

CELLAR MAGNIFIQUE

A decorative flourish consisting of a horizontal line with ornate, symmetrical scrollwork and floral motifs extending from the center.

We are delighted to introduce Sabrina, Sofia and Tori to the team – learn more about them on Page 15!

Ask about our discount for take away wine and home delivery

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Contents

Wines by the Glass and Carafe	Page 5
Wines by the Bottle	Pages 6 - 9
Food: Snacks, Artisan Savoury Platters, Sweet Treats	Page 10 - 11
Craft Beers & Cider	Page 12
Spirits & Liqueurs	Page 12
Cocktails & Mocktails	Page 12
Speciality Coffee & Organic Tea	Page 13
Soft Drinks & Mixers	Page 13
Meet Some of our Makers	Page 14
Meet Our New Team Members	Page 15
Learn About Our Upcoming Events	Page 16

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

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Wines by the Glass and Carafe

CHAMPAGNE & OTHER EXCELLENT SPARKLING WINE	Vintage	Small 125ml	Medium 175ml	Carafe 375ml
Cuvée Flamme, Crémant Rosé Gratien & Meyer, Loire	NV	9		
Blanc de Blancs Blackdown Ridge Estate, Sussex	2018	11		
Cuvée Éclat 1er Cru Brut Sophie Cossy, Montagne de Reims, Champagne	NV	14		

TASTE TO DISCOVER WINES: CORAVIN TREATS

Les Blanchots Dessous 'Chardonnay' NEW! Coffinet-Duvernay, Chassagne-Montrachet, Burgundy	2020	75ml Taster: 13	125ml Glass: 21
Les Terrasses du Palat Condrieu 'Viognier' Francois Villard, Condrieu, Northern Rhone, France	2018	75ml Taster: 9	125ml Glass: 15
Pommard 1 ^{er} Cru 'Pinot Noir' Organic NEW! Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019/20	75ml Taster: 11	125ml Glass: 17
Chambrun 'Merlot/Cabernet Sauvignon' (Vegan) Château de Chambrun, Lalande-de-Pomerol, Bordeaux	2000	75ml Taster: 12	125ml Glass: 19

WHITE FAVOURITES		125ml	175ml	375ml
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc	2021	6	7	14
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough (Vegan)	2020	9	11	21
La Dilettante Sec 'Chenin Blanc' Organic Catherine et Pierre Breton, Vouvray, Loire (Vegan)	2020	10	12	23
Les Grands Climats 'Chardonnay' Domaine de la Chapelle, Pouilly-Fuissé, Burgundy (Vegan)	2020	12	14	27

ROSÉ		125ml	175ml	375ml
Cuvée Sélectionnée 'Grenache/Syrah/Cinsault' Masfleurey, Côtes de Provence	2021	7	9	18

RED FAVOURITES		125ml	175ml	375ml
Morgon 'Gamay' Lucien Lardy, Morgon, Beaujolais (Vegan)	2020	10	12	23
'Malbec' Organic Familia Cecchin, Mendoza (Vegan)	2019	7	9	17
Bikavér Reserve 'Kékfrankos Blend' Takler, Skészard	2016	9	11	21
Vino Nobile di Montepulciano 'Sangiovese' Cantine Vittorio Innocenti, Tuscany, Italy	2015	11	13	25

SWEET & PORT		100ml		
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
CRÉMANT & SPARKLING WINE		
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
CHAMPAGNE		
Cuvée Éclat 1 ^{er} Cru Brut NEW! Sophie Cossy, Montagne de Reims, Champagne, France	NV	79
Brut Rosé Alfred Gratien, Epernay, Champagne, France	NV	82
Blanc de Noirs Grand Cru NEW! JP Secondé, Montagne de Reims, Champagne, France	NV	90
La Grâce D'Alphael Brut Nature Blanc de Blancs Grand Cru NEW! Philippe Glavier, Cramant, Champagne, France	NV	90
Le Blanc de Blancs Ayala, Aÿ, Champagne, France	2015	99
Sophistiquee 2012 Millésime 1 ^{er} Cru NEW! Sophie Cossy, Montagne de Reims, Champagne, France	2012	125
La Grande Année Bollinger, Aÿ, Champagne, France	2014	180
WHITE WINE - By Vintage		
Tule Bianco 'Catarratto' IGP Organic Cantine Rallo, Sicily, Italy (Vegan)	2021	23
'Picpoul de Pinet' Château de la Mirande, Coteaux du Languedoc, France	2021	28
'Sauvignon Gris' Domaine Bernard Maillard, Loire, France (Vegan)	2021	29
Rioja Blanco 'Chardonnay/Tempranillo Blanco' NEW! Solar Viejo, Rioja, Spain	2021	31
Cora 'Muscat/Xarel-lo' Biodynamic Bodega Loxarel, Penedès, Spain (Vegan)	2021	34
'Riesling' NEW! Domaine Albert Mann, Alsace, France	2021	44
Chablis 'Chardonnay' Domaine Gérard Tremblay, Burgundy, France	2021	48
Alice Vieira 'Rabigato/Viosinho/Gouveio' Vieira de Sousa, Douro, Portugal	2020	28
Le Petit Clos 'Sauvignon Blanc' Organic Clos Henri Bourgeois, Marlborough, New Zealand (Vegan)	2020	41
La Dilettante Sec 'Chenin Blanc' Organic Catherine et Pierre Breton, Vouvray, Loire, France (Vegan)	2020	46

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WHITE WINE – By Vintage Continued	Vintage	Bottle
Tradition Sancerre Blanc ‘Sauvignon Blanc’ Daniel Chotard, Loire, France	2020	49
Les Grands Climats ‘Chardonnay’ Domaine de la Chapelle, Pouilly-Fuissé, Burgundy, France (Vegan)	2020	54
Les Blanchots Dessous ‘Chardonnay’ NEW ! Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France	2020	125
Toques et Clochers Haute Vallée ‘Chardonnay’ Sieur d’Arques, Limoux, Languedoc, France (Vegetarian)	2019	38
Lerchenberg ‘Pinot Gris’ LAST CHANCE ! Marc Kreydenweiss, Alsace, France	2019	48
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
ROSÉ AND AMBER WINE – By Vintage		
‘Pinot Grigio’ Blush Rosato Ca Del Lago, Provincia di Pavia, 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 LAST CHANCE ! De Aguirre Winery, Central Valley, Chile	2020	27
Tsinandali ‘Rkatsiteli/Mtsvane’ [Amber Wine] NEW ! 8000, Tsinandali, Georgia	2017	36
‘Pinot Noir/Bacchus’ Blackdown Ridge, Sussex, England	2015	29
RED WINE – By Vintage		
Les Petits Cléments ‘Merlot/Duras’ Chateau Clement-Termes, Côtes du Tarn Sud-Ouest, France (Vegan)	2021	24
‘Pinot Noir’ Réserve Domaine Peiriere, Pays d’Oc, France (Vegan)	2021	28
Thronos ‘Agiorgitiko’ Organic Athanasίου Winery, Nemea, Greece (Vegan)	2021	35
Saumur Champigny ‘Cabernet Franc’ Biodynamic Thierry Germain Domaine des Roche Neuves, Loire, France (Vegan)	2021	46
‘Dolcetto’ di Ovada Guido Matteo, Piemonte, Italy	2020	31
‘Malbec’ Organic Familia Cecchin, Mendoza, Argentina (Vegan)	2020	32
Alice Vieira ‘Touriga Nacional/Touriga Franca/Tinta Roriz’ Vieira de Sousa, Douro, Portugal (Vegan)	2020	34

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RED WINE – By Vintage Continued	Vintage	Bottle
Gouleyant ‘Malbec’ Georges Vigouroux, Cahors, France	2020	34
Göttweiger Berg ‘Pinot Noir’ NEW! Stift Göttweig, Kremstal, Niederösterreich, Austria	2020	46
Morgon ‘Gamay’ Lucien Lardy, Morgon, Beaujolais, France (Vegan)	2020	49
Crozes Hermitages Les Pierrelles ‘Syrah’ Domaine Albert Belle, Northern Rhône, France (Vegan)	2020	57
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 ‘Pinorage’ Simonsig Estate, Stellenbosch, South Africa	2019	47
Pommard 1 ^{er} Cru ‘Pinot Noir’ Organic NEW! Jean Javillier & Fils, Côte de Beune, Burgundy, France	2019/20	99
Goru ‘Monastrell’ Organic Ego Bodegas, Jumilla, Spain (Vegan)	2018/21	33
Hochar Père et Fils ‘Cinsault/Grenache/Cabernet Sauvignon’ Château Musar, Bekaa Valley, Lebanon (Vegan)	2018	49
17 ‘Tempranillo’ NEW! Bodegas Pinea, Ribera del Duero, Spain	2018	94
Gevrey-Chambertin Vieilles Vignes ‘Pinot Noir’ NEW! Domaine Heresztyn-Mazzini, Côte de Nuits, Burgundy, France	2018	120
Barolo ‘Nebbiolo’ Rocche Costamagna, Piedmont, Italy (Vegan)	2017	65
Bikavér Reserve ‘Kékfrankos Blend’ Takler, Skézsard, 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)	2013	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

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SWEET WINE & PORT – By Vintage	Vintage	Bottle
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] NEW! Paolo Pizzorni, Asti, Italy	2018	31
Late Bottled Vintage Port ‘Tinta Barroca Blend’ Fonseca, Douro, Portugal	2016	40
Sauternes ‘Semillon/Sauvignon Blanc/Muscadelle’ Château Simon, Sauternes, Bordeaux, France	2015	37.5cl 33
Tokaj 5 Puttonyos Aszu ‘Furmint’ Beres, Tokaj, Hungary	2011	50cl 75

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

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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

Selles-sur-Cher – an ash coated goat's cheese with a melt-in-the-mouth texture and a tangy aftertaste

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**)

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

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Craft Beers & Cider

Firebird Festive 51 Ale, West Sussex, England, 4.8%	440ml Can	5.0
Firebird Bohemia Smooth Pilsner (Lager), West Sussex, England, 4.8%	330ml Bottle	5.0
Firebird Vice Weissbier, West Sussex, England, 5.0%	500ml Bottle	6.5
Firebird Coffee Porter, West Sussex, England, 5.5%	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	7.0
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
Bulleit (95) Rye Small Batch Frontier Whiskey, USA 45%	50ml	8.0
Tamdhu 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
Monte Alban Mezcal (with Agave Worm), Mexico, 40%	50ml	7.0
Kah Day of the Dead Tequila Bianco, Mexico, 40%	50ml	9.0
Cointreau, France, 40%	50ml	6.5
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

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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	2.7
Macchiato (Double)	3.0
Flat White Cappuccino Latte	3.2
Iced Latte	3.2

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	2.5
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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)

Juices

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

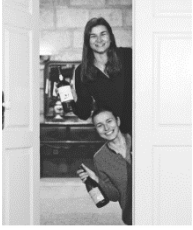
Prices

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

Meet Our New Team Members

Describe yourself in one sentence

Sabrina said; *"I like to think of myself as a happy person with a sunny demeanour, but I know how to work hard too"*

Sofia said; *"I am hoping to be Cellar Magnifique's resident creative person"*

Tori said; *"A vibrant soul who loves to be around people and laugh with a good glass of wine!"*

What is your favourite wine from our menu?

Sabrina said; *"I love the Pouilly-Fuisse, the picpoul and Cuvée Flamme Crémant Rosé"*

Sofia said; *"I am a fan of the pinotage"*

Tori said; *"Cuvée Flamme Crémant Rosé - a delightful, light bubble with a slight sweetness to it!"*

Who is the most interesting person you have ever met?

Sabrina said; *"Tom S"*

Sofia said; *"My father"*

Tori said; *"This was tricky for me, as I obviously need to get out and meet some more interesting people - I would love to have met Marilyn Monroe - I watched a documentary on her recently, what an incredible talent with such a sadness behind her!"*

What is your New Year's wish?

Sabrina said; *"Happiness and serenity... and a new house in Italy someday"*

Sofia said; *"I would love to go home and spend New Year with my friends"*

Tori said; *"New adventures, life is for living and there are still places I haven't seen that are on my 'wish list'"*

Do you have a New Year's resolution planned yet?

Sabrina said; *"To learn more about French wine... preferably by tasting lots of it"*

Sofia said; *"To study film directing"*

Tori said; *"To balance my new creative role with CM, with reading more, moving more and remembering old friends!"*

See our website for our full team bios

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Learn About Our Upcoming Events

LIVE MUSIC



Bublé and Bubbles – Christmas Special; Sunday 11th December - A riot of jazz, swing and pop classics including the songs of Sinatra, Bublé, Nat King Cole, Robbie Williams, Dean Martin... with bubbles!

This Christmas special will include afternoon and evening options

COMEDY NIGHT



Comedy Magnifique; Tuesday 20th December - 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. Join us for this Christmas special

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

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