

A close-up photograph of two hands clinking wine glasses filled with white wine. The background is softly blurred, showing other people and glasses in a social setting, possibly a restaurant or bar. The lighting is warm and golden, creating a festive atmosphere. The text 'Wine and Bubbles' is overlaid in a white, elegant script font across the center of the image.

# Wine and Bubbles

 Tewkesbury Park

“Drinking good wine with good food in good company is one of life’s most civilised pleasures”

Michael Broadbent



# Sparkling, fizz, bubbles & Champagne...

Fabulous fizz to celebrate with friends... what life's all about.

	125ml	175ml	Bottle
<b>1 Prosecco Extra Dry NV, Fiol – Italy 11%</b>	£6.00		£29.00
'Fiol', meaning 'cool boy' in the local Trevisan dialect, is a fabulously versatile fizz. It's not your regular prosecco though. With a pale lemon colour and slight sweetness, it's the perfect party fizz.			
<b>2 Veuve Ambal, Crémant de Bourgogne Grande Cuvée NV – Burgundy 12%</b>	£6.00		£30.00
Patrick has been banging on about this for ages, so we've put it on the list and he might just be on to something. It could even be the new prosecco too. A blend of chardonnay and pinot noir from the top vineyards of Burgundy, this bubbly is made in the traditional way with a colour of golden hay and a crisp finish. Delicious apéritif or with white meat, fish or shellfish.			
<b>3 Three Choirs Classic Cuvée – UK 12%</b>			£36.00
Who says the British can't make great sparkling? Made in the traditional style, this dry fizz is produced just up the road in Newent, Gloucestershire. Well worth a visit too.			

## Champagne Taittinger, Reims, France

Champagne Taittinger and Tewkesbury Park – two great family brands. Taittinger is one of the few remaining Champagne houses still owned and managed by the family whose name is on the label. They oversee about 288 hectares of premium quality vineyards across the Champagne region and produce a whole range of fantastic Champagnes. Here are our top picks:

<b>4 Brut Réserve NV, Taittinger – 12.5%</b>	£8.50		£48.00
Taittinger describe their Brut Réserve as the Champagne for any occasion and we couldn't agree more. A golden yellow with fine bubbles and flavours of fresh fruit and honey. Bubbly bliss.			
<b>5 Prestige Rosé NV, Taittinger – 12.5%</b>	£10.00		£59.00
Lively, fruity, fresh, elegant and most importantly – pink. This makes for a great apéritif or even to accompany a fruity pudding.			
<b>6 Nocturne NV, Taittinger – 12.5%</b>	£8.50		£50.00
We serve this with our afternoon tea. It's not quite as dry as the Brut Réserve but not sweet by any means. You'd enjoy this throughout the evening too.			
<b>7 Comtes de Champagne Blanc de Blancs 2006, Taittinger – 12.5%</b>			£165.00
We know it's expensive, but you're worth it...			

# Wonderful whites...

From the sun-kissed vineyards of the Atlantic coast of Europe to the eco-vineyards overlooking the South Pacific ocean, our white wines will take you on a fabulous journey around the world.

Vintages may vary. If it's crucial, please ask us to verify the exact age.

	125ml	175ml	Bottle
<b>8</b> 2016 Vermentino Vieilles Vignes IGP Pays d'Oc, Les Archères – France, 12%	£3.50	£4.75	£20.00
'Vieilles Vignes' adds depth to most wines being from the older vines. Bright yellow with a hint of green. Floral scents and a delicate flavour make this hugely quaffable. Beautiful with grilled chicken and shellfish.			
<b>9</b> 2016 Picpoul de Pinet Les Prades, Caves de l'Ormarine – France, 12.5%	£4.50	£6.00	£24.00
Cave de l'Ormarine was established as a co-operative in 1922 and is now owned by local growers providing winemaking facilities and expertise for roughly 504 members. Clear, brilliant yellow, with hints of green and a fresh citrus flavour make this great with seafood, grilled fish, salads, or as an apéritif.			
<b>10</b> 2016 Chardonnay Reserva, Viña Leyda – Chile, 13.5%	£4.75	£6.50	£26.00
A great example of cool-climate wine making in coastal Chile. This is a very dry, pure, unoaked chardonnay.			
<b>11</b> 2016 Chenin Blanc Reserve, Ken Forrester Wines – South Africa, 13.5%			£30.00
Ken Forrester, AKA 'Mr Chenin', has played a key role in elevating the South African chenin to classic status. This dry, full bodied white has enough about it to work well with rich saucy meals.			
<b>12</b> 2016 Sauvignon Blanc, Yealands Estate – New Zealand, 13%	£5.50	£7.50	£30.00
With their gold standard in terms of environmental sustainability, and baby doll sheep tending the vines, Yealands wines are a popular choice here at Tewkesbury Park. This dry white with flavours of passionfruit and blackcurrant leaf is perfect to enjoy with a goats' cheese salad, poultry and seafood dishes.			
<b>13</b> 2016 Gavi di Gavi, Ascheri – Italy, 13.5%			£32.00
"As pristine and cooling as a white sail on the blue Med", this fresh and delicate well-balanced wine from the Ascheri family transports you to Northern Italy and works well with fish and clear soups. A pretty good treat as an apéritif too.			
<b>14</b> 2016 Sancerre Les Grandmontains, Domaine Laporte – France, 13%			£45.00
Some people have all the luck. Imagine running a vineyard on the 'rive gauche' of the Loire producing some of the finest Sancerre? It's a fresh, flinty and fruity sauvignon blanc and if you can't own the vineyard, you might as well drink the profits! One of the best kept secrets of Sancerre is its pairing with goats' cheese.			
<b>15</b> 2016 Artolas White, Vidigal – Portugal, 12%	£3.70	£4.75	£20.00
Vidigal Wines are a small, family-managed winery in the Leirai area of central Portugal. A dry wine with hints of tropical fruit and citrus, this works well as an apéritif or to accompany white meat, fish and shellfish. We love the label as well.			
<b>16</b> 2017 Warrelwind Sauvignon Blanc, M•A•N Family Wines – South Africa, 13.5%			£23.00
M•A•N Family Wines began in 2001 when three friends got together with the aim of making wine they'd love to buy. M•A•N growers are accredited as environmentally sustainable and socially responsible farmers, with their grapes used to create "daily wine for wine geeks". This crisp sauvignon is perfect for an afternoon spent lounging in the sunshine.			

	125ml	175ml	Bottle
<b>17</b> 2016 Verdejo, Ramón Bilbao – Spain, 13%			£26.50
This dry, straw yellow colour, 100% Verdejo is fabulous as an apéritif or with starters like smoked salmon... In our humble opinion it's also the perfect complement to most veggie dishes.			
<b>18</b> 2017 Riesling, MadFish – Australia, 12%			£28.00
MadFish is a brand of Howard Park Wines, Western Australia's largest family owned and operated boutique winery. The name 'MadFish' originates from the town of Denmark in Madfish Bay, where two tides meet and fish are observed leaping in the air as if in a state of madness. A lovely lemon colour, with flavours of citrus, apples and pears, this is a perfect partner for any fish dish, or meals with a bit of spice.			
<b>19</b> 2016 Pinot Grigio DOC, Colterenzio – Italy, 13.5%	£5.20	£7.30	£28.00
A very dry pinot, great as an apéritif on a warm summer's day, or matched with light dishes like salads or fish.			
<b>20</b> 2015 Chardonnay, FRAM – South Africa, 14%			£29.00
A crisp, fresh wine with an array of sunny citrus flavours. Great with sunshine, good company, and all things from the ocean.			
<b>21</b> 2016 Pecorino Golden Fleece, Umani Ronchi – Italy, 12.5%	£5.50	£7.50	£29.50
Owned by the Bianchi-Berneti family for well over 50 years, Umani Ronchi has become one of Italy's most respected and progressive wine producers thanks to its championing of local produce. The fresh acidity of this white makes it perfect on its own or as an accompaniment for fish, salads, soft cheeses and – yes – even Pecorino.			
<b>22</b> 2016 The Hermit Crab Vignier/Marsanne, Originals, d'Arenberg – Australia, 13.3%			£31.00
Luscious and flavoursome, you'll get a taste of nectarines and peaches, with a twist of candied citrus rind. Great as an apéritif, or with seafood dishes.			
<b>23</b> 2015 Saint Veran, Domaine Paquet – France, 13%			£40.00
This very dry, yet fruity pure chardonnay from Burgundy is equally at home with fish as with game.			

# A hint of pink...

For those times when only a perfect pink will do.

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	125ml	175ml	Bottle
<b>24</b> 2016 Comte de Provence Rosé, La Vidaubanaise – France, 12.5%	£3.85	£5.40	£21.50
Served in a retro 'flute a corset' bottle, this off dry, light pink rosé is just made for a warm summer's day... close your eyes and imagine yourself in sunny St Tropez.			
<b>25</b> 2016 LaLomba Rosado, Ramón Bilbao – Spain, 13%			£38.00
You'll be forgiven for not knowing that the most widely planted white grape in Rioja is viura (or maybe you did?). This is blended with red garnacha to create a pale, spicy and aromatic rosé that's a great match for seafood and fish dishes. We just love the shape of the bottle.			

# Ruby reds...

Reds are for all occasions – maybe just to share cosied up in front of the fire, or a glass to round off your meal with a hunk of cheese. And yes, if you fancy it, you can have red with your starter too.

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	125ml	175ml	Bottle
<b>26</b> 2015 Baluarte Roble, Chivite Family Estates – Spain, 13%	£4.60	£6.45	£26.00
The Chivite Family Estates have one of the longest histories of winemaking in Spain. A medium-bodied cherry red wine with bags of fruit flavours, Baluarte Roble is spot on with all kinds of meat dishes, river fish and cheese.			
<b>27</b> 2015 Estate Pinot Noir – Humberto Canale – Argentina, 14%			£31.00
This dark-red yet delicate pure pinot noir goes beautifully with full flavoured fish in a rich sauce, or a juicy grilled duck (medium-rare, of course). The style of Burgundy but all the way from Patagonia.			
<b>28</b> 2016 Carignan Vieilles Vignes les Archères, IGP Pays de l'Hérault – France, 12.5%	£3.50	£4.75	£20.00
This full-flavoured but easy drinking classic from the Languedoc is great to pair with poultry dishes or foods cooked on our oil-drum BBQs.			
<b>29</b> 2016 Primitivo Salento, Boheme – Italy, 13%	£3.75	£4.95	£20.50
Primitivo, from the Latin 'primitivus' meaning 'early to ripen' is one of the first red grapes to be harvested in the southern heel of Italy. This medium-bodied, fresh and fruity red is delicious with charcuterie, pasta dishes and pizzas... hardly surprising given its origins.			
<b>30</b> 2016 Artolas Red, Vidigal – Portugal, 13%	£3.70	£4.75	£20.00
This elegantly spicy, medium bodied red from a small, family-managed winery in the centre of Portugal is ideal for roasted red meats, tomato-based dishes and pasta.			
<b>31</b> 2015 La Galinière Merlot, Chateau du Donjon – France, 13.5%			£21.00
Superb with cheese and a whole host of red meat dishes, La Galinière is a full-bodied red with blackberry and blackcurrant flavours, and just a hint of spice – delicious.			
<b>32</b> 2015 Chateau Sainte Marie Red Bordeaux Supérieur – France, 13%	£4.95	£7.10	£26.00
What a find... this medium-bodied Bordeaux with fruity flavours is the perfect partner to duck dishes, strong red meats and creamy cheeses... we've offered it 'by the glass' so you can give it a try.			
<b>33</b> 2013 Spice Trader, Heartland – Australia, 14.5%			£28.00
As the name suggests, the fruitiness of this Australian red is accompanied by waves of spiciness – great for BBQ'd red meats and strong cheeses.			
<b>34</b> 2015 Shiraz, FRAM – South Africa, 14%			£30.00
A great pairing with one of our home-made burgers... 'nuff said.			
<b>35</b> 2014 Vigneto San Lorenzo, Rosso Conero, Umani Ronchi – Italy, 13.5%			£31.50
A rich, fruity and smooth pure Montepulciano red that's perfect to enjoy with a meat feast cooked on one of our oil-drum BBQs... or our kitchen grill if it's not quite BBQ season.			

	125ml	175ml	Bottle
<b>36</b> 2016 Valpolicella DOC, Bertani – Italy, 12.5%			£32.50
This well-rounded, fruity red with a hint of spice makes a great pairing with pasta dishes and grilled white meat.			
<b>37</b> 2015 Estacion 1883 Malbec, Trapiche – Argentina, 14%	£5.75	£8.00	£34.00
Beautiful with red meat, this is a smooth malbec with a ripe red fruity flavour – what a treat.			
<b>38</b> 2013 Cabernet Sauvignon Miamup, Howard Park – Australia, 14%			£38.00
Like the MadFish Riesling in our white wine offering, this cabernet sauvignon from Margaret River is produced by Western Australia's largest family-owned and operated boutique winery with minimal intervention and using organic and biodynamic practices. The result is a black cherry colour medium to full bodied wine that's great with red meat or just a well-aged Cheddar.			
<b>39</b> 2011 Rioja Reserva, Ramón Bilbao – Spain, 13.5%			£42.00
This medium-bodied, dark red Rioja is just as good paired with curried or spicy dishes as with more traditional foods such as red meats, game and mature cheese... or try it with all of the above.			
<b>40</b> 2014 Vintage Edition Secco, Bertani – Italy, 13.5%			£45.00
Worried about what to order to complement a range of dishes? Look no further... hugely drinkable and versatile, this is a great red to enjoy with a group of friends.			
<b>41</b> 2014 Château Haut Pezat, Grand Cru, St. Emilion – France, 13%			£48.00
This château is renowned for consistently making great wines, and this is no exception. Rich and velvety, this medium bodied wine is great for just about any red meat dish.			
<b>42</b> 2011 Ixsir Grande Reserve Red – Lebanon, 13%			£60.00
A favourite with the McIntosh family... Never tried Lebanese wine before? This mixture of syrah and cabernet sauvignon grapes creates a red that has to be tasted to be believed... ideal to complement one of our locally-sourced, perfectly cooked steaks.			
<b>43</b> 2013 Beaune 1er Cru Les Theurons, Domaine Regis Rossignol Changarnier – France, 13%			£65.00
Our priciest red but with very good reason – Regis Rossignol has been producing wine since his first harvest in 1950, which has given him plenty of time to reach perfection. Transparent red in colour, with the taste of sweet, delicate fruit, this pure pinot noir is a perfect accompaniment to game.			

# Pudding wine...

Our best kept secret. Try a pudding wine and you'll never look back...

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	100ml
<b>44</b> 2016 Muscat de Saint Jean de Minervois, Domaine de Barroubio – France, 15%	£6.50
The experts say it tastes of grapes, pear, rose petals and citrus. We say it's the south facing vineyards in the full glare of the Mediterranean sunshine which make this muscat blanc à petits grains shimmering golden in the glass and perfect with lots of desserts – yum!	



# Tewkesbury Park

Check in and share your top tips and pics:



@tewkesburypark

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