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## THE DRINKS LIST

### W H I L E   Y O U   B R O W S E

#### F I Z Z

<b>La Roteuse de Landra</b> , Syrah Rosé, Ventoux 2016 <i>Pretty strawberry &amp; rock melon fizz</i>	£40
<b>Raventós i Blanc</b> , Blanc de Blancs, Catalunya 2015 <i>Serious quality from the Cava region</i>	£9   £49
<b>Marie Demets</b> , Brut, Aube NV <i>Excellent grower Champagne</i>	£12   £60

#### B E E R

<b>Redchurch</b> , Shoreditch Blonde - 28.5cl - draught	£4
<b>Orbit Brewery</b> , Nico Kölsch Lager - 33cl	£5
<b>Redchurch Brewery</b> , Life of Plants Sour - 33cl	£5

#### A P E R I T I F

<b>Equipo Navazos</b> , 'i Think' Manzanilla	£5   £25
<b>Bloody Mary</b>	£9
<b>Negroni</b> Barrel-Aged	£9
<b>American</b> Blood Orange	£9

# COCKTAILS

## GIN & TONICS

**Elderflower & Cucumber** £9

Hendrick's Gin | *Great Britain*

Saint Germain & topped with elderflower tonic.

**Rhubarb & Apricot** £10

Monkey 47 Gin | *Germany*

Rhubarb bitters, apricot liquor, star anise & topped with Fever Tree tonic.

**Orange, Lime & Mint** £8

Gin Mare | *Spain*

Muddled with fresh mint & topped with Mediterranean tonic.

**Perfect Serve** £9

Sipsmith London Dry Gin | *Great Britain*

Muddled with fresh lime & topped with Fever Tree tonic.

## CLASSICS WITH A TWIST

**Violet Pisco Sour** £9

Aba Pisco | *Chile*

Shaken with violet liquor, lemon & egg white.

**Jalapeño Margarita** £8

Aqua Riva Tequila | *Mexico*

Jalapeño infused Tequila with orange liquor & citrus.

**Plum & Cherry Gin Sour** £9

Sipsmith London Dry Gin | *Great Britain*

Infused with Autumn plums & shaken with Luxardo, lemon & egg white.

**Lychee Martini** £9

Sipsmith Sipping Vodka | *Great Britain*

Stirred over ice with lychee liquor.

**Chocolate Manhattan** £9

Rittenhouse Rye | *USA*

Antica Formula vermouth & white chocolate liquor.

**Raspberry Daiquiri** £9

Bacardi Carta Blanca | *Cuba*

Shaken with green Chartreuse & raspberries.

## COCKTAILS

### DESSERTS

**Almond Espresso Martini** £9

Sipsmith Sipping Vodka | *Great Britain*

Amaretti infused vodka shaken with house-made coffee liquor.

**Espresso Martini** £9

Sipsmith Sipping Vodka | *Great Britain*

Shaken with Mozart vanilla liquor & house-made coffee liquor.

### LARGER COCKTAILS ( TO SHARE )

**Elderflower & Apple Fizz** £16

Saint Germain | *France*

Fresh mint & apple juice topped with white wine & soda. - Serves 2

## WHITE WINE

Available in 125ml / 375ml / 750ml

### W H I T E

- 2016 **Celler del Roure, 'Cullerot'** £7 | £19 | £36  
Spain, Valencia | *White Blend*  
From a centuries old cellar, this blend of autochthonous grapes (PX, Tortosina & Verdil amongst others) produces a wine with gorgeously sweet peach aromas that balance nicely against refreshing grapefruit pith bitterness.
- 2016 **Feudo Antico, 'Biologico'** Tullum DOP £8 | £23 | £44  
Italy, Abruzzo | *Pecorino*  
A wine that ticks all the boxes (Bio, Organic, Unfiltered & Vegan) luckily, it also tastes absolutely brilliant! Waxy lemon skins with characteristic bitter almond edges make for one hell of a great food wine.
- 2015 **Dom. de la Bonnelière, Les Perruchers** Saumur AOC £9 | £26 | £50  
France, Loire Valley | *Chenin Blanc*  
Chenin Blanc as it should - in our humble opinion - be with oily, wooly lanolin tones balanced by a broad line of acidity & all the nutty, rich textural fun that makes this grape so endearing.
- 2014 **Moric, 'Hidden Treasures NR1' feat. Attila Homonna** £11 | £32 | £61  
Hungary, Tokaj | *Furmint & Hárslevelű*  
Long overshadowed by it's sweeter cousins, a great dry Tokaj can take all the wonderful spiced, floral & peachy character of the Hárslevelű grape whilst embracing the naturally high acidity of Furmint.
- 2004 **R. López de Heredia, Viña Tondonia Reserva** Rioja DOC £12 | £34 | £65  
Spain, Rioja-Alta | *Viura*  
Who could deny the masters of aged white wine? This is current release for LdH meaning fresher, riper stone fruits alongside lashings of coconut & just the right amount of oxidative character to really stir things up.
- 2015 **Au Bon Climat, 'Wild Boy'** Santa Barbara AVA £12 | £35 | £67  
USA, California | *Chardonnay*  
Produced especially for the refined palates of the English market. Wunderkind turned wine-making legend Jim Clendenen tows a perfect line between Burgundian & American influences. Always utterly delicious & refined.
- 2013 **Le Soula Côtes Catalanes** IGP £13 | £37 | £73  
France, Roussillon | *Vermentino, Sauvignon Blanc & more*  
Roussillon supremo Gérard Gauby & wine trade Svengalis Roy Richards & Mark Walford have created one of France's most exciting white wines  
Fresh herbs & smoke with pretty orchard fruits, lemon peel & beeswax.

## RED WINE

Available in 125ml / 375ml / 750ml

R E D

- 2016 **Domaine Manzone** Vin de France £7 | £19 | £36  
France, Languedoc | *Carignan & Grenache*  
Bruno takes great pride in farming his land using organic practices & producing wine independent of local co-ops. Super ripe & smooth, you can almost taste the Mediterranean sunshine.
- 2016 **Claus Preisinger, 'Kieselstein'** Neusiedlersee £7.5 | £21 | £40  
Austria, Burgenland | *Zweigelt*  
A fantastic marriage of dark, earthy, spiced fruit & crunchy acidity. Although Claus' wines can occasionally lean into what might be termed 'left-field', this cuvée could never be accused of courting the sans-soufre set.
- 2016 **El Mozo, 'Malaspiedras'** Rioja DOCa £9 | £25 | £47  
Spain, Rioja Alavesa | *Tempranillo, Garnacha & Viura*  
Fondly referred to as 'angry potato wine' (order it, you'll see) this bottling celebrates three special plots planted by the owner's grandparents in the mountainous terrain around Lanciego. Rioja at its most delicious, ripe & spicy.
- 2013 **Ivo Varbanov, 'Firebird'** £9 | £26 | £50  
Bulgaria, Harmanli | *Syrah*  
Tireless Mr. Varbanov somehow manages to balance his day job as a much vaunted concert pianist (hence naming each cuvée after a piece of classical music) with an impressive line-up of modern Bulgarian power-house wines.
- 2015 **Riecine** Chianti Classico DOCC £11 | £30 | £57  
Italy, Tuscany | *Sangiovese*  
No shrinking wallflower, this is full-blown sour-cherry & chocolate Sangiovese with powerful intensity, spice & yes, some impressive use of oak. Sometimes, it's great to find a wine that does what it says on the tin.
- 2016 **Olek Bondonio** Barbera d'Alba DOC £12 | £34 | £65  
Italy, Piedmont | *Barbera*  
Who knew humble Barbera could be so serious? Dark & earthy with inky purple violets alongside a vivid line of food-friendly acidity & chalk. This wine demonstrates why we shouldn't give all the attention to big brother Nebbiolo.
- 2013 **Dom. Naudin-Ferrand, 'Myosotis'** Hautes-Côtes de Nuits AOC £15 | £45 | £84  
France, Burgundy | *Pinot Noir*  
A master of the oft-overlooked Haute-Côtes (over the back of the famous hillside) Claire's wines showcase all the structural, smokey, macerated cherry qualities of a proper red Burgundy.

## AFTER DINNER

### S W E E T

2016 **Ca' d'Gal, 'Lumine'** Moscato d'Asti DOCG £6 | £30  
Italy, Piedmont | *Moscato*

Forget the sickly, syrup-y stuff from the supermarket. This is proper, delicate, white-floral Moscato. Yes, it's sweet, but with an ethereal lightness of touch.

2010 **Chateau Filhot** Sauternes AOC - *half bottle* £10 | £45  
France, Bordeaux | *Semillon, Sauvignon Blanc & Muscadelle*

A solid representation of all that is good about one of the greatest of sweet wine appellations. Honeyed, with rich spice, quince & apricot.

### S T I C K Y

2012 **Quinta da Romaneira** Late Bottled Vintage Port £6 | £60

Made with traditional foot crushing & completely unfiltered. Full of ripe dark fruit & spices. A great pair to cheese or chocolate.

### S T R O N G

2016 **Cazzotes, Goutte de Poire** £11  
France, Gaillac | *Williams Pears*

In the world of eaux de vie, no-one comes close to Laurent Cazzotes' distillations. The most pure, fresh, crisp pear flavours against fiery spirit.

## A LONGER LIST OF FRIENDS AND FAMILY

I've always loved short wine lists. The challenge of trying to represent the broadest spectrum of the wine world with only twenty odd bottles has always excited me.

It can be cut-throat. There's no room for anything that doesn't represent it's region, grape and price point in the best possible light.

One draw-back of this method is that it doesn't allow for broader exploration of any single subject whether it be a particular grape, a style or producer.

I was thinking about this when we started to draw up ideas for a longer Clipstone wine selection. How much fun would it be to remove these restraints? To spend more time focusing on individual producers and afford them a bit more space to showcase a wider range of their wares.

And why not indulge in a little nepotism while we're at it?

The following pages contain a growing list of producers that I personally admire, some are good friends, others I can only wish were!

But the one common thread is that we can draw a personal connection to these folk, we are proud to list their wines and support them and tell their stories, spelling mistakes and all!

James Fryer

# ANDREW & EMMA NIELSEN

B U R G U N D Y , F R A N C E

2015	<b>Le Grappin</b> Savigny-les-Beaune Blanc France, Burgundy   <i>Chardonnay</i>	£86
2014	<b>Le Grappin</b> Savigny-les-Beaune Blanc France, Burgundy   <i>Chardonnay</i>	£85
2013	<b>Le Grappin</b> Savigny-les-Beaune Blanc France, Burgundy   <i>Chardonnay</i>	£86
2013	<b>Le Grappin, 1er Cru Les Gravières</b> Santenay Blanc France, Burgundy   <i>Chardonnay</i>	£105
2015	<b>Le Grappin</b> Savigny-les-Beaune France, Burgundy   <i>Pinot Noir</i>	£86
2014	<b>Le Grappin</b> Savigny-les-Beaune France, Burgundy   <i>Pinot Noir</i>	£86
2015	<b>Le Grappin, 1er Cru Boucherottes</b> Beaune France, Burgundy   <i>Pinot Noir</i>	£119

I first sampled Grappin wine in the most un-Burgundian of formats: the bag-num. The Nielsens have a real openness to innovation and have long been a champion of more eco-friendly formats including bag-wine and key-keg for the wine-on-tap format.

Andrew produces his wine alongside wife Emma (and the now insta-famous Flossie the Pug!) out of the most wonderfully cluttered old cellar in the town of Beaune (he tells me he inherited the premises from the one and only Fanny Sabre) and operates as a true nano-negotiant with an incredibly granular focus on smaller

parcels within the already complex divisions of Burgundy.

Even if Andrew and Emma's wines weren't that good, their all-around lovely personality, warmth and generosity would send me back again and again.

Luckily, the wines are stonking! The Nielsen approach seems to be a less-is-more one with minimal use of sulphur and a preference for very little intervention in the cellar. These wines are pure, mineral and un-gilded by new oak or other frippery, they will never mask the vintage or the terroir.

# CLAIRE NAUDIN

B U R G U N D Y , F R A N C E

2015	<b>Naudin Ferrand, 'le Clou 34'</b> France, Burgundy   <i>Aligoté</i>	£70
2016	<b>BiNaume, 'Gamay de l'Aille'</b> Vin de France France, Burgundy   <i>Gamay</i>	£60
2016	<b>BiNaume, 'La Plante d'a Côte'</b> Vin de France France, Burgundy   <i>Pinot Noir</i>	£60
2014	<b>Naudin Ferrand, 'Orchis Masculina'</b> Hautes-Côtes de Beaune France, Burgundy   <i>Pinot Noir</i>	£84

I count myself extremely lucky to have met Claire once, if only for the fact that she can be so damn hard to get ahold of. A clause on her website states that she will try to answer any emails “while obviously allocating my time for the vineyard first” my experience has been that the vineyard often wins this contest, and why not?

My admiration for Naudin’s wines stems from her embrace and mastery of the less prestigious and under-appreciated sites along the Hautes-Côtes (hidden behind the famous hillside of Burgundy).

Whilst the “Myosotis” (poured by the glass a few pages back) has more smoke and cherry, the “Orchis” from further south around Beane feels more delicate and floral.

Add to this, one of my all time favourite renditions of Aligoté where the naturally malic green-apple crunch of the grape is countenanced by an almost Chardonnay-esque texture whilst retaining it’s laser-like focus.

There’s also a bit of sweeter fruited Gamay in there for good measure as well as the younger vine cuvée of Plant d’a Côte that Claire makes with Husband Jean-Yves (of Domaine Bizot) featuring whole bunch ferment and absolutely no added sulphur (Claire actually has a chemical aversion to SO2 so uses very tiny quantities in all of her wines).

# CLEMENS STROBL

W A G R A M , A U S T R I A

2016	<b>Clemens Strobl, 'Rosenberg'</b> Austria, Wagram   <i>Riesling</i>	£118
2015	<b>Clemens Strobl, 'Rosenberg'</b> Austria, Wagram   <i>Riesling</i>	£118
2014	<b>Clemens Strobl, 'Rosenberg'</b> Austria, Wagram   <i>Riesling</i>	£118
2012	<b>Clemens Strobl, 'Rosenberg'</b> Austria, Wagram   <i>Riesling</i>	£126
2016	<b>Clemens Strobl, 'Pfaffenberg'</b> Austria, Kremstal   <i>Riesling</i>	£128
2015	<b>Clemens Strobl, 'Pfaffenberg'</b> Austria, Kremstal   <i>Riesling</i>	£128
2016	<b>Clemens Strobl, 'Schreckenberg'</b> Austria, Wagram   <i>Gruner Veltliner</i>	£118
2015	<b>Clemens Strobl, 'Pfaffenberg'</b> Austria, Kremstal   <i>Gruner Veltliner</i>	£128

For my money, Clemens is currently Austria's most exciting producer of Riesling. What sets Strobl apart is his pure, unbridled embrace of terroir and a fanatical commitment to showing only what each vintage gives him. No botrytis, no cold-soaking, no bells and whistles. Just pure, ethereal expressions of each vineyard and vintage.

The jewel in the crown is Pfaffenberg in the region of Kremstal where steep terraced slopes over prehistoric soils provide wines of incredible clarity and purity. This is dry Riesling with an intensely pretty core of lemon sweets and powerful minerality.

My favourite though, has to be the Rosenberg site in Wagram which tends to

give more tropical notes and a broader, more powerful intensity. There's the occasional slightest hint of sweetness but never enough to trip into dessert wine territory.

These are lush, powerful wines that develop with age into stunning, powerful beasts!

Finally, I would be remiss not to list a few of Mr. Strobl's gorgeous Grüners. In his opinion, the Pfaffenberg site is Austria's best for this grape producing an elegant, mineral rendition. The Schreckenberg site takes things in a more citrus direction with mandarin and waxy lemon peel alongside the subtlest of tropical notes on the palate.

# CHRISTIAN TSCHIDA

BURGENLAND, AUSTRIA

2015	<b>Christian Tschida, 'Himmel Auf Erden'</b> Austria, Burgenland   <i>Scheurebe &amp; Pinot Blanc</i>	£90
2014	<b>Christian Tschida, 'Himmel Auf Erden'</b> Austria, Burgenland   <i>Scheurebe &amp; Pinot Blanc</i>	£99
2015	<b>Christian Tschida, 'Kapitel I'</b> Austria, Burgenland   <i>Zweigelt &amp; Cabernet Franc</i>	£90
2014	<b>Christian Tschida, 'Kapitel I'</b> Austria, Burgenland   <i>Zweigelt &amp; Cabernet Franc</i>	£95
2013	<b>Christian Tschida, 'Kapitel I'</b> Austria, Burgenland   <i>Zweigelt &amp; Cabernet Franc</i>	£99
2013	<b>Christian Tschida, 'Felsen I'</b> Austria, Burgenland   <i>Blaufränkisch</i>	£179
2011	<b>Christian Tschida, 'Felsen I'</b> Austria, Burgenland   <i>Blaufränkisch</i>	£183
2012	<b>Christian Tschida, 'Felsen II'</b> Austria, Burgenland   <i>Syrah</i>	£180
2011	<b>Christian Tschida, 'Felsen II'</b> Austria, Burgenland   <i>Syrah</i>	£183

At first glance, grapes like Syrah and Cabernet Franc might seem decidedly un-Austrian and rather new age however Christian is, in fact, the fourth generation of his family to farm this small holding in far-east Burgenland.

Though perhaps now more famous for his skin contacted whites (produced under the 'Himmel auf Erden' sub label) I've always had of a soft spot for the more regal cuvées of Kapitel and Felsen, produced in tiny quantities using only free run juice and subjected to extended

periods of ageing in old barrels.

Kapitel I combines the vegetal, green pepper of Cabernet Franc with the spice and bramble of Zweigelt. Felsen I sees local hero Blaufränkisch getting the royal treatment with incredible velvet tannins, white pepper and raspberries. Meanwhile, Felsen II takes Syrah's crushed purple florals and pink peppercorn character whilst bringing in earth and bacon fat richness to make for one hell of a wine!

# JANE EYRE

B U R G U N D Y & V I C T O R I A

2014	<b>Jane Eyre</b> Gevrey-Chambertin French, Burgundy   <i>Pinot Noir</i>	£134
2013	<b>Jane Eyre</b> Gevrey-Chambertin French, Burgundy   <i>Pinot Noir</i>	£120
2015	<b>Jane Eyre</b> Mornington Peninsula Australia, Victoria   <i>Pinot Noir</i>	£103

A member of the surprisingly large group of antipodeans making wine in Burgundy, Jane's story starts about as far away from the golden slopes of the Yonne as it's possible to get. Growing up in Gippsland, Australia, Jane was following a career as a hair-dresser when a chance encounter with a rather well regarded wine-writer lead her on a path towards wine.

Fast forward to 2004, Jane completed her first vintage producing wines under her own moniker after working vintages throughout Australia, New Zealand and Burgundy as well as a stint working at Melbourne's prestigious Prince wine store.

She now operates her label out of a corner of the Lafon family's cellars with a small but enviable array of parcels. More recently, she has started to produce a range of Australian Pinot from fruit sourced in Victoria alongside good friend Bill Downie.

Of all the Aussie-to-Burgundy immigrant producers I have come across, Jane's wines are the most definably "French" of the bunch. In all honesty, if you didn't know the backstory, I doubt anyone would guess these wines have such a travelled back-story.

These are proudly vintage and terroir driven wines that rely less on cellar-based trickery and let the grape speak.

There's serious density and depth in the Gevreys whilst the Cents Vignes parcel shows more fresh raspberry and cherry over decent structural tannin.

Further south, the Mornington Pinot presents delicate lavender florals and lifted fruits.