



1910 DINING ROOM

HAYWARD BROS WINES
FRENCH REGIONAL WINES

25 SEPTEMBER - 23 OCTOBER 2024

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FRENCH REGIONAL WINES

BY THE GLASS

WHITE

PICPOUL DE PINET COMBE ROUGE 2023

Grown on the driest soils of the Languedoc, this delightful Picpoul has tasty aromas of white fruits with a fresh and slightly peppery mouthfeel. Great with grilled fish, oysters, Mediterranean dishes, and tapas or just as a refreshing glass.

750ML £40 | 175ML £9.5

CHARDONNAY MAISON JAFFELIN 2023

From grapes grown in burgundy along with further south in France, this white has a beautiful shine to its golden hue. Floral aromas followed by green apples and nectarine notes. Partners well with ham and other cold meats, grilled fish, poultry in creamy sauces, fresh goat's cheese and sushi.

750ML £36 | 175ML £8

VIOGNIER DOMAINE DE BRESCOU ORGANIC 2020

Deep golden yellow, rich in spicy notes and apricots – the typical flavours of Viognier. Ideal with grilled fishes and seafood as well as lighter main courses and medium weight cheese.

750ML £45

SAUVIGNON BLANC 'LES MARNES' VAL DE LOIRE CHÂTEAU DE TRACY 2023

From the famous Pouilly Fume producer Chateau de Tracy, this dry white has a gently aromatic nose with some subtle floral notes of hawthorn, followed by citrus.

750ML £48

BY THE GLASS

RED

CARIGNAN 'VIEILLES VIGNES' PAYS DE L'HÉRAULT 2023

Juicy old vine Carignan packed with bramble fruit flavours and dark forest charm.

750ML £33 | 175ml £7.7

CÔTES DU RHÔNE 'LA GALETIÈRE' JEAN LORON ORGANIC 2021

Medium-bodied with a sense of richness to the fruit, without over ripeness. Touch of liquorice. Well made, well balanced, with a ripe woody finish.

750ML £45 | 175ml £10.5

