



a bespoke luxury stay



HOUSE WINE: RED

Wine: Tanners Claret

Country: France

Region: Bordeaux

Grower: Sichel

Grape: 60% Merlot, 20% Cabernet Sauvignon,
20 Cabernet Franc

Year: 2019

Abv: 13.5%

Style: This Merlot-driven house claret has all the brambly fruit and adaptability of a classic Bordeaux. Full of hedgerow-fruit and plums, this is sumptuous and highly drinkable.

Piglets' food matching: Vegano pizza
or Puttenesca pasta

Notes: Vegetarian/Vegan

Available: Full 750ml Bottle **£25.50**
Half 375ml bottle **£16.50**





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HOUSE WINE: RED

Wine: **Côtes Du Rhône-village, De Lubin**

Country: France

Region: Rhone

Grower: Laudin Chusclan Vignerons

Grape: Carignan, Grenache, Syrah

Year: 2019

Abv: 14.5%

Style: Rich and expressive, with well-ripened red and black berry fruit lifted by a touch of spice and liquorice, with silky tannins and good persistent finish.

Piglets' food matching: Vegetariano pizza or mixed deli platter

Notes: Vegan

Available: Full 750ml Bottle **£25.50**

Half 375ml bottle **£14**

Single glass 187ml **£7** (Cellier des Dauphins)





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HOUSE WINE: RED

Wine: **BEAUJOLAIS, Supérieur**

Country: France

Region: Beaujolais & Villages

Grower: Blandine Perrin in Terrand

Grape: 100% Gamay

Year: 2020

Abv: 13%

Style: Founded in 1865, Mommessin is one of the oldest houses in Beaujolais & nestles at the foot of Mont Brouilly. Winemaker Florent Georger specially select quality grapes from specific vineyards to create this 'Supérieur' level Beaujolais. Brimming with succulent red fruit, this is a crowd pleasing gamay.

Piglets' food matching: Deli boards & pasta

Notes: Contains sulphates.

Available: Full 750ml Bottle **£22.50**





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HOUSE WINE: Rosé

Wine: Adnams Selection Provence Rosé

Country: France

Region: Provence

Grower: Emmanuelle Baude

Grape: Grenache, Syrah, Cabernet

Year: 2020

Abv: 13%

Style: Classically pale in colour with a fresh flavour of red fruits. The perfect apéritif

Piglets' food matching: Deli platters, antipasto or insalate

Notes: Organic, contains sulphates

Available: Full 750ml bottle **£25.50**

Half 375ml **£14** (Bagordi Rosado)

Single glass bottle 187ml **£7** (Ancora)



Lovely dry and fresh and very easy to drink!



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HOUSE WINE: White

Wine: Muscadet Sevre et Maine 'sur lie'

Country: France

Region: Loire

Grower: Chateau la Noe

Grape: Melon de Bourgogne

Year: 2017

Abv: 12%

Style: Classic Muscadet bright gold in colour with notes of freshly squeezed lemon and oyster shell, incredible freshness and minerality.

Piglets' food matching: Deli platters, antipasto or insalate

Notes: vegan

Available: Full 750ml bottle **£22.50**

Half 375ml **£12.50**



Takes us back to the seventies, almost forgotten these days, but still great with any sea food or light pasta dishes





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HOUSE WINE: White

Wine: Sauvignon Blanc 'les Classiques', IGP

Country: France

Region: Ardeche

Grower: Vignerons Ardechois

Grape: 100% Sauvignon Blanc

Year: 2021

Abv: 12.5%

Style: The nose evokes citrus and grassy notes before a fresh, lively palate. From vines planted on ancient alluvial soils in the southern Ardeche

Piglets' food matching: Deli platters, antipasto or insalate

Notes: vegan

Available: Full 750ml bottle **£22.50**

Halves 375ml bottle **£12.50**

Single glass bottle 187ml **£7**

(Ladera Verde Sauvignon Blanc)

