

THE ROYAL

BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

Welcome to The Royal Hotel 2019 wine list.

William and Greg Bailey have hand-picked wines from around the world, from traditional producers who consistently deliver palate-pleasing vintages, alongside boutique wines from passionate winemakers who farm organically – and even bio-dynamically.

Whether you want the kind of wine to put a smile on your face, or fuel to set the world to rights, we hope you'll find something to suit your mood (and meal) here.

To supplement the list, we have a number of small parcels of wines which have been chosen to show the best of their type in specific vintages and once gone they will not be replaced. William has also included four of his personal favourites which are ideal for those special occasions

By the Glass

Sparkling

Glass 125ml

- 130 **Prosecco, Zarlino, DOCG, Veneto, NV, (Glera)** Italy £6.75
The flavour is harmoniously balanced with delicate fruity notes of peach with a low acidity and a moderate alcohol content. Vegan.
- 131 **Joseph Perrier, Cuvée Royale, Brut NV, Champagne, (Chardonnay/Pinot Noir blend)** France £9.75
Keep it Royal with one of Queen Victoria's favourite Champagne houses (allegedly): baked apple, toasted brioche and almonds.

Whites

Glass 175ml

Bottle

- 106 **Trefili, 2017, Cantina Volpi, Lombardia, (Pinot Grigio)** Italy £6.75 £27.50
Ticks all the boxes for a clean, fresh, fruity Pinot Grigio. Organic.
- 107 **Terra Vaga, Gran Reserva, 2017, (Chardonnay)** Chile £6.25 £24.50
This is rich and mouth filling with apple and vanilla flavours brought together by toasted undertones.
- 109 **Bush Vine, Stellenbosch, 2018 (Chenin Blanc)** South Africa £7.50 £31.00
On the nose, aromas of citrus & cinnamon. Light and refreshing on the palate with notes of fresh lime and gentle spices, and a finish that displays a mineral resonance.
- 110 **Picpoul de Pinet, 2017, Duc de Morny, Cave de L'Ormarine, Languedoc, (Picpoul)** France £7.50 £31.00
One of the rare appellations in Southern France made from a single variety, Picpoul is a Languedoc success story: fresh, sappy and lemony, with a saline edge.
- 113 **Allan Scott, Estate Range, Malborough, 2018 (Sauvignon Blanc)** New Zealand £8.00 £34.00
Fresh, zesty, juicy and full. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish.

Rosé

Glass 175ml

Bottle

- 150 **Les Oliviers, 2017, Pays d'Oc, (Grenache/Cinsault)** France £6.25 £24.50
It might be pale in colour, but not on the palate - a juicy strawberry Mivvi of a wine, with a brisk, crisp finish.

Reds

Glass 175ml

Bottle

- 205 **Pavillion des Trois Arches, 2017, PGI Pays d'Oc (Merlot)** France £6.25 £24.50
Deep ruby red in colour with aromas of berries and sweet spice. The pallet is smooth and rich with a depth of flavour that continues in the mouth.
- 206 **Capilla de Barro, 2017, Mendoza, (Malbec)** Argentina £7.00 £29.00
An intense nose of plum and bramble, delivering a wave of ripe, fresh black fruit and mocha. A silver award winner in the 2018 Sommelier awards.
- 207 **Wirra Wirra 'The Good Catch', 2017, (Shiraz, Petit Verdot)** Australia £7.25 £30.00
Expressive raspberry, cherry and blackberry fruit, lifted by hints of violet and spicy oak notes. Vegetarian.
- 208 **Artesa, 2018, Bodega Artesa, Rioja, (Tempranillo)** Spain £7.25 £30.00
Youthful, fruity red with ripe plum and cherry fruit from a large family-owned estate in the Mediterranean-influenced Rioja Baja.
- 210 **Adobe Reserva, Emiliana Vineyards, Bio Bio Valley 2017, (Pinot Noir)** Chile £7.50 £31.00
Light ruby red in colour with aromas of fresh strawberries accompanied by subtle notes of spices and a touch of minerality.

Sparkling

130	Prosecco, Zarlino, D.O.C.G., Veneto, NV The flavour is harmoniously balanced with delicate fruity notes of peach with a low acidity and a moderate alcohol content. Vegan.	Italy	£31.00
131	Joseph Perrier, Cuvée Royale, Brut NV, Champagne, (Chardonnay/Pinot Noir blend) Keep it Royal with one of Queen Victoria's favourite Champagne houses (allegedly): baked apple, toasted brioche and almonds.	France	£57.00
132	Bolney Bubbly, NV, Sussex, (Chardonnay blend) Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness.	England	£60.00
133	Eighteen Acre Rosé, Bolney Wine Estate, NV, Sussex, (Pinot Noir) Vintage, traditional method sparkling wine with wonderful strawberries and cream character, along with hints of vanilla and loganberries.	England	£60.00
134	Bollinger, Special Cuvée, NV, Champagne, (Chardonnay/Pinot Noir blend) Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in a full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.	France	£75.00
135	Joseph Perrier, Cuvée Royale, 2004, Champagne, (Chardonnay/Pinot Noir blend) Add some prime fruit and a few more years languishing in the cellar and you get this – pillowy mousse, nutty, quince and apricot fruit, with a spike of elevating citrus.	France	£95.00
136	Dom Pérignon, 2009, Moët & Chandon, Champagne, (Chardonnay/Pinot Noir blend) Named after the Benedictine monk who 'invented' Champagne, this is top tier stuff: beautifully fine, ethereal, precise.	France	£195.00

Whites

101	Fonte de Nico, Vinho Branco, 2017, (Moscatel) A light fresh and zesty white. This wine has ripe citrus fruits with good minerality, structure and a lingering after taste. Vegan.	Portugal	£24.50
102	Domaine de Vedilhan, 2017, Languedoc, (Sauvignon Blanc) If New Zealand Sauvignon Blanc isn't quite your thing, then try this minerally little number, which is more restrained and less in-your-face.	France	£24.50
103	Baron De Baussac, 2017, (Viognier) A fleshy white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple. Vegan.	France	£27.00
104	El Cante, 2017, (Albarino) Nectarine, apricot and peach are in perfect balance with a zesty and a well defined citrus backbone. Vegan.	Spain	£28.00
105	Valle Berta, Gavi, 2017, (Cortese) Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish. Vegan.	Italy	£29.00

106	Trefili, 2017, Cantina Volpi, Lombardia, (Pinot Grigio) Ticks all the boxes for a clean, fresh, fruity Pinot Grigio.	Italy	£27.50
107	Terra Vaga, Gran Reserva, 2017, (Chardonnay) This is rich and mouth filling with apple and vanilla flavours brought together by toasted undertones.	Chile	£24.50
108	Hunawihr, Alsace, 2017, (Pinot Gris) Hints of sweetness partner the pure fruit flavours and are complemented by clean acidity, good length and soft texture.	France	£30.00
109	Bush Vine, Stellenbosch, 2018 (Chenin Blanc) On the nose, aromas of citrus & cinnamon. Light and refreshing on the palate with notes of fresh lime and gentle spices, and a finish that displays a mineral resonance.	South Africa	£31.00
110	Picpoul de Pinet, 2017, Duc de Morny, Cave de L'Ormarine, Languedoc, (Picpoul) One of the rare appellations in Southern France made from a single variety, Picpoul is a Languedoc success story: fresh, sappy and lemony, with a saline edge, perfect for seafood.	France	£31.00
111	Domaine de Verger, Muscadet de Sevre, 2016, (Muscadet) A pale yellow in colour. The nose is packed with zesty hints of white flowers and lime. On the palate smooth and buttery with excellent concentration. The finish is fresh and clean.	France	£33.00
112	Louis Latour, Macon Lugny, 2017, (Chardonnay) Pale gold in colour, with aromas of fresh apples, lemon curd and toasted citrus fruits, with a palate of fresh and crisp green apple acidity, buttery and peachy fruit. Vegetarian.	France	£33.00
113	Allan Scott, Estate Range, Malborough, 2018 (Sauvignon Blanc) Fresh, zesty, juicy and full, this fruit driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish.	New Zealand	£34.00
114	Penfolds Autumn, Koonunga Hill, 2017, (Riesling) Sweet poached pear and lemon curd are balanced by Granny Smith apple purity. Vegetarian.	Australia	£34.00
115	Grüner Veltliner, 2016, Martin and Anna Arndorfer, Kamptal, (Grüner Veltliner) The Arndorfers like to push the boundaries. Fermented and matured in small barrels – spicy and herby.	Austria	£35.00
116	Pierre Brevin, Pouilly Fume, 2017, (Sauvignon Blanc) Subtle aromas of grass, fresh fennel and mineral against a backdrop of citrus. A ripe grapefruit palate with refreshing, zesty acidity.	France	£38.00
117	Gerard Tremblay, Chablis, 2017, (Chardonnay) A clear pale gold in the glass with aromas of green and red apples and a hint of oyster shell. On the palate, fresh and crisp with notes of lime. A beautifully balanced wine, fleshy and ripe with a distinctly mineral finish.	France	£42.00
118	La Vigne Blanche, Henri Bourgeois, Loire, Sancerre, 2017, (Sauvignon Blanc) La Vigne Blanche comes from vines grown on the hard limestone soils called 'caillottes' This is the most approachable of the Sancerres with fragrant currant and sherbet flavours.	France	£49.00
119	Vauligneau, Chablis 1er Cru, 2016, (Chardonnay) Lightly toasted buttery oak on the nose, the palate is complex and mineral yet ripe with plenty of fresh Chablis acidity.	France	£53.00

120	Vallet Freres, Meursault, 2016/17, (Chardonnay) Meursault lies between the villages of Volnay and Puligny-Montrachet and produces some of the world's greatest white wines. The Meursault has rich green-gold colour and heady, lightly oaky but seductive nutty bouquet; the palate is pretty fat and buttery but cut with toasty hazelnut flavours and long mineral balance.	France	£85.00
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Rosé

150	Les Oliviers, 2017, Pays d'Oc, (Grenache/Cinsault) It might be pale in colour, but not on the palate - a juicy strawberry Mivvi of a wine, with a brisk, crisp finish.	France	£24.50
151	Le Colline di San Giorgio, 2017, (Pinot Grigio) This subtle rosé has fresh apricot and peach on the nose followed by delicate layers of raspberry and soft white flowers on the palate. Finishing with a refreshing, pleasantly smooth finish. Vegetarian.	Italy	£28.00
152	Domaine de la Vielle, Cote de Provence, 2017/18, A classic blend of Grenache, Syrah and Cinsault, the grapes are picked by hand. This is a perfect pale raspberry pink wine that is very drinkable. Delicate aromas are followed by lovely sweet fruit from varietal Grenache grapes. Clean and well balanced with some depth.	France	£36.00
153	Berthier, Sancerre, Loire, 2017, (Pinot Noir) This light, fresh and elegant rosé. Offering up fantastic structure and minerality on both nose and palate, the fresh, summer fruit flavours are perfectly balanced	France	£38.00
154	Bandol Rosé, 2017, Domaine La Suffrene, Provence, (Mourvèdre blend) He might not have been bottling for long (by Provence standards), but winemaker Cedric Gravier is already a superstar: wild strawberries, melon and citrus with an elegant minerality.	France	£42.00

Reds

201	Bantry Bay, 2018, (Pinotage) Firm and rounded with notes of mulberry fruit on the palate, accompanied by hints of earth, spice and tobacco. Vegan.	South Africa	£24.50
202	Remy Febras, Cotes du Rhone, 2015, (Grenache, Syrah) Succulent notes of red and blackberry fruit with warming hints of black pepper. Vegan.	France	£24.50
203	Chain Reaction, 2017, (Zinfandel) This wine combines red fruit aromas, an elegant acidity balance and supple tannins all backed by a hint of spicy wood which brings a little grip and a spicy and liquorice note.	California	£27.00
204	Sabot, Beaujolais Village, 2016 (Gamay) Packed with juicy strawberry, raspberry and cherry fruit flavours. A bright and youthful wine with a fresh finish. Vegan.	France	£29.00
205	Pavillion des Trois Arches, 2017, PGI Pays d'Oc (Merlot) Deep ruby red in colour with aromas of berries and sweet spice. The pallet is smooth and rich with a depth of flavour that continues in the mouth.	France	£24.50

206	Capilla de Barro, 2017, Mendoza, (Malbec) An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha. A silver award winner in the 2018 Sommellier awards.	Argentina	£29.00
207	Wirra Wirra 'The Good Catch', 2017, (Shiraz) Expressive raspberry, cherry and blackberry fruit, lifted by hints of violet and spicy oak notes. Vegetarian.	Australia	£30.00
208	Artesa, 2017, Bodega Artesa, Rioja, (Tempranillo) Youthful, fruity red with ripe plum and cherry fruit from a large family-owned estate in the Mediterranean-influenced Rioja Baja.	Spain	£30.00
209	El Grano, La Poda Corta, Repel Valley, 2018, (Carmenere) A dark cherry-red in colour. Expressive nose that is "Stalky" like Cabernet-Franc rather than Carmenère. Also, some blackcurrant, liquorice and eucalyptus. A nicely balanced, medium-bodied palate with subtle tannins and a ripe mouthfeel.	Chile	£30.00
210	Adobe Reserva, Emiliana Vineyards, Bio Bio Valley 2017, (Pinot Noir) Light ruby red in colour with aromas of fresh strawberries accompanied by subtle notes of spices and a touch of minerality.	Chile	£31.00
211	Giacomo Montresor, San Pietro, Veneto, 2016/17, (Valpolicella) A fresh, medium bodied red with aromas of ripe red cherries and a hint of the gently herbal character typical of Valpolicella. A fresh and youthful palate showing a touch of sour cherry, and subtle spicy notes.	Italy	£32.00
212	Bodegas Ontanon, Rioja Reserva, 2010, (Tempranillo, Grenache) Deep, dark fruit flavours combined with ample acidity, minerality and earthy notes. It has a fine structure and natural grape tannins to give good length and weight.	Spain	£36.00
213	Faurie La Rose, Grand Cru, St Emilion, 2013, (Cabernet Sauvignon, Merlot) A medium bodied claret, with a pleasantly spicy and mature nose, with hints of leather and dried prune fruit, framed by fine grained tannins on the palate.	France	£47.00
214	Chateau Fontestea, Haut Medoc, Bordeaux, 2012, (Malbec, Cabernet Sauvignon blend) Deep ruby robe with purple tints. On the nose, this wine reveals a palate of intense aromas, going from cherry to, heady toasty notes, with a touch of black pepper. The palate is plump and generous yet remains fresh, bringing good tension and persistence. On the finish the tannins are present but well-integrated.	France	£49.00
215	The Chocolate Block, Boekenhoutskloof, 2017, (Cabernet Sauvignon, Syrah blend) An earthy rustic nose gives up aromas of leather and spices over a backdrop of blackcurrant and raspberry fruit. Harmonious and powerful on the palate, with a cocoa and pepper complexity.	South Africa	£50.00
216	Barolo, DOCG, Piemonte, 2013, (Nebbiolo) Open and spicy nose with notes of berry fruits, plum, wood smoke and leather. Spicy dried fruit characters on the palate with good concentration, hints of spicy tar, liquorice and meaty notes. A warm mid-palate leading to the characteristic firm, structured finish.	Italy	£50.00
217	Marsannay Rouge Les Finottes, Domaine Bart Burgundy, 2014, (Pinot Noir) An engaging little wine that plays the flute rather than the trumpet as the saying goes. Fruity and forward it conveys a delicious fruit medley of morello cherries, strawberries & rhubarb with a bit of pruney development.	France	£54.00

218	Château Musar, Bekaa Valley, 2003, (Cabernet Sauvignon, Cinsault, Carignan,) An intense burgundy colour with a complex nose of black fruits backed up by figs, dates and spices. The palate is well integrated with good acidity, fine tannins and good length.	Lebanon	£58.00
219	Chateau Haut, De la Becade, Pauillac, 2010, (Merlot, Cabernet Sauvignon) An intense ruby colour, the nose reveals cherry, blackcurrant and pepper aromas. On the palate this wine is well balanced and well structured silky tannins.	France	£68.00
220	Châteauneuf-du-Pape 'Signature' 2014/15, Domaine La Barroche, Rhône, (Grenache blend) Talk about terroir – this has it all, embodying both the fullness and the finesse, with ripe red and black fruits, subtle spice, touch of cocoa and lavender, plus fine tannins.	France	£80.00

Sweet

		Glass 100ml	Bottle
360	Palazzina, Il Casccionne, Piemonte, 2013, (Moscato) A deliciously well-balanced sticky with honeyed, floral aromas. Ripe apricot and acacia honey characters on the palate with a core of homemade lemon curd running through to the long, fresh and lingering finish.	Italy	£6.50 £30.00 375ml
361	'Douce Providence' 2016, Clos du Gravillas, Languedoc-Roussillon, (Muscat de Saint-Jean de Minervois) Gravillas means 'gravel' in local patois, which gives you a clue to the soil type. Muscat is what Saint-Jean de Minervois is famous for: floral and fruity with orange flower and honeysuckle on the nose, and a refreshing mandarin, grapefruit finish.	France	£7.50 £36.00 500ml
362	Sauternes, Château Filhot, 2010/11, Bordeaux, (Semillon blend) Where? Just north of Sauternes on a gravelly hillside. The big dollop of Sauvignon gives it a fruitier more aromatic quality than some bigger-style Sauternes.	France	£10.00 £48.00 375ml

Port

370	Late Bottled Vintage Port 2011, Weise & Krohn (Touriga Nacional blend) A confusing category but all you really need to is that it's a vintage port in style but not price, and once bottled it's ready to drink: bursting with black plums and spice.	Portugal	£4.50
371	Vintage Port 2003, Weise & Krohn (Touriga Nacional blend) Port deserves a comeback. In short, it's one of the classic wines of the world and vintage port can be ranked alongside the finest Burgundies and Bordeaux. This one has intense red berry fruit with layers of flavour that linger on the palate.	Portugal	£8.50

Specially Selected Small Parcels of Wines Limited Availability

Whites

406	Louis Eschenauer Cépages, 2016, Pays d'Oc (Chardonnay) Round and pleasing wine, fine balance with notes of lemon. Very expressive with notes of fresh butter, acacia, pineapple and tropical fruit. Goes well with grilled fish, white meat, seafood and appetizers.	France	£27.00	£24.00
404	Bantry Bay, Western Cape, 2017, (Chenin Blanc) An aromatic wine with hints of tropical and citrus fruit on the nose and tastes of pineapple and pears on the palate, backed up with firm acidity.	South Africa	£26.00	£23.00
405	K-Naia, Bodegas Naia, Rueda, 2016, (Verdejo, Sauvignon blend) The first vintage of this Verdejo, Viura, Sauvignon blend. Gently aromatic; intriguing aromas of opulent tropical fruit; passion fruit, kiwi and guava; structure and minerality suggesting potential to age with racy acidity and long finish.	Spain	£32.00	£27.00

Champagne

410	Joseph Perrier, Cuvée Royale, Brut Rose, NV, Champagne This champagne is an assembly of 25% Chardonnay, 75% Pinot Meunier and Pinot Noir and approximately 12% of red wine from Cumieres. 15 different crus were used in the composition of this wine. Aging of 3 to 4 years.	France	£90.00	£82.00
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Directors Choice

We recommend that these wines are ordered at least four hours in advance to ensure we present them at the ideal temperature and can decant them if necessary

**Stonestreet Upper Barn Chardonnay
Alexander Valley Sonoma California 2015
£145.00**

Elevated, elegant mountain Chardonnay with an intense but very elegant nose of white peach and honeysuckle flowers backed with toasty brioche oak nuances. The palate has real presence without being overwhelming. Ripe stone fruit combine with savoury nuttiness and layers of toasty oak. The weight and texture is impressive and the wine is given real class and a real river rock quality from its elegant mountain fruit terroir. The finish is unbelievably long.

**Marchesi di Grésy Barbaresco Riserva Camp Gros
Piemonte Italy 2012
£150.00**

The pride of the Marchesi di Gresy house, Camp Gros is a 2.6ha parcel within their renowned Martinenga estate, towards the eastern end of the amphitheatre. South-west facing and 280 m above sea level, the soil is calcereous with blue marl and a small percentage of sand. Vines are trained using the Guyot system and planting density is between 3500 to 4500 vines per hectare. Grapes are hand harvested in early October. Grapes are destemmed and crushed and vinification takes place on skins. 8 to 10-day fermentation with floating cap followed by 20-30 days maceration with submerged cap. Daily pumping over. Malolactic fermentation in a temperature-controlled environment is carried out in full following alcoholic fermentation. Maturation in French barriques for 12 months, followed by 12.5hl Slavonian oak casks for an additional 16 months. The wine is further aged in bottle before release.

**Amarone della Valpolicella Classico
Vigneto Alto Veneto Italy 2003
£165.00**

The grapes gathered and selected from the little vineyard called "Vigneto Alto" were really special. Left to dry from mid-September till mid-January, they achieved an advanced degree of "appassimento" (drying), arriving at a degree "Babo" of 27/28 (almost 300 g/l of residual sugar). Fermentation lasted 55 days with frequent pumping over. The wine was then racked and transferred to stainless steel vats for 10 days, after which – still with a residual sugar of 40 g/l – it was racked again and put into new 12-25 hectolitre barrels of Slavonian and French oak. Here the wine remained for 30 months, on its own fine deposit, while very slowly it completed its alcoholic and malo-lactic fermentation. It was racked again and "assembled", then bottled. Normally it is aged for four months in bottle before release onto the market.

Only 5,000 bottles were produced.

**Vallet Frères Le Chambertin
Grand Cru Burgundy 2001
£175.00**

The grapes come into the winery with stalks, the first 10 cm of each barrel is filled with grapes which are crushed by foot, the barrel is then topped up with whole bunches and fermentation starts naturally after 2-3 days. Since yeasts are an expression of the individual vintage and vineyard no artificial yeasts are used. 3-4 times a day the pulp is trodden by foot to further extract colour and flavour. Louis is passionate in his belief that wines vinified with stalks are better; in blind tastings destalked wines start with more colour which rapidly degenerates after 2-3 years in bottle, this cannot be said for Vallet's wines which retain colour and evolve more gradually. The wines are left in open top fermenters until the cap sinks, this is the time to decant into 20-30% well toasted new oak (a small percentage compared to most). After 15-20 months the wine is racked, blended and lightly fined with bentonite. Wines are not filtered but checked by candlelight, then bottled directly from barrel by hand on a cask by cask basis.

According to Louis "Burgundy must not be fruity – this is no good for great wine Short cask ageing and early bottling are the denaturing of real Burgundy ... only a long period in wood, followed by a long period in bottle will produce finesse, breed and elegance".