

SUMMER 2019 WINE EVENT TASTING MENU

WHITE WINES

Gavi Del Comune Di Gavi Nuovo Quadro – *Piedmont, Italy*

100% Cortese.

White peach & citrus aromas follow onto the bright & fresh palate. Ripe stone fruit & gooseberry notes with mineral characters to add texture.

Albarinho Atlantic Way La Bascula – *Rias Baixas, Spain*

100% Albariño.

Fresh citrus aromas & a palate with hints of stone fruit, lime & mineral notes, balanced by a refreshing acidity.

Petit Chablis Domaine De La Motte – *Burgundy, France*

100% Chardonnay.

A palate of lime, soft apple & steely mineral hints. Complex & well made, Balanced perfectly with a fuller body of intense fruits, a soft texture & long finish

Chardonnay Clos Du Val – *California, USA*

100% Chardonnay.

Well balanced with stone fruit, fig, honey & spices on the nose. The palate is both crisp & concentrated with a mineral finish

ROSÉ WINES

Château Hermitage St Martin Ikon – *Provence, France*

60% Grenache, 40% Cinsault.

Opulent & refined with strawberry, peach & complex aromas, polished with a mineral touch & a long finish.

OPERA
GRILL

the restaurant
bar + grill

BANK
RESTAURANT & BAR