vegan</span> )	2020	10	12	23
Les Grands Climats 'Chardonnay' Domaine de la Chapelle, Pouilly-Fuissé, Burgundy ( <span style="color: green;">Vegan</span> )	2020	12	14	27
<b>ROSÉ</b>				
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2021	7	9	18
<b>RED FAVOURITES</b>				
'Pinot Noir' Apricus Hill, Denmark [Australia] ( <span style="color: green;">Vegetarian</span> )	2020	10	12	23
'Malbec' Organic Familia Cecchin, Mendoza ( <span style="color: green;">Vegan</span> )	2019	7	9	17
Redhill 'Pinotage' Simonsig Estate, Stellenbosch	2019	11	13	25
Bikavér Reserve 'Kékfrankos Blend' Takler, Skészard	2016	9	11	21
<b>SWEET &amp; PORT</b>				
		<b>100ml</b>		
Banyuls Rimage 'Grenache Blend' Biodynamic Domaine de Valcros Cazes, Banyuls	2019	9		
10 Year Tawny Port 'Touriga Nacional Blend' Vieira de Sousa, Douro	NV	8		
Tokaj 5 Puttonyos Aszu 'Furmint' Beres, Tokaj	2011	13		

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## Wines by the Bottle

	Vintage	Bottle
<b>CRÉMANT &amp; SPARKLING WINE</b>		
Cuvée Flamme, Crémant Brut Gratien & Meyer, Loire, France	NV	38
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire, France	NV	39
Blanc de Blancs Blackdown Ridge, Sussex, England	2018	59
<b>CHAMPAGNE</b>		
Cuvée Éclat 1 <sup>er</sup> Cru Brut <b>NEW !</b> Sophie Cossy, Montagne de Reims, Champagne, France	NV	79
Brut Rosé Alfred Gratien, Epernay, Champagne, France	NV	82
Blanc de Noirs Grand Cru <b>NEW !</b> JP Secondé, Montagne de Reims, Champagne, France	NV	90
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru <b>NEW !</b> Philippe Glavier, Cramant, Champagne, France	NV	90
Le Blanc de Blancs Ayala, Aÿ, Champagne, France	2015	99
Sophistiquée 2012 Millésime 1 <sup>er</sup> Cru <b>NEW !</b> Sophie Cossy, Montagne de Reims, Champagne, France	2012	125
La Grande Année Bollinger, Aÿ, Champagne, France	2014	180
<b>WHITE WINE - By Vintage</b>		
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2021	28
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France ( <b>Vegan</b> )	2021	29
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain ( <b>Vegan</b> )	2021	34
Chablis 'Chardonnay' Domaine Gérard Tremblay, Burgundy, France	2021	48
Tule Bianco 'Catarratto' IGP Organic Cantine Rallo, Sicily, Italy ( <b>Vegan</b> )	2020	23
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2020	28
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough, New Zealand ( <b>Vegan</b> )	2020	41
La Dilettante Sec 'Chenin Blanc' Organic <b>NEW !</b> Catherine et Pierre Breton, Vouvray, Loire, France ( <b>Vegan</b> )	2020	46
Tradition Sancerre Blanc 'Sauvignon Blanc' Daniel Chotard, Loire, France	2020	49
Les Grands Climats 'Chardonnay' Domaine de la Chapelle, Pouilly-Fuissé, Burgundy, France ( <b>Vegan</b> )	2020	54
Les Blanchots Dessous 'Chardonnay' <b>NEW !</b> Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France	2020	125

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WHITE WINE – By Vintage Continued	Vintage	Bottle
Droppelo ‘Sangiovese/Sauvignon Blanc’ <b>LAST CHANCE !</b> Tenuta Fertuna, Maremma, Tuscany, Italy	2019	37
Sous Voile ‘Chardonnay’ Organic <b>LAST CHANCE !</b> Domaine Chevassu, Jura, France (Vegan)	2019	48
Lerchenberg ‘Pinot Gris’ <b>LAST CHANCE !</b> Marc Kreydenweiss, Alsace, France	2019	48
Toques et Clochers Haute Vallée ‘Chardonnay’ Sieur d’Arques, Limoux, Languedoc, France (Vegetarian)	2018	38
Barakonyi Single Vineyard ‘Furmint’ Tokaj Nobilis, Tokaj, Hungary	2018	43
Les Terrasses du Palat Condrieu ‘Viognier’ Francois Villard, Condrieu, Northern Rhone, France	2018	89
Sainte Radegonde Blanc ‘Sauv. Blanc/Sémillon’ Biodynamic Château Jean Faux, Bordeaux, France	2017	53
<b>ROSÉ AND AMBER WINE – By Vintage</b>		
‘Pinot Grigio’ Blush Rosato Pendenza, Venice, Trivento, Italy	2021	24
Réserve de Gassac ‘Grenache/Syrah/Carignan’ Organic Mas de Daumas Gassac, Pays de l’Hérault, Languedoc, France (Vegan)	2021	27
Cuvée Sélectionnée ‘Grenache/Syrah/Cinsault’ Masfleurey, Côtes de Provence, France	2021	32
Vinoir ‘Syrah’ Rosé Organic <b>LAST CHANCE !</b> De Aguirre Winery, Central Valley, Chile	2020	27
Tsinandali ‘Rkatsiteli/Mtshvane’ [Amber Wine] <b>NEW !</b> 8000, Tsinandali, Georgia	2017	36
‘Pinot Noir/Bacchus’ Blackdown Ridge, Sussex, England	2015	29
<b>RED WINE – By Vintage</b>		
Les Petits Cléments ‘Merlot/Duras’ Chateau Clement-Termes, Côtes du Tarn Sud-Ouest, France (Vegan)	2021	24
Mayúsculas ‘Tannat’ Carbonic Maceration <b>LAST CHANCE !</b> Pizzorno, Canelones, Uruguay	2020	32
Goru ‘Monastrell’ Organic Ego Bodegas, Jumilla, Spain (Vegan)	2020	33
Alice Vieira ‘Touriga Nacional/Touriga Franca/Tinta Roriz’ Vieira de Sousa, Douro, Portugal (Vegan)	2020	34
Gouleyant ‘Malbec’ Georges Vigouroux, Cahors, France	2020	34
Thronos ‘Agiorgitiko’ Organic Athnasiou Winery, Nemea, Greece (Vegan)	2020	35
‘Pinot Noir’ Apricus Hill, Denmark, Australia (Vegetarian)	2020	46
Saumur Champigny ‘Cabernet Franc’ Biodynamic Thierry Germain Domaine des Roche Neuves, Loire, France (Vegan)	2020	46
Morgon ‘Gamay’ Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2020	49

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RED WINE – By Vintage Continued	Vintage	Bottle
Crozes Hermitages Les Pierrelles ‘Syrah’ Domaine Albert Belle, Northern Rhône, France (Vegan)	2020	57
‘Pinot Noir’ Réserve Domaine Peiriere, Pays d’Oc, France (Vegan)	2019	28
‘Malbec’ Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2019	32
Mathilde ‘Syrah/Grenache’ Organic Clos Saint-Michel, Côtes-du-Rhône, France (Vegan)	2019	36
La Gloire de Mon Pere ‘Cab. Sauv. Blend’ Biodynamic Chateau Tour Des Gendres, Bergerac, France	2019	39
Redhill ‘Pinotage’ Simonsig Estate, Stellenbosch, South Africa	2019	47
Pommard 1 <sup>er</sup> Cru ‘Pinot Noir’ Organic <b>NEW !</b> Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019	99
Gevey-Chambertin Vieilles Vignes ‘Pinot Noir’ <b>NEW !</b> Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2019	120
Rosso Piceno Superiore ‘Montepulciano/ Sangiovese’ Organic Tenuta de Angelis, Marche, Italy (Vegan)	2018	31
Hochar Père et Fils ‘Cinsault/Grenache/Cabernet Sauvignon’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2018	49
17 ‘Tempranillo’ <b>NEW !</b> Bodegas Pinea, Ribera del Duero, Spain	2018	94
Barolo ‘Nebbiolo’ Rocche Costamagna, Piedmont, Italy (Vegan)	2017	65
Bikavér Reserve ‘Kékfrankos Blend’ Takler, Skészard, Hungary	2016	42
Musar Rouge ‘Cabernet Sauvignon/Cinsault/Carignan’ Château Musar, Bekaa Valley, Lebanon	2016	77
Laztana Gran Reserva ‘Tempranillo Blend’ Bodegas Olarra, Rioja, Spain	2015	31
Vino Nobile di Montepulciano ‘Sangiovese’ Cantine Vittorio Innocenti, Tuscany, Italy	2015	49
Brunello di Montalcino ‘Sangiovese’ Villa Le Prata, Tuscany, Italy	2013	95
Rosson Amarone della Valpolicella Classico ‘Corvina’ Terre di Pietra, Valpolicella, Veneto, Italy (Vegan)	2012/3	120
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Langoa Barton, St Julien, Bordeaux, France	2012	135
3ème Grand Cru Classé, ‘Cabernet Sauvignon/Merlot/Cabernet Franc’ Château Cantenac-Brown, Margaux, Bordeaux, France (Vegan)	2011	125
Château des Annereaux l’Ane Mort ‘Cabernet Sauvignon/Merlot’ Château des Annereaux, Bordeaux Supérieur, France (Vegan)	2004	39
Château de Chambrun ‘Merlot/Cabernet Sauvignon’ Château de Chambrun, Lalande-de-Pomerol, Bordeaux, France (Vegan)	2000	110
Grand Cru Classé ‘Merlot/Cabernet Sauvignon’ Clos de l’Oratoire, Saint-Emilion, Bordeaux, France (Vegan)	1997	120



SWEET WINE & PORT – By Vintage	Vintage	Bottle
White Port ‘Malvasia Fina Blend <b>LAST CHANCE!</b> Vieira de Sousa, Douro, Portugal	NV	42
10 Year Tawny Port ‘Touriga Nacional Blend’ Vieira de Sousa, Douro, Portugal	NV	55
Banyuls Rimage ‘Grenache Blend’ Biodynamic Domaine de Valcros Cazes, Banyuls, France	2020	50cl 35
Orolyce Moscato d’Asti ‘Moscato Bianco’ [Lightly Sparkling] <b>NEW!</b> Paolo Pizzorni, Asti, Italy	2018	31
Sauternes ‘Semillon/Sauvignon Blanc/Muscadelle’ Château Simon, Sauternes, Bordeaux, France	2015	37.5cl 33
Late Bottled Vintage Port ‘Tinta Barroca Blend’ Fonseca, Douro, Portugal	2015	40
Late Harvest Tokaji ‘Furmint/ Harslevelu’ Organic <b>LAST CHANCE!</b> Tokaji-Hétszőlő, Tokaj, Hungary	2015	50cl 45
Tokaj 5 Puttonyos Aszu ‘Furmint’ Beres, Tokaj, Hungary	2011	50cl 75

*“Wine flies when you’re having fun” – Anonymous*

## Food: Snacks, Artisan Savoury Platters, Sweet Treats

Please inform a team member if you have any dietary requirements

### BAR SNACKS AND NIBBLES

Smoked Almonds		3.5
Truffle Mixed Nuts		3.5
Pistachios		3.5
Nocellara Green Olives of Sicily (with stones)		3.5
Bread Basket – served with extra virgin olive oil & balsamic vinegar		4.0
Individual Cheese – single item from our Artisan Cheeses	<i>Each</i>	5.5
Individual Charcuterie – single item from our Artisan Charcuterie	<i>Each</i>	5.5
Individual Antipasti – single item from our Artisan Antipasti	<i>Each</i>	5.5

### OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI PLATTERS

(Perfect with light, minerally or rich dry whites, rose/amber wines, and all red wines)

Medium Platter – four items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		19.5
Large Platter – six items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		24.5
Extra Large Platter – eight items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		29.5

See overleaf for our Cheese, Charcuterie and Antipasti Selections – served with bread and accompaniments

### OUR INDULGENCE PLATTER

(Perfect with fruity dry whites, rich sparkling wines, and sweet wines)

Indulgence - delightful riot of flavour including artisan French blue cheese, fine French chocolate truffles, gently honeyed pickled pear halves, figs, plum chutney, and membrillo		12.5
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*“You can’t make everyone happy. You’re not cheese” - Anonymous*

## Food: Snacks, Artisan Savoury Platters, Sweet Treats

Please inform a team member if you have any dietary requirements

### **Artisan French Cheeses (accompanied by crackers, chutney and bread on savoury platters)**

30-month-old Comté – hard cow cheese with a strong nutty & fruity flavour

Ossau Iraty – a delicate ewe's cheese with roasted hazelnut notes

Morbier – mild and supple cow cheese with a hint of sweetness. Characterized by a line of ash

Langres – medium strong cow cheese with complex aromas, washed with Marc de Champagne

Brillat Savarin – medium strong creamy cow cheese with a hint of mushrooms and walnuts

Reblochon – supple cow cheese with delicate sweet, fruity, and nutty notes

Camembert – a cow cheese with powerful, fruity flavours

Fourme d'Ambert – a medium strong but creamy blue cow cheese

Tomme d'Adrienne – a soft, light goat's cheese with an ash-sprinkled velvety coat and a gorgeous line of Summer truffle

### **Locally Sourced English Artisan Charcuterie (accompanied by cornichons and bread on savoury platters)**

Four Peppercorn Saucisson

Rosemary & Garlic Saucisson

Port & Plum Saucisson

Venison, Sour Cherry, & Pistachio Saucisson

Ebony Farm Lamb & Preserved Lemon Saucisson

Fiery 'Nduja Spreading Salami

### **European Antipasti (accompanied by bread on savoury platters)**

Cream Cheese Stuffed Peppadew Style Peppers (**Vegetarian**)

Fairy Mushroom Antipasto (**Vegan**)

Smokey Semi-Dried Tomatoes (**Vegan**)

Grilled Mixed Italian Peppers (**Vegan**)

Sliced Artichoke Hearts (**Vegan**)

Grilled Mixed Italian Peppers (**Vegan**)

**Please note that our products are all artisanal and are therefore subject to availability**

## Craft Beers & Cider

Firebird Festive 51 Ale, West Sussex, England, 4.8%	440ml Can	5.0
Bedlam Porter, East Sussex, England, 5.0%	330ml Bottle	5.0
Firebird Vice Weissbier, West Sussex, England, 5.0%	500ml Bottle	6.5
Firebird Bohemia Smooth Unfiltered Pilsner (Lager), West Sussex, England, 4.8%	440ml Can	6.5
Firebird Parody Session IPA, West Sussex, England, 4.5%	440ml Can	6.5
Firebird Work Ethic New England IPA, West Sussex, England, 5.0%	440ml Can	6.5
Surrey Garden Cider, Surrey, England, 5.0%, from donated local apples	500ml Bottle	6.0
Erdinger Alkoholfrei Wheat Beer, Bavaria, Germany, <0.5%	500ml Bottle	4.5

## Spirits & Liqueurs

Grey Goose Vodka, France, 40%	50ml	9.0
Williams Elegant 48 Gin, England, 48%	50ml	8.5
Malfy Con Limone Gin, Italy, 41%	50ml	8.0
Bulleit (95) Rye Small Batch Frontier Whiskey, USA 45%	50ml	8.0
Tamdhru Batch Strength Whiskey, Scotland, 57%	50ml	13.0
Four Roses Small Batch Bourbon, USA, 45%	50ml	9.5
Karisimbi Spiced Rum, Hampshire, 42%, supporting gorillas	50ml	7.5
Baron de Sigognac V.S. Armagnac, France, 40%	50ml	8.0
Kah Day of the Dead Tequila Bianco, Mexico, 40%	50ml	9.0
Kah Day of the Dead Tequila Reposado, Mexico, 40%	50ml	12.0
Henry de Querville Calvados, France, 40%	50ml	7.5
D.O.M. Benedictine, France, 40%	50ml	7.5

**Note : 25ml servings available on request**

## Cellar Cocktails and Mocktails

Sussex Royale: Blanc de Blancs + Crème de Cassis or Apricot	12.0
My Old Fashioned Chéri	10.0
Anglais 75	11.5
Surrey Hills Espresso Martini	12.0
Barrel Aged Magnifique Negroni	12.5
Barrel Aged Vieux Carre	12.5
Elderflower Nojito [Mocktail]	6.0

## Specialty Coffee



Chris and Monika founded the roastery in 2014. After having worked with coffee for many years they decided it was time to start roasting their own coffee. They started out in Forest Green and moved to Abinger Hammer in 2019.

### Blends

Holmbury Hill – Medium roasted espresso blend that consists of coffee from Brazil and Colombia. Full bodied and sweet with notes of milk chocolate and nuts. No bitterness.

Le Serrania (Decaffeinated) – Colombia with red apple, pear and cranberry notes (produced by Redemption Roasters)

### Milk

Whole Cow Milk

Oatly Oat Milk

### Prices

Espresso (Double)   Americano	2.60
Macchiato (Double)	2.90
Flat White   Cappuccino   Latte	3.10
Iced Latte	3.10

## Organic Teas

NEMI Teas provides employment to refugees to give them job readiness to help them integrate into broader society. Organic, Fairtrade, Rainforest-Alliance certified, with biodegradable packaging

### Flavours

English Breakfast Tea, Green Tea, Spicy Chai Tea, Earl Grey, Peppermint

### Prices

Teapot for One	2.50
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## Soft Drinks

### Water

New Forest Still Water (330ml), New Forest Sparkling Water (330ml)

### Classics

Fever-Tree Madagascan Cola (200ml), Diet Coke (330ml), Orangina (330ml), Fever-Tree Lemonade (200ml), Fever-Tree Ginger Ale (200ml)

### Tonics

Fever-Tree Indian Tonic (200ml), Fever-Tree Light Tonic (200ml), Fever-Tree Light Mediterranean Tonic (200ml)

### Juices

Pago Cloudy Apple (250ml), Pago Mango & Passionfruit (250ml)

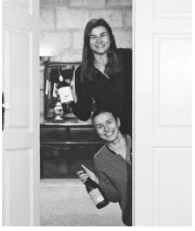
### Prices

Bottle	2.95
Mixer	1.75

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## Meet Some of our Makers

Three inspiring stories of innovation from different corners of the Old World



**Luisa and Maria Vieira de Sousa** - Sisters Luisa and Maria are the 5th winemaking generation of the Vieira de Sousa family and are based in the heart of the Portuguese Douro. The sisters have restored the family company to full independence after nearly a century of selling wines to the Churchill's and Taylor's port brands. In the wake of the devastating phylloxera infestation that swept Europe in the late 19th century, killing great swathes of vineyards, Vieira de Sousa was forced to sell lands and the family brand name. Having completed an oenology degree, Luisa took the reins and recommenced bottling her own wine, initially using newly discovered reserve wines from the family cellar. The sisters reacquired the family name and then produced the first new Vintage Port in 2009. The Port wines that Luisa makes are defined by elegance and with lower residual sugar than many of the large-scale operators in the region. The still wines of Vieira de Sousa are made from the same vineyards and are as impressive as the Ports. The Alice range, is dedicated to Luisa and Maria's great aunt and pays homage to her career as a teacher through the workbook style label



**Sophie Cossy** -The Cossy family grew their first grapevines in 1764. At that time, the goal was not to produce wine, but to sell grapes to other winemakers to support the family's income. Sophie's grandparents were the first generation to start bottling their own wines in the 1950s. Sophie recalls "My grandfather was a brilliant man who loved taking on new projects. My grandmother was courageous and was ready to support him during this adventure. And it all paid off". Sophie's father, Francis, passed away when she was just 26 years old, thrusting her into leadership of the family vineyard. Soon after, Sophie made the decision to rethink her wines. Numerous trials were conducted: new blends, different dosages, ageing, and corking. Nothing was left to chance and then the house's historic cuvées became reinvented



**Sarolta Bardos** - Sarolta embodies a strong maternal sensibility coupled with a keen focus upon the challenges facing one of the most historic but arguably most forgotten wine regions in the world – Tokaj-Hegyalja. Beginning her career studying at the University of Horticulture in Budapest, she also took advantage of the recently fallen Iron Curtain and spent time in France, Italy and Spain. Upon returning to Hungary, she worked at Gróf Degenfeld and soon after became the inaugural winemaker at the Béres Winery in nearby Erdőbénye, where she was responsible for overseeing 45 ha of vineyards. Preferring the close attention to detail and passion inherent in small-scale winemaking, she left and planted her own 6 ha of vines in 1999. In addition to dry and off-dry bottlings of Furmint, Hárslevelű, Kövérszőlő, and Sarga Muskotály, she is also makes incredible Late Harvest and Aszú sweet wines. All her wines embrace the terroir's volcanic soils which help imbue remarkable aromatics and balanced acidity

## Learn More About Your Team Today

Which wine are you planning to take home to share with family this Christmas?

**Roland said;** *"After a tough year in hospitality, I am looking forward to a Christmas treat. I am excited about enjoying perhaps the best champagne vintage of the last decade and sipping Sophie Cossy's amazing Sophistiquée 2012"*

**Tom S said;** *"The Tokai Aszu!"*

**Miska said;** *"10 Years Tawny port from Vieira de Sousa, port feels somehow Christmassy"*

Which geeky wine fact did you learn this year?

**Trish said;** *"Why standard bottles of wine are 750ml.....in the days of making hand blown glass bottles it is said that 75cl was the average lung capacity of the glass blowers"*

**Tom D said;** *"I learned that ancient Greeks used salt water and honey to dilute and flavour their wines, a practice which has died out in modern wine-making"*

**Tom S said;** *"That our sparkling wine is made differently from Prosecco"*

Which is your favourite cheese?

**Roland said;** *"Brillat, obviously. Salty gloopy butter clouds..."*

**Trish said;** *"Sainte-Maure"*

**Miska said;** *"How could I have only one favourite?! If I have to choose, it would be Fourme d'Ambert with fig chutney and crackers"*

What is your favourite memory for the bar this year so far?

**Roland said;** *"It all coming together. Despite Covid-19, rail strikes, industry staff shortages, water and electricity outages and unprecedented cost inflation, we continue to delight customers. Our awesome team has a lot to do with that"*

**Trish said;** *"Meeting and working with such a lovely bunch of people"*

**Tom D said;** *"For me it has to be the cheerful and relaxed atmosphere when the bar filled up every Thursday for live music back in June"*

What is your guilty post work "Netflix and Swill" viewing pleasure?

**Tom D said;** *"Nothing beats a late night Sean Connery 007 classic"*

**Trish said;** *"Any film with Matt Damon"*

**Tom S said;** *"The cricket on TV"*

## Learn About Our Upcoming Events

### LIVE MUSIC



**Cali Rivlin; Sunday 30th October** - Cali's music is crafted piano composition alongside soulful vocals. She describes it as: "If Alanis, Tori Amos, Kate Bush & Florence+Machine had a baby that made a soundtrack"

**A Night of Opera; Sunday 6th November** - Yuri Sabatini is an Italian tenor opera singer who has performed lead roles across multiple opera companies in the UK. He was the Royal Opera House BP Summer Screens Best Male Singer and has appeared on BBC and Channel 4

### WINE TASTING



**Discover Grower Champagne; Sunday 23rd October** - Grower champagnes are created by artisans that make wines from their grapes; unlike the big brands. They can control quality from the vine to the bottle and celebrate the exceptional terroir of their small vineyards

### COMEDY NIGHT



**Comedy Magnifique; Tuesday 18th October** - MC Hajar J. Woodland will guide you through a wine-snortingly good night of gags, giggles and tipples, bringing you the brightest stars of modern standup. Kicking off our launch night and fresh from the Edinburgh Fringe are the brilliant Farah Sharp and Tom Elwes

### EVENTS



**Dia de los Muertos; Saturday 29th October** - Join us on a journey to Latin America, celebrating this incredible Mexican festival through costume, music, Tequila, & Margaritas!

For further details and to book please see our website  
<https://www.cellarmagnifique.com/joinourevents>