



GALLEN  
HOSPITALITY



# WINE LIST



# RED WINE

## **Fleurie, Vieilles Vignes, Domaine Lardy**

**€48.00**

A lovely concentration of fruit deriving from the very old vines used. Attractive berry fruit aromas on the nose follow through to an elegant, rich structured finish.

## **Cotes du Rhone, Domaine Boisson**

**€40.00**

Blend of Grenache & Syrah. Rich & intense wine. Blackcurrant & spice notes. Fresh wine with rustic, brambly red fruits.

## **Tempranillo, Casa Carmella**

**€29.00**

A medium to full-bodied wine with generous savoury loganberry & forest fruits and a dry smooth finish.

## **Finca Fabian Tempranillo Punctum – Organic**

**€29.00**

This organic Tempranillo is fresh and fruity with pleasant cherry/berry flavours, A good amount of tannins on the finish. Simple & agreeable easy-drinking red.

## **Cotes Du Rhone, St Esprit Delas**

**€35.00**

It's deep colour has a dark, plum-like hue. The nose is classically Syrah, with berry fruit, violeu, liquorice. It has a full rounded palate with delicate tannins, making it unique in the Cote-du-Rhone category.

## **La Braccasca Achelo, Cortona**

**€45.00**

An intense ruby-purple colour. The nose offers notes of spices in excellent balance with aromas of red currants & blackberries. The palate is supple, with soft tannins well integrated with the notes of liquorice & red fruit, & the finish & aftertaste are long & savoury.

# WHITE WINE

## **Cups and Rings Albarino**

**€45.00**

Very pronounced varietal aromas: peach, honeysuckle & stone fruits along with creamy notes minerals. Medium-bodied, elegant, with balanced acidity. Brings notes of dried apricots & mango. It is long & intense.

## **Walnut Block Collectables Sauvignon Blanc – Organic**

**€40.00**

A vibrant Sauvignon Blanc with lovely melded aromatic notes of tropical fruits. The smooth, textured palate is concentrated with passionfruit & citrus flavours. Well integrated natural acidity leaves a pure & lengthy finish.

## **Margot Chateau Carbonneau**

**€44.00**

A bright pale yellow robe with silver highlights. A very expressive & complex nose combining grapefruit, granny smith apples & passionfruit with surprising minerality. The attack is tangy & juicy dominated by citrus fruit. The final is long & refreshing.

## **Finca Fabian Chardonnay Punctum Organic**

**€29.00**

A delightful, un-oaked, light wine from the heart of Spain. Grapes are harvested at night to ensure better sugar levels, acidity & ‘aromatics’ – the scents that linger after the grapes go into the bottle. It has a ripe, summery bouquet of fresh pineapple, full-flavoured with crisp notes of Granny Smith Apple & a tropical fruit finish.

## **Paparuda Pinot Grigio**

**€32.00**

An enticing aroma of pears with hints of citrus fruit & a touch of honey. There is more of the same ripe fruit on the palate with a delicious, refreshingly clean finish.

## **Janare Falanghina del Sannio**

**€37.00**

This wine is always expressive on the nose, with big florals, Concentrated anise, mango, quince & pear with a mineral undercurrent reflective of the limestone & clay soils in the vineyards. The palate is fresh & full with rounded corners, plenty off spice & a long persistent finish.



**The Give Wine a Future movement was born of the realisation that there is an urgent need for Ireland's wine industry to take action & lead by example on climate change. There have been increasingly devastating climate-related events in Europe over recent years, including wild fires, extensive flooding, heatwaves & drought. We are facing a tipping point & without a commitment to climate action across from industry & society at large, this crisis will become a catastrophe.**

**Climate action means a commitment to a holistic model of sustainable business & for wine, it goes beyond organic & biodynamic farming. In fact, the biggest carbon footprint for wine producers is everything outside of the vineyard - soil management, water management, energy use, packaging, transport & local community.**

**Coastal Reserve has partnered with not-for-profit organisation, Plastic Oceans Europe, to focus on raising awareness around its sustainable efforts & take a step in the right direction to reducing plastic pollution.**

**Coastal range sourcing & shipping in bulk to minimise shipping miles & emissions, using light-weight bottles & labels made from 100% recycled paper. The wines are also certified as suitable for Vegans**

## **Pinot Grigio**

**€32.00**

Bright straw with green tings appearance, with aroma of fresh grass & nettle character with punchy tropical fruit. Complex medium bodied palate with mango, passion fruit, grapefruit, green pepper. Long clean finish.

## **Sauvignon Blanc**

**€32.00**

A speciality of south west France, this dry white wine is vibrant & elegant. Sauvignon Blanc & a small amount of Semillon combine harmoniously to produce fresh grassy character with punchy tropical fruit flavours.

## **Merlot**

**€32.00**

The Coastal Merlot is produced in Spain, where the dry summer heat beautifully ripens the grapes & concentrates the rich plum & red fruit flavours. The best Merlot wines are often blends & we have chosen Tempranillo as our silent partner, adding structure & a warm vanilla spice.

## **WHITE WINE**

*(By the Glass/Bottle)*

### **J Moreau Sauvignon Blanc**

**€7.20/€30.00**

Golden, pale straw yellow in colour. Very fine & mineral nose with notes of fresh fruit. The palate starts off bold & very elegant. Soft & delicate in the mouth with perfect acidity lasting though to the finish.

### **J Moreau Chardonnay**

**€7.20/€30.00**

Shiny pale gold. Intense & bright, with white flowers aromas (jasmine) & fruity notes of lemon & pear. Round attack emphasized by a lovely vivacity that lasts. Delightful grapefruit & bergamot flavour stand out, until a mineral & long lasting finale.

### **Cielo Pinot Grigio**

**€7.20/€28.00**

Straw green colour. Aromas & flavours of lime peel, minerals, & hints of coconut with a velvety, crisp, dryish light-to-medium body & an even, delightful, medium-length finish with shades of crushed pineapple, fresh herbs, & slate with no oak flavour. A fresh & rounded Pinot Grigio with a rush of sophisticated minerality.

### **Selini NZ Sauvignon Blanc**

**€8.50/€32.00**

Intensely aromatic with vibrant flavours of passionfruit, ripe tropical fruit & gooseberry. The palate is well balanced, with fine acidity delivering a lingering finish. Delicious with fresh fish, or lightly spiced Asian cuisine

## **ROSE WINE**

*(By the Glass/Bottle)*

### **Burlesque Rose**

**€7.20/€28.00**

Bright & luscious, full of juicy red fruit flavours, finishing with strawberries & cream. An easy drinking Rose that is perfect for sharing - a major crowd pleaser. This Zinfandel Blush has candied fruits with bright red berry flavours. Elegant with refreshing finish.

## **RED WINE**

*(By the Glass/Bottle)*

### **J Moreau Sauvignon Blanc**

**€7.20/€30.00**

Ruby-red colour. The bouquet offers a combination of black & red fruit with notes of spices & liquorice. Open & balanced palate in the attack with notes of liquorice & strawberry, & a well rounded finish with hints of jam.

### **J Moreau Merlot**

**€7.20/€30.00**

Ruby-red colour. The bouquet combines black & red fruit with notes of under-wood & liquorice. Open & balanced in the attack with notes of liquorice & strawberry, & a well rounded finish with hints of jam.

### **Elsa Malbec**

**€7.20/€30.00**

This Malbec is red-violet in color, with aromas of plums & black cherries & a subtle, smoky scent. Elsa Malbec takes the promise of the nose through to the palate, with dark fruits that mimics the aroma. The soft, supple palate & smooth tannins lead to a round & harmonious finish.

### **Babbington Brook Shiraz**

**€7.20/€30.00**

A rich, full bodied wine with aromas of black fruits & pepper. Lovely notes of plums & chocolate on the palate with a spicy finish.

# SPARKLING

## **Bianco Piu Frizzante, IGT Veneto NV**

**€32.00**

Light-footed & multifaceted, this light & crisp semi-sparkling wine presents itself on the palate. With its present fruit acidity, the Bianco Frizzante Veneto reveals itself on the palate wonderfully fresh & lively.

## **Cava Brut Seleccion, Villa Conchi**

**€49.00**

Colour is brilliant green & gold colour. Elegant with fine bubbles. Good intensity on the nose with fruit aromas & toasted nuances. A fresh, warm palate. Pleasant & round with a long finish.

## **Taittinger Brut NV Champagne**

**€107.00**

The high proportion of Chardonnay (40 %), allows the Brut Réserve to reach its full aromatic potential after maturing for 3-4 years in the cellars. It is unusual for a non-vintage blend to have such a high quantity of Chardonnay, & this is what makes this non-vintage blend so balanced, Consistent & world-renowned. It is an excellent champagne, suitable for any occasion.

# NON-ALCOHOLIC

## **Natureo Red Syrah**

**€7.80/€30.00**

It produces deep concentrated wines, full in body, alcohol & tannin. Deep almost opaque purple colour, loads of black fruit & pepper flavours & aromas. When it develops, or is of high quality it often shows notes of leather, spice, smoke & mint.

## **Natureo Muscat**

**€7.80/€30.00**

Pale yellow in colour which offers delicate floral (orange blossom) & fruit (reinet apple) aromas. Soft & lightly effervescent on the palate with an exquisite citrusy finish (quince).

## DESSERT WINE

### **HB CH Graves Sauternes**

**€7.50**

This wine shows a lovely pale golden colour with deep golden highlights. It offers aromas of candied fruits backed up with sweet exotic fruit.

### **Disznoko Tokaji Furmint**

**€7.50**

A fresh, fruity nose with pear & ripe apple aromas along with fresh & integrated acidity & a certain weight on the palate followed by a pleasant texture & a sweet touch & mineral notes on the finish.

### **HB Delas Muscat De Beaumes de Venise**

**€7.00**

The intense nose develops wonderfully generous aromas of grapes & other fruits, vanilla, honey & flowers. In the mouth the wine surprises with freshness & generosity but without heaviness. The palate has delicate flavours & acidity balancing the sweetness & leaving a refreshing & long aftertaste with a citrus notes & tannic grip.

## PORT

### **Kopke Fine Ruby Port**

**€6.80**

Floral aromas of dark fruit & citrus, hints of honey & spice, with flavours of spice & jammy black fruit towards the rich, warm finish. Pair with Camembert or chocolate desserts.

### **Kopke Fine White Port**

**€6.80**

It is a fresh, delicately sweet wine with elegant fruit & floral notes, accented by honey, almond & a touch of spice. Lively acidity merges with a lingering mineral note on the finish.

### **Kopke Late Bottled Vintage**

**€8.50**

A complex & aromatic nose, on which the intense bouquet of very ripe berries prevail, especially blackberry & raspberry, with subtle notes of black pepper wrapped in notes of aged wood. It starts delicate but richness develops in the mouth; assertive tannins engaging the palate with the flavours of ripe berries as well a hint of dark chocolate. A long & velvety finish.

### **Kopke 10yr Tawny**

**€9.50**

Honey coloured, with deep ambrosial flavour's and mouth-filling richness. Fine nose of toasted almonds with butterscotch & honey. Smooth, unctuous and very tasty...I liked this Kopke for the textural pleasure and pure nutty flavour that led to the persistent aftertaste