

Vesuvio

PIZZERIA NAPOLETANA



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To Start



Charcuterie Board - €29.95

Mortadella, Prosciutto Coto, Bresaola, Gorgonzola, Guilloteau Goats Cheese,
Truffle Pecorino, Morbidoso, Hot Honey, Almonds, Red Onion Marmalade,
Berries, Artichoke, House Focaccia (2,3,9,13,14,15)

Baked Provolone - €14

Auricchio cheese, House Focaccia, Red Pepper Drops, Fig, Fig & Truffle Relish
(2,3,13)

Smoked Salmon - €15.95

Smoked Salmon, Lemon Stracciatella Di Burrata, Cucumber,
Dill, Red Onion, Capers, House Focaccia (2,3,7,13,14)

Beef Carpaccio- €19

Prime Tipperary Beef, Pistachio, Watercress, Horseradish Stracciatella Di Burrata,
Shaved Parmesan, Aged Modena Balsamic, Extra Virgin Olive Oil, House Focaccia
(2,3,13,14,15)

House Focaccia - €10.95

House Focaccia, Stracciatella Di Burrata, Aged Balsamic,
Roast Bell Pepper Stracciatella Di Burrata, Extra Virgin Olive Oil (2,3,13,14)

Caprese Salad - €10.95

Heirloom Tomato, Buffalo Mozzarella, Aged Modena Balsamic,
Extra Virgin Olive Oil, Black Pepper, Fresh Basil, Rocket, Pistachio Granola (2,13,14,15)

Black Pitted Olives - €10.95

Extra Virgin Olive Oil (13,14)

Almonds - €10.95

(9)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free & (DF) Dairy Free options available. Please ask your server.

1 = Eggs 2 = Milk 3 = Wheat 4 = Molluscs 5 = Soyabeans 6 = Sesame 7 = Fish
8 = Peanuts 9 = Tree nuts 10 = Crustacean 11 = Celery 12 = Mustard 13 = Sulphates 14 = Lupin
15-Pistachio

Pizza



Marinara - €12.95

San Marzano Tomato Sauce, Garlic Flakes, Oregano (3,13,14)

Margherita - €13.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Pecorino,
Extra Virgin Olive Oil, Fresh Basil, Oregano (2,3,13,14)

Margherita Buffolina - €15.95

San Marzano Tomato Sauce, Buffalo Mozzarella,
Extra Virgin Olive Oil, Basil Oil, Fresh Basil, Oregano (2,3,13,14)

La Maradona - €19.95

Fior Di Latte Mozzarella, Luganega Sausage, Wilted Friarielli,
Smoked Provola, Extra Virgin Olive Oil, Pecorino, Black Pepper (2,3,13,14)

Pepperoni - €17.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Coati Mild Pepperoni,
Pecorino (2,3,13,14)

Prosciutto E Funghi - €21.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Chestnut Mushroom,
Prosciutto Cotto, Basil Olive Oil, Oregano (2,3,13,14)

Quatro Stagione - €21.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Artichoke, Chestnut Mushroom,
Black Olives, Levoni Roasted Ham, Fresh Basil, Basil Oil, Pecorino (2,3,13,14)

Dips - €1.50

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15-Pistachio

Pizza



Vesuvio - €21.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Nduja, Salami Picante,
Pecorino, Gorgonzola (2,3,13,14)

Mortadella E Pesto - €21.95

Fior Di Latte Mozzarella, Mortadella, Stracciatella, Semi-dried Tomato,
Pistachio, Fresh Basil (2,3,13,14,15)

Burrata Anchovie - €21.95

San Marzano Tomato Sauce, Garlic, Stracciatella Di Burrata, Anchovies,
Basil Oil, Oregano (2,3,7,13,14)

La Tartufata - €22.95

Truffle Sauce, Fior Di Latte Mozzarella, Porcini Mushroom, Salsiccia Sausage,
Pecorino (2,3,13,14)

Quatro Formaggio - €21.95

Fior Di Latte Mozzarella, Smoked Provolone, Pistachio, Gorgonzola, Pecorino, Black Pepper
(2,3,13,14)

Vegetarian - €21.95

****Vegan Option Available****

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Artichoke, Roast Sweet Peppers,
Chestnut Mushroom, Black Olives, Red Onion Relish, Pistachio, Watercress, Fresh Basil, Basil Oil
(2,3,13,14)

Dips - €1.50

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15-Pistachio



DESSERT MENU

All Desserts €10.95



TRADITIONAL TIRAMISU

(1,2,3,5,13,14)

PISTACHIO PROFITEROLES

(1,2,3,5,13,14,15)

CANNOLI SICILIANI

(1,2,3,5,13,14)

HAZELNUT & ORANGE TART

(3,13,14)

SELECTION OF GELATO'S & SORBETS

(1,2,5,13,14)

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15-Pistachio

Wines By The Glass



- Sparkling -

1. San Simone 'Veste' Frizzante – Prosecco DOC, Italy
Glera | Sustainable

G / B

8.50 / 51

- Rose -

7. Domaine Horgelus 'La Vie en Rose' – Cotes de Gascogne IGP, France
Merlot, Tannat, Cabernet Sauvignon VEGAN

8.50 / 35

- White -

8. Fornas – Delle Venezie DOC, Italy
Pinot Grigio VEGAN

8.50 / 35

9. Kripia – Terre di Chianti IGP, Italy
Pecorino VEGAN, ORGANIC

9.25 / 37

11. Biogaia – Sicilia DOC, Sicily
Grillo ORGANIC, BIODYNAMIC

10 / 40

16. Neleman 'Nucli' Valencia DOP, Spain
Macabeo, Sauvignon Blanc ORGANIC, SUSTAINABLE, VEGAN

9 / 36

Umani Ronchi Villa Bianchi DOC, Italy
Verdicchio ORGANIC, VEGAN

10.50 / 42

- Red -

27. Biogaia – Sicilia DOC, Sicily
Nero d'Avola ORGANIC, BIODYNAMIC

10 / 40

30. Le Vigne di Sammarco – Primitivo di Manduria DOP, Italy
Primitivo SUSTAINABLE

10.50 / 46

39. Bodegas Mano a Mano '1605' – Vino de La Tierra de Castilla, Spain
Tempranillo

8 / 32

49. Coteaux des Travers 'ZouZou' Cotes du Rhone AOC, France
Grenache, Syrah ORGANIC, BIODYNAMIC, VEGAN

10 / 40

Vina Bujanda, Spain
Tempranillo SUSTAINABLE PRACTISES

10.50 / 42

All Wine Contains Sulphites



Full Wine Menu

Wines By The Bottle



- Sparkling -

B

1. San Simone 'Veste' Frizzante - Prosecco DOC, Italy

51

Glera SUSTAINABLE, VEGAN

This is a fantastic, fun-loving wine that's impossible not to enjoy. It's full of ripe fruit flavours and citrus zest. The bubbles are persistent and the palate recalls crisp Golden Delicious apples and Meyer lemons.

2. La Sapata Petiant Artizanal Rosé - Podgoria Sarica Niculitel DOC, Romania

57

Babeasca Neagra ORGANIC

Petiant Artizanal or Pet Nat comes from a second fermentation in the bottle, with its own natural must. The bottle is not disgorged. Slightly bruised strawberry and redcurrant. Good weight and mousse. Well balanced with a very long finish. A wonderfully made wine.

3. Maison Antech 'Emotion' Rosé Crémant de Limoux AOP, France

78

Chardonnay, Chenin Blanc, Pinot Noir, Mauzac Blanc ORGANIC

Produced by Francoise Antech in Limoux, the worlds birthplace of sparkling wine. A beautiful rosé, interestingly made primarily with Chardonnay. The colour comes from a brief maceration of Pinot Noir. Delicate salmon colour with brilliant highlights.

4. Mandois Classique Brut Origine - Champagne AOC, France

120

Chardonnay, Pinot Noir, Pinot Meunier ORGANIC

90% of the base wine is fermented in stainless steel tanks before spending three years on lees then being disgorged. Aromas of ripe fruits and hints of honey with slightly toasted aromas that reveal a long ageing potential. Perfect with Comté cheese or great by itself.

- Orange & Rose -

5. San Simone Case Sugan Ramato – Friuli DOC, Italy

42

Pinot Grigio

Ramato means copper, which is the colour of traditional Pinot Grigio, made and fermented with skin contact. Ramato is a soft and elegant wine that is truly more copper than orange. Stone fruit, with a hint of nuttiness and great acidity. Excellent as an aperitif, it pairs perfectly with seafood and white meat entrées.

6. Max Barreau OG Orange - Vin de France

46

100% Semillon SUSTAINABLE

Young wine maker Max has taken over the family winery in Entre-Deux-Mers and has been inspired to do something different. 44 day skin contact in amphora from 80 year old Semillon. Wild ferment. This wine shows orange citrus, apple and peach, with good weight and texture.

7. Domaine Horgelus 'La Vie en Rose' - Côtes de Gascogne IGP, France

31

Merlot, Tannat, Cabernet Sauvignon VEGAN

From Côte de Gascogne near the foot of the Pyrenees mountains, a fresh, summery, light pink and deceptively fruity wine. With just 15 hours contact on skin and fermented in stainless steel.

All Wine Contains Sulphites

Wines By The Bottle



- Whites -

B

8. Fornas - Delle Venezie DOC, Italy

35

Pinot Grigio VEGAN

From selected vineyards in the Venezie region, this is a Pinot Grigio with a slightly more complex flavour profile, with the Bidoli family's focus on bright, fresh fruit. A fresh nose of Granny Smith apple and pear. The palate is refreshingly clean and bright with peach, pear, and apple flavours. A crisp backbone of acidity and a balanced and long finish.

9. Kripia - Terre di Chieti IGP, Italy

37

Pecorino VEGAN, ORGANIC

Grapes grown 200 metres up a stony slope. Straw yellow colour, vivid and crystal clear, on the nose hints of white flowers and white fruits. The palate is fresh, full-bodied, with hint of almond on the finish.

10. San Simone - Friuli Grave DOC, Italy

39

Sauvignon Blanc SUSTAINABLE, VEGAN

A vibrant and aromatic white wine from Italy's Friuli region. This elegant Sauvignon Blanc delights with fresh citrus, tropical fruit, and delicate floral notes, balanced by crisp acidity and a refreshing finish. It is perfect for pairing with seafood, salads, or light appetizers.

11. Biogaia - Sicilia DOC, Sicily

40

Grillo ORGANIC, BIODYNAMIC

Grillo is a variety with the ability to handle the high temperatures of Sicily, producing lightly aromatic wines. The vines are harvested in August to ensure freshness. Fermented with native yeast in stainless steel. This is Sicilian sunshine in the glass, structured and well balanced. The fragrance and aroma of this wine make it an exemplary pairing with shellfish and anything with olive oil.

12. Di Filippo - Umbria IGT, Italy

43

Grechetto ORGANIC, SUSTAINABLE, BIODYNAMIC, VEGAN

Grechetto is a grape usually found in parts of Orvieto. Fermentation in stainless steel with wild yeast, and resting on lees in stainless steel until bottling. Fresh, intense, citrusy and slightly fruity nose with a touch of spice and fine nut flavours. Well-balanced and rounded with a robust and long finish..

13. Fattoria Montellori 'Viti di 60 Anni' - Toscana IGT, Italy

40

Trebbiano SUSTAINABLE, VEGAN

This is a single-varietal wine made from the Trebbiano grape variety. Fermentation in stainless steel tanks at controlled temperatures. Aged on fine lees for several months. This elegant and balanced white wine pays homage to the oldest vineyard of Fattoria Montellori and its historic grape variety, Trebbiano Toscana. The bouquet shows beautiful aromas of citrus fruits and the palate is balanced by fresh acidity.

All Wine Contains Sulphites

Wines By The Bottle



- Whites -

B

14. Pessoa da Vinha 'Terroir' - Vinho Verde DOC, Portugal

44

Alvarinho VEGAN

Crystal-clear with a citrus hue, this wine offers elegant aromas of citrus, flowers, and ripe fruit. On the palate, it's fresh and fruity with a mineral edge, full-bodied structure, and a long, velvety finish. Aged on fine lees for a minimum of four months for added depth.

15. Bodegas Langa 'Señorío de Ayud' - Calatayud DOP Spain

30

Macabeo SUSTAINABLE, VEGAN

From the 5th generation winemaker Cesar Langa. Organically grown fruit in Calatayud at 600 metres above sea level. Hand-harvested, fermented in stainless steel tanks under temperature control. There is no malolactic fermentation keeping the wine fresh and zingy. Peach flavours with a bite of acidity at the end.

16. Neleman 'Nucli' - València DOP, Spain

35

Macabeo, Sauvignon Blanc ORGANIC, SUSTAINABLE, VEGAN

High up the Valencia Hills at 600 metres above sea level, cooler nights and warm days mean longer ripening times and more aromatics. It is fermented in stainless steel tanks with three months on lees leading to a fresh wine with excellent texture. Citrus with a touch of grapefruit.

17. Alkoomi 'Grazing Collection' - Frankland River, Western Australia

36

Riesling SUSTAINABLE, VEGAN

Harvested in the early hours of the morning, preserving the delicate varietal flavours that define this cool climate aromatic wine. All fermentation is carried out in stainless steel, at cool temperatures to preserve the freshness and vibrancy of the fruit. The long, cool ripening conditions of this isolated region.

18. Domaine de Belle Mare Les Granges - Pays d'Hérault IGP, France

29

Piquepoule, Sauvignon Blanc, Vermentino, Muscadet SUSTAINABLE

Domaine de Belle Mare is an 'ode to good living in the Mediterranean heat', with the roots of the vines virtually in the sea. The grapes are harvested by hand at night to preserve the fresh fruit, and the wine is kept on fine lees for three months, adding good texture and complexity.

19. Domaine Félines Jourdan 'Les Fruités' - Côteaux de Bessilles IGP, France

34

Chardonnay, Roussanne SUSTAINABLE, VEGAN

Proximity to the Étang de Thau Lagoon explains the affinity with shellfish, as both the vines and the oysters and mussels share the same growing environment. Claude Jourdan practices 'agriculture raisonnée' always respecting nature in her farming methods.

All Wine Contains Sulphites

Wines By The Bottle



- Whites -

B

20. Kamara 'Stalisma', Thessaloniki PGI, Greece

59

Malagousia VEGAN, ORGANIC, BIODYNAMIC

Light yellow colour. You can easily distinguish citrus fruits and pergamot scents, with a nice jasmine feeling and herbal characteristics (yarrow, wild oregano).

21. Domaine de Nancelle, Mâcon-Villages AOC, France

51

Chardonnay SUSTAINABLE, VEGAN

In 1985 Patrick and Nathalie Corsin took over this estate. Now Patrick and his son run the vineyard. They use extra hang time, hand-harvesting and ferment in stainless steel tanks. The result is fresh citrusy scents, with opulent peach and cantaloupe flavours.

22. Domaine Jousset 'Vilain P'Tit Ch'nin' - Vin de France

59

Chenin Blanc ORGANIC, BIODYNAMIC, SUSTAINABLE

Lise and Bertrand Jousset have crafted a delightful dry Chenin from their vines in Anjou. Naturally fermented in barrels of 400 and 600 litres for ten months. The palate is vibrant and refreshing with green apple, pear and saline mineral flavours then a hint of brioche with firm acidity in the bright, clean finish.

23. Domaine Masson-Blondelet 'Villa Paulus' - Pouilly-Fumé AOC, France

60

Sauvignon Blanc SUSTAINABLE, VEGAN

From the village of Pouilly-sur-Loire, the Fumé in the name is from the flinty soil, which gives the wine a gun-smoke aroma. The Blondelet family vinify each terroir separately, and their Villa Paulus is from Kimmeridgian marl (white clay and fossilised shells) giving good minerality. The richness comes from time on lees. Vines.

Wines By The Bottle



- Red -

B

24. Fattoria Nicodemi 'Terrana' - Montepulciano D'Abruzzo DOC, Italy 36

Montepulciano ORGANIC

All of Elena Nicodemi's wines express their terroir, and are made carefully with a deep understanding of the fruit and region. Terrana is made from younger vines, grown in the DOCG area with brief skin maceration, and one month in stainless steel before bottling, allowing it to retain freshness and fruitiness, making for very

25. Le Vigne di Sammarco - Salice Salentino DOP, Italy 36

Negroamaro, Malvasia SUSTAINABLE

Negroamaro, the majority grape in this blend, is ideally suited to the climate of Puglia, as it tolerates heat while managing to retain good acidity. Spending a short time in stainless steel before bottling means the ripe cherry fruit is the prominent characteristic here, backed by hints of cocoa.

26. Ciu Ciu 'Bacchus' - Piceno DOP, Italy 38

Montepulciano, Sangiovese VEGAN, ORGANIC

Grapes grown at 300 metres in the hills around Offida give us a juicy wine with great depth of flavour. Harvested early in October, the ripening period is long and slow. Ageing for six months in stainless steel, not oak, maintains the fresh fruit characteristics.

27. Biogaia - Sicilia DOC, Sicily 42

Nero D'Avola, ORGANIC, BIODYNAMIC

Nero D'Avola is the most important grape in Sicily. From limestone soil at 450 metres. Harvested at the end of September. Fermented in an inox tank with native yeast. Ruby red with lively violet reflections. Vinous, typical of the variety, hints of red berry fruit with notes of dried flowers. Soft, enveloping and full-bodied.

28. Biogaia - Terre Siciliane IGP, Sicily 40

Nerello Mascalese ORGANIC, BIODYNAMIC

Nerello Mascalese has been likened to Pinot Noir. It is a medium-bodied red grape with plenty of red fruits balanced by savour and spice. This is an intense and elegant wine. It is full-bodied with rich and crunchy acidity right on point.

On the palate mainly hints of red berry fruit and an interesting spicy long

29. San Simone 'Sugano' - Friuli Grave DOC, Italy 39

Cabernet Franc SUSTAINABLE, VEGAN

A quirk in this wine is that the legal name of the grape in Friuli is Cabernet Franc, but it's genetically Carménère, hence a fuller-bodied wine than might be expected. Harvested in late September and aged in stainless steel for 16 months, this is robust yet with beautiful red fruit characteristics.

30. Le Vigne di Sammarco - Primitivo di Manduria DOP, Italy 42

Primitivo SUSTAINABLE

The name Primitivo refers to its early ripening, harvested earlier than the other Puglian grapes. Genetically similar to the American Zinfandel, this is a wine with lots of ripe cherry flavours.

All Wine Contains Sulphites

Wines By The Bottle



- Red -

B

31. Antolini 'Ciodoli' - Veronese IGT, Italy

46

Corvina, Corvinone SUSTAINABLE

The harvest of these grapes starts between late September and mid October. All hand harvested. Ageing in both oak barrels and stainless steel tanks for 12 months. The wine has an intense ruby red colour. The wine is fresh and savoury with some tannin evident and a touch of spice on the finish.

32. Di Filippo - Montefalco Rosso DOC, Italy

44

Sangiovese, Barbera, Sagrantino ORGANIC, BIODYNAMIC, SUSTAINABLE, VEGAN

Farmed organically and biodynamically by the Di Filippo family, including the use of horses to farm. The blend of 60% Sangiovese, 30% Barbera and 10% Sagrantino opens with aromas of tilled earth, blue flower, ripe berry and spice.

33. Antolini Classico Superiore - Valpolicella Ripasso DOC, Italy

49

Corvina, Corvinone, Rondinella SUSTAINABLE

The use of natural yeast and native woods like chestnut, cherry and mulberry are all part of the individuality of Pier Paolo Antolini's wines. His Ripasso is elegant and not overpowered with oak. Olives, and willow for supporting the vines, are grown on the estate.

34. Carus 'Baldéro' - Chianti Classico DOCG, Italy

52

Sangiovese ORGANIC, SUSTAINABLE

Harvested from 8.5 hectares of vines dedicated to Chianti Classico between San Casciano and Mercatale in val di Pesa. The wine unveils a medium-bodied palate with well-defined acidity and silky tannins. Primary fruit flavours persist, with nuances of balsamic, tobacco, and a trace of vanilla, a result of ageing in traditional oak barrels.

35. Colutta - Friuli Colli Orientali DOC, Italy

54

Refosco dal Peduncolo Rosso SUSTAINABLE, VEGAN

Refosco is a grape that can be high in acid and lean. Giorgio dries 5% of the grapes like Amarone. Giving a warm wine with an intense impact and a glass that has a marked hint of blackberries and small berries.

36. Antolini 'Theobroma' - Rosso del Veronese IGT, Italy

68

Cabernet Sauvignon, Croatina

The grapes for Theobroma are left to dry for 5 to 6 weeks before being pressed. Fermentation in steel containers with indigenous yeasts. Followed by 12 months ageing in oak barrels and then 3 to 6 months in bottle.

37. Stefano Accordini 'Acinatico' - Amarone della Valpolicella DOCG

90

Corvina, Veronese, Rondinella, Molinara ORGANIC

Made from selected bunches, dried naturally for up to 4 months, where some noble rot affects the grapes. An extended maceration and month-long fermentation process, with natural yeast, is followed by two years in large oak tonneaux.

All Wine Contains Sulphites

Wines By The Bottle



- Red -

B

38. Bodegas Langa 'Señorío de Ayud' - Calatayud DO, Spain

29

Garnacha SUSTAINABLE, VEGAN

Hand-harvested, pressed and then fermented in temperature-controlled stainless steel tanks with malolactic fermentation in high-toast, American oak. The result is a powerful and medium-bodied wine with very firm tannins. It is balanced with intense fruit and hints of vanilla.

39. Bodegas Mano a Mano '1605' - Vino de La Tierra de Castilla, Spain

30

Tempranillo

A soft and juicy Spanish red from the famous grape of Rioja made for an easygoing, lazy evening. Hand-harvested, fermented in temperature-controlled stainless steel tanks leads to a vibrant aromatic wine with just the slightest hint of oak. Subtle tannins with a fresh finish.

40. Bodegas Langa 'Frenesi' - Calatayud DOP, Spain

33

Garnacha, Syrah, Merlot, Cabernet Sauvignon ORGANIC, SUSTAINABLE, VEGAN

There are 150 years of history in this bottle. Cesar Langa has continued the family tradition from vines grown in the Sierra Armantes mountains. Handharvested and fermented with indigenous yeasts in temperature-controlled stainless steel tanks. Cesar really likes new oak with high-toast, which gives a vanilla, cinnamon and clove undertone to the beautiful ripe red fruit-driven wine. Fresh with a long finish.

41. Neleman 'Nucli' - València DOP, Spain

35

Bobal, Tempranillo ORGANIC, SUSTAINABLE, VEGAN

A wine with bite! The Bobal gives spicy aromas and a dark colour, and the Tempranillo offers juicy fruity aromas. This wine is everyone's friend, yet with character and Neleman's signature easy screw cork. Slightly chilled even better.

42. Tahbilk - Nagambie Lakes, Victoria, Australia

46

Cabernet Sauvignon ORGANIC, SUSTAINABLE

As with the Shiraz, this is fermented in the original 155 year old large oak vats, followed by some time in smaller French and American oak barrels. The result is a precise and elegant Cabernet Sauvignon, not over-extracted, with an excellent balance of fruit, tannin and alcohol.

43. Domaine de la Renne - Val de Loire IGP, France

36

Pinot Noir

Described by wine critic John Wilson as 'gouleyant' ('gluggable' in English), and precisely what we want from an inexpensive Pinot Noir from the Loire. It's a bit further north than Burgundy and can deliver tart Pinot, but good winemaking by the Leveque family brings out the best in this delicious but tricky grape.

44. Château des Eyssards - Bergerac AOP, France

32

Merlot, Cabernet Franc SUSTAINABLE

A Bordeaux blend by the Cuisset family. Attention to detail mixed with the adoption of traditional techniques gives us a wine that is full of plums and strawberries with balanced tannins.

All Wine Contains Sulphites

Wines By The Bottle



- Red -

B

45. Gouguenheim - Mendoza, Argentina

34

Malbec VEGAN

From vineyards cultivated at an altitude of more than 3,600 feet above sea level, one of the highest estates in Mendoza, melt-waters from the snowy Andes provide irrigation in this desert region. A vast temperature difference between day and night allows the fruit to ripen slowly, resulting in a wine with concentration and balance. Ageing in oak for four months gives roundness and a subtle spiciness.

46. Weingut Wellanschitz - Burgenland DOS, Austria

42

Zweigelt ORGANIC, SUSTAINABLE, VEGAN

The vines are grown in the dolomite foothills of the Alps. Hand-harvested and grown organically. Spontaneous fermentation takes place in stainless steel tanks, using the punch down cap method. The wine is racked and then aged for 12 months in 1,200-litre wooden casks.

47. Château Siaurac 'Plaisir de Siaurac' - Lalande de Pomerol AOC, France

60

Merlot, Cabernet Franc Malbec SUSTAINABLE

A vibrant and juicy Bordeaux bursting with fresh red berries, soft tannins, and a hint of spice. Smooth and approachable with a juicy freshness. A delightful easy-drinking expression of the Lalande-de-Pomerol terroir.

48. Quinta do Crasto 'Altitude 430' - Douro DOC, Portugal

54

Tinta Francisca, Touriga Nacional VEGAN

Garnet in colour. The nose shows expressive notes of red fruits in perfect harmony with light woody aromas and fine spice.

49. Coteaux des Travers 'ZouZou' - Côtes du Rhône AOC, France

40

Grenache, Syrah ORGANIC, BIODYNAMIC

ZouZou is a biodynamic wine from Marine & Paul Charavin inspired by moments with friends. The label features an illustration by comic book author David De Thuin.

50. Bender - Pfalz QW, Germany

48

Pinot Noir SUSTAINABLE, VEGAN

Growing up in the Mosel, it is only natural that one of Andreas' loves is Pinot Noir (or Spätburgunder as the Germans call it). An excellent example of Spätburgunder with charming aromas of red fruits and on the palate, blackberry, spice and cedarwood, ending in a spicy clove finish.

51. Quinta da Alorna 'Lutra', Tejo, Portugal

32

Fernão Pires SUSTAINABLE

Fresh and vibrant, this lively white bursts with citrus and tropical fruit aromas. On the palate, it's crisp and zesty with a clean, mineral edge and a refreshing finish that makes it perfect for easy, everyday drinking.

All Wine Contains Sulphites