



Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.



Where wines are available by the glass, a 125ml glass can be offered.

Wines supplied by LWC Drinks



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# REIGATE MANOR

S U R R E Y



*Wine List*



## Sparkling & Champagne

125ml | Btl

**Prosecco DOC** | Veneto, Italy | **2**      **£7 | £33**  
Vivacious sparkling wine with refreshing notes of green apple, citrus, and pear.

**Prosecco Rosé DOC** | Veneto, Italy | **2**      **£7.50 | £34**  
Soft notes of strawberry and raspberry lifted by a lively mousse.

**Chapel Down A Touch of Sparkle** | Kent, England | **2**      **£40**  
Elegant and easy-drinking English Sparkling with very moreish flavours of elderflower, peach and tropical fruit.

**Champagne De Saint Gall**  
**Le Tradition Premier Cru** | V | Champagne, France | **1**      **£57**  
Champagne, France  
Made by a renowned cooperative and from the highest quality grapes, this Champagne is a true delight displaying complex notes of citrus, and toasted brioche. SWA 2024 Silver Award

**Laurent Perrier La Cuvée** | V | Champagne, France | **1**      **£85**  
Laurent Perrier's signature champagne, La Cuvee is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

**Laurent Perrier Rosé Champagne** | V | France | **1**      **£120**  
Iconic rosé Champagne with great depth and freshness, and hints of fresh strawberries, raspberries and wild cherries.

**Dom Pérignon Vintage Champagne** | France | **1**      **£280**  
Open, harmonious, and expressive with delicate ripe stone fruit, floral touches and minerality. Hints of honey leading to a polished finish and a touch of crisp grapefruit.

## Rosé Wine

175ml | 250ml | Btl

**Art Series Rosé** | Hungary | **1**      **£6.50 | £8.40 | £25**  
Bright and fresh with ripe, fruity flavours of red berries and citrus.  
Pair with: veg, poultry

**Charlie Zin White Zinfandel Rosé** | California, USA | **5**      **£7 | £9.90 | £26**  
Fruity and fresh with rich flavours of red fruit and hints of spices.  
SWA 2024 Silver Award. Food Pairing : Veg, lamb

**Bello Tramonto Pinot Grigio Rosé** | Abruzzo, Italy | **2**      **£7.50 | £9.80 | £28**  
A beautifully refreshing wine with light red fruit and citrus flavours.  
Food Pairing : veg, seafood, poultry

**Marius Peyol Provence Rosé** | Provence, France      **£36**  
Delicately pale pink rosé with flavours of red fruit, blossom and gentle spice notes.  
Food Pairing : veg, seafood, poultry



## White Wine

175ml | 250ml | Btl

**Art Series Sauvignon Blanc** | Hungary | **1**      **£6.50 | £8.40 | £25**  
Crisp flavours of citrus and gooseberry, with some grassy notes.  
Food: veg, poultry, seafood

**Writer's Block Chenin Blanc** | **1**      **£7.20 | £9.45 | £27**  
Western Cape, South Africa  
Medley of ripe pear, peach and honeydew melon with a zesty citrus ~finish.  
Great with spicy food!  
SWA 2024 Bronze Award. Food Pairing : poultry, veg, seafood, pork

**Pinot Grigio** | **1** | Italy      **£7.50 | £9.80 | £28**  
Dry and soft with refreshing lime zest flavour, and a medium body with a long finish.  
Food Pairing : poultry, veg, seafood

**Jarrah Wood Black Label Chardonnay** | **2**      **£7.70 | £10.15 | £29**  
Southeast Australia  
Fresh and well balanced, with tropical fruit flavours of melons and peach.  
Food Pairing : poultry, veg, seafood, pork

**Domaine du Pellehaut Blanc** | V | **2**      **£8 | £10.50 | £30**  
Côtes de Gascogne, France  
Blend of local grape varieties creating a fresh wine with notes of citrus, green herbs and tropical fruit.  
Food Pairing : poultry, veg, seafood, pork

**Denbies Surrey Gold** | North Downs, England | V | **2**      **£8.50 | £11.55 | £33**  
North Downs, England  
From well-established local winery Denbies, a fragrant medium-dry white wine, rich in fruit and floral aromas.  
Food Pairing : poultry, veg, seafood, pork

**New Zealand Sauvignon Blanc** | **1**      **£9.30 | £12.25 | £35**  
Fresh and vivacious with passion fruit, gooseberry and grapefruit characters.  
Intense depth of flavour and a crisp ~finish.  
Food Pairing : poultry, veg, seafood, pork

**Guy Saget Muscadet de Sèvre et Maine** | **1** | Loire, France      **£35**  
Delightfully fresh wine with crisp notes of citrus and green apples, rounded by a hint of honey. Food Pairing : poultry, veg, seafood

**Il Portino Gavi di Gavi** | Piemonte, Italy | **2**      **£38**  
Elegant notes of white blossoms, stone fruit and fresh herbs, lifted by citrus freshness and a hint of minerality.  
Food Pairing : poultry, veg, seafood, pork

**Pierre André Chablis** | Burgundy, France | **1**      **£49**  
Classic French wine with a complex palate of citrus and white fruits, balanced with the style's signature refreshing minerality.  
Food Pairing : poultry, veg, seafood

**Raffaitin-Planton Sancerre** | Loire, France | V | **1**      **£55**  
From a small property of only 15 acres in the heart of Sancerre. Ttypical flavours of citrus and gooseberry with a fabulous mineral crispness.  
Food: Pairing , veg, poultry, pork



## Red Wine

175ml | 250ml | Btl

**Art Series Merlot** | Hungary | **B**      **£6.50 | £8.40 | £25**  
Juicy red wine with flavours of dark berries and a hint of spice.  
Food Pairing : poultry, lamb, pork

**Viña Palomeras Tempranillo** | Navarra, Spain | V | **C**      **£7.20 | £9.45 | £27**  
From Rioja's neighbouring region. Velvety notes of dark berries, cherry and plum, and a hint of spice.  
SWA 2024 Bronze. Food Pairing : Lamb, Pork

**Central Monte Cabernet Sauvignon** | Central Valley, Chile | **C**      **£7.50 | £9.80 | £28**  
Full-bodied and velvety, bursting with rich red fruit flavours and a hint of vanilla.  
SWA 2024 Silver. Food Pairing : Beef, Pork, Lamb

**Trivento Tribu Malbec** | Mendoza, Argentina | **D**      **£7.50 | £9.80 | £28**  
Crowd-pleasing wine with a soft and vibrant notes of red fruit and spice.  
Food Pairing : Beef, Pork, Lamb

**Tempus Two Silver Series Shiraz** | South Australia | **B**      **£8 | £10.50 | £30**  
Pronounced nose of jammy fruits and cedar spice lead into medium-bodied palate of ripe red fruit with undertones of white pepper.  
Food Pairing : Beef, Pork, Lamb

**Carlos Serres Rioja Crianza** | Rioja, Spain | V | **C**      **£8.30 | £10.85 | £31**  
14 months of ageing in both American and French oak barrels give complex flavours of red fruit and liquorice to this classic Crianza wine.  
Food Pairing : Lamb, Pork

**Conti Buneis Barbera d'Asti** | Piemonte, Italy | V | **D**      **£34**  
Rich and intense wine with flavours of red fruit, sweet spice, and hints of balsamic.  
Food Pairing : beef, pork, lamb

**Victor Bérard Côtes du Rhône** | Rhône, France | **C**      **£36**  
Velvety wine with soft flavours of black and red fruits complemented by peppery notes.  
Food Pairing : pork, lamb, poultry, beef

**La Foglia Chianti Classico** | Tuscany, Italy | **D**      **£36**  
A robust, rustic yet smooth wine with elegant notes of violet, bramble fruit and oak spice. Great with tomato-based dishes.  
Food Pairing : pork, lamb, poultry

**Château Vieille Tour La Rose St Emilion Grand Cru** | V | **D**      **£44**  
Bordeaux, France  
A fine ruby colour with pleasant red fruit and spice aromas give way to a palate of evocative blackberry and black cherry flavour.  
Food Pairing : Beef, Lamb, Pork

V = Vegan



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