

# BY THE GLASS

## Selection

Sparkling Wine 125ml

**Prosecco Brut** €4.70

**Terre di Sant'Alberto**

*Veneto • Italy*

A classic Prosecco with a fine mousse and a fresh green pear character. (11%abv)

**Cava Torello Reserva Brut** €5.00

*Penedès • Spain*

Bright, pale straw with lime hints. (12%abv)

White Wine 175ml 250ml

**Sauvignon Blanc** €4.00 €5.75

**Primera Luz**

*Central Valley • Chile*

Aromatic nose of gooseberries and lychees, grassy, lemon and lime flavours. (12.5%abv)

**Vermentino/Colombard** €4.30 €6.10

**Grenache Blanc/Terret, Le Rouleur**

*Languedoc Roussillon • France*

An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas. (11.5%abv)

**Pinot Grigio del Veneto** €4.40 €6.35

**Garganega, Via Nova**

*Veneto • Italy*

Dry and medium bodied with apple and pear fruit flavours and hints of almonds. (12%abv)

**Semillon Chardonnay,** €4.40 €6.35

**Mullygrubber, Warburn Estate**

*South Eastern Australia*

Ripe, fresh fruit aromas of peach and melon, and a round, juicy palate. (12.5%abv)

**Sauvignon Blanc** €5.25 €7.65

**Land Made, Yealands**

*Marlborough, New Zealand*

Stone fruit, fresh herbs, crisp and mineral finish.. (13%abv)

Rosé Wine 175ml 250ml

**Pretty Gorgeous Rosé** €4.30 €6.10

**IGP Pays d'Oc**

*Languedoc Roussillon • France*

Delightful and dainty with intense lychee, strawberry notes and hints of violet. (12%abv)

**Pinot Grigio Blush** €4.70 €6.85

**Il Sospiro**

*Veneto • Italy*

An aromatic nose of freshly crushed cranberries and mineral elements. (12%abv)

Red Wine 175ml 250ml

**Merlot** €4.00 €5.75

**Primera Luz**

*Central Valley • Chile*

Red cherry and plum aromas with currant, ripe plum, cherry and vanilla. (13%abv)

**Grenache Maison Saturnin** €4.30 €6.10

**Laudun Chusclan**

*Languedoc • France*

Dominated by aromatic red fruit on the nose and concentrated red fruit flavours on the palate. (12.5%abv)

**Rioja vinedos de Altura** €6.00 €8.00

**Ramon Bilbao**

*Rioja • Spain*

Medium intensity, bright and fresh aromas of cherries. (13.5%abv)

**Shiraz Cabernet** €4.40 €6.35

**Mullygrubber, Warburn Estate**

*South Eastern Australia*

Generous red and black fruit aromas with blackberry and cherry flavours. (13.5%abv)

**Malbec** €4.45 €6.40

**Trapiche**

*Mendoza • Argentina*

Softly textured with notes of violets, plums and cherries and subtle hints of vanilla. (13%abv)

Here at The Anchor we take wine very seriously; and like our food we want to serve it to you in the best way possible.

In general red wines are served far too warm these days, particularly in restaurants where the room temperature can get fairly high. The room temperature rule for red wines was derived hundreds of years ago long before wall insulation and central heating were even invented! We believe red wines really benefit when served just below room temperature as it improves the silkiness of the fruit and also keeps the alcohol in check. With this in mind we have invested in our cellar to moderate the temperature of our wines to around 20°C or just below depending on the weight of the wine. Unfortunately we will only be able to do this for red wines bought by the bottle so if you're thirsty, happy days!

At the Anchor we are proud to say that all our wines are produced from grapes from the region and Country as stated on the label. All our wines are bottled at source in the Country of Origin. With a staggering £2.05 of every bottle of wine being duty now it is getting harder to find wines of good quality that have not been shipped over in huge 9900 litre plastic bladders and bottled in this Country. This is why we buy direct from the Importer, from small Domaines to give you the best quality possible.

## CHAMPAGNE FACTS

The classic Champagne coupe was adapted from a wax mold made from the breast of Marie Antoinette.

There is about 90 pounds per square inch of pressure in a bottle of Champagne. That's more than triple the pressure in an automobile tire.

A Champagne cork reaches a velocity of about 40 miles per hour (64 kilometers per hour) if popped out of the bottle. We recommend carefully twisting the cork out with a towel covering the bottle so no wine escapes and you don't hurt a bystander.

Actress Marilyn Monroe took a bath in 350 bottles of Champagne. We are sure it was not at the proper temperature for drinking, however

Don't drink Champagne quickly or the bubbles will cause the alcohol to enter your bloodstream too fast often causing a headache. Savor your Champagne in small sips to taste the wine but also dissipate the bubbles before swallowing.

A Champagne riddler can turn as many as 50,000 bottles in a single day.

The largest bottle size for Champagne is called a Melchizedek and is equal to 40 standard bottles or 30 liters. There are approximately 49 million bubbles in a standard sized bottle of Champagne



# THE ANCHOR

## DANBURY

# WINE LIST



# WHITE Selection



- 1. Sauvignon Blanc Primera Luz** €16.00  
*Central Valley • Chile* • 🐟 🍷 🌿 🍷  
Aromatic nose of gooseberries and lychees accompanied by herbaceous, grassy and lemon flavours. (12.5%abv)
- 2. Vermentino/Colombard/Grenache Blanc/Terret, Le Rouleur** €17.00  
*Languedoc Roussillon • France* • 🐟 🍷  
An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas. (11.5%abv)
- 3. Pinot Grigio/Garganega Via Nova** €17.50  
*Veneto • Italy* • 🐟 🍷 🌿  
Dry and medium bodied with apple and pear fruit flavours, citrus acidity and hints of almonds. (12%abv)
- 4. Semillon Chardonnay Mullygrubber, Warburn Estate** €17.50  
*South Eastern Australia* • 🍷 🍷  
Ripe, fresh fruit aromas of peach and melon, and a round, juicy palate. (12.5%abv)
- 5. Chenin Blanc Free - Run Steen MAN Family** €18.50  
*Western Cape • South Africa* • 🐟 🍷 🌿 🍷  
Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality. (13%abv)
- 6. Chablis Olivier Tricon** €26.50  
*Burgundy • France* • 🍷 🍷 🌿  
This is benchmark Chablis, with crisp, citrus overtones and a mineral finish. (12.5%abv)
- 7. Rueda, Verdejo Ramon Bilbao** €19.50  
*Rueda • Spain* • 🐟 🍷 🌿  
Straw yellow colour with emerald hues, bright and clean. Aromatic with a tropical character and citrus notes like lime and peach. (13%abv)
- 8. Pinot Grigio Arcole Sartori** €18.50  
*Veneto • Italy* • 🍷 🍷 🌿  
Soft and fresh with good texture. (12%abv)
- 9. Rioja Blanco Heredad de Tejada, Vintae** €19.45  
*Rioja • Spain* • 🐟 🍷 🌿  
Ripe fruit, dates and banana notes with nuances, making it an interesting and complex wine. (12.5%abv)
- 10. Mâcon-Villages Cave de l'Aurore** €22.00  
*Burgundy • France* • 🍷 🍷 🌿  
Fruit flavours with a long, concentrated finish offering a hint of apple and a touch of creaminess. (12.5%abv)
- 11. Sancerre, Le Petit Broux Les Celliers de Ceres** €28.50  
*Loire • France* • 🐟 🍷 🌿 🍷  
Concentration of green fruits and crisp citrus flavours with a mineral streak, finishing clean and refreshing. (13%abv)
- 12. The Stump Jump d'Arenberg** €21.75  
*McLaren Vale • Australia* • 🐟 🍷 🌿 🍷  
An exotic mix of citrus, stone fruits, passionfruit, guava and tinned pineapple which develops into a long savoury, nutty like finish. (12.4%abv)
- 13. Land Made Sauvignon Blanc Yealands** €21.00  
*Marlborough • New Zealand* • 🐟 🍷 🌿 🍷  
Notes of stone fruit and guava, underpinned with notes of fresh herbs. The palate is brimming with fresh/vivacious fruit that is balanced with a crisp, mineral finish. (13%abv)

# RECOMMENDED WITH Fish



- 14. Gavi Briccotondo Fontanafredda** €23.50  
*Piemonte • Italy* • 🐟 🍷 🌿  
Lemons and minerals on the nose followed by a fresh palate with medium body and no oak. (12%abv)

# RED Selection



- 18. Merlot Primera Luz** €16.00  
*Central Valley • Chile* • 🍷 🍷 🌿  
Red cherry and plum aromas. Filled with currant and vanilla. (13%abv)
- 19. Grenache Maison Saturnin Laudun Chusclan** €16.00  
*Languedoc • France* • 🍷 🍷  
Dominated by aromatic red fruit on the nose and concentrated red fruit flavours on the palate. (12.5%abv)
- 20. Ou Kalant Cabernet Sauvignon MAN Familiy** €19.00  
*Western Cape • South Africa* • 🍷 🍷 🌿  
A bold and juicy red wine with red-berry fruit aromas and a touch of oak spice. Classic cabernet cassis and red-currant fruit flavours with silky tannins and long finish. (14%abv)
- 21. Primitivo Salento Boheme** €16.50  
*Puglia • Italy* • 🍷 🍷 🌿 🍷  
Aroma of plums and strawberry jam. Beautifully balanced. (13%abv)
- 22. La Place Merlot IGP Pays d'Oc** €18.50  
*South West France* • 🍷 🍷 🌿  
Soft and elegant with ripe damson fruit character and subtle tannins. (13%abv)
- 23. Malbec Trapiche** €17.00  
*Mendoza • Argentina* • 🍷 🍷 🌿 🍷  
Softly textured with notes of violets, plums and cherries and subtle hints of vanilla. (13%abv)
- 24. Shiraz, Heartland** €23.85  
*South Australia* • 🍷 🍷 🌿  
Vibrant purple hues with a deep ruby red core. The nose has masses of black fruits, red currants and spice which support hints of espresso and dried spice notes. (14.5%abv)
- 25. Pinot Noir, Yealands Marlborough** €26.50  
*Marlborough • New Zealand* • 🍷 🍷 🌿  
A bright, ruby hued wine with aromas of black cherry, violets and savoury spice on the nose. (14%abv)
- 26. Fleurie Louis Tête** €26.00  
*Burgundy • France* • 🍷 🍷 🌿  
Juicy, cherry and chocolate flavours and a raspberry finish. best served chilled in the Summer months (13%abv)

Check the other side of the flap for our "By The Glass" selection.



# RECOMMENDED WITH Steak

- 27. Don David Malbec El Esteco** €23.50  
*Salta • Argentina* • 🍷  
A medium-full bodied wine with notes of cooked plums, prunes and violets. (14%abv)
- 28. Rioja Vinedos de Altura Ramon Bilbao** €23.00  
*Rioja • Spain* • 🍷 🍷 🌿 🍷  
Ruby red colour, medium high intensity. Clear and bright. On the nose you can find the fresh aromas typical of vines planted at high altitude. (13.5%abv)
- 29. Crozes Hermitage Papillon Domaine Gilles Robin** €30.00  
*Rhone • France* • 🍷 🍷 🌿  
Gentle notes of damson on the nose. Soft with hints of white pepper and plums on the palate and a clean finish. (13%abv)
- 30. Shiraz Cabernet Mullygrubber** €17.50  
*South Eastern Australia* • 🍷 🍷 🌿 🍷  
Black fruit aromas packed with blackberry and cherry flavours. (13.5%abv)

Personal recommendation by Neil

## Food Matching Guide



# SPARKLING & Champagne

- 32. Brut Baron De Marck Gobillard** €41.00  
*Champagne • France* • 🍷 🍷  
Clean and soft with stylish character and a fruity nature bursting with apples and pears. (12.5%abv)
- 33. Brut Mosaïque Champagne Jacquart** €46.00  
*Champagne • France* • 🍷 🍷  
The bouquet is fresh with pear hints mingled with intense notes of bread crust. (12.5%abv)
- 34. Cuvée Rosé Brut Laurent Perrier** €80.00  
*Champagne • France* • 🍷 🍷  
Elegant with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries. (12%abv)
- 35. Terre di S.Alberto Prosecco Terre di Sant'Alberto** €22.00  
*Veneto • Italy* • 🐟 🍷 🌿  
A classic Prosecco with a fine mousse and a fresh green pear character. (11%abv)

Personal recommendation by Louise

- 36. Cava Torello Reserva** €25.50  
*Penedès • Spain* • 🐟 🍷 🌿  
Bright, pale straw with lime hints. Floral and white fruit aromas, like ripe apple, pear and melon with fine hints of brioche and anise. (12%abv)

# ROSÉ Selection

- 15. Pretty Gorgeous Rosé IGP Pays d'Oc** €17.00  
*Languedoc Roussillon • France* • 🍷 🍷 🌿 🍷  
Delightful and dainty with intense lychee, strawberry notes and hints of violet. (12%abv)
- 16. Pinot Grigio Blush Il Sospiro** €19.00  
*Veneto • Italy* • 🍷 🍷 🌿  
An aromatic nose of freshly crushed cranberries and mineral elements. (12%abv)
- 17. Comte de Provence Rosé La Vidaubanaise** €23.50  
*Provence • France* • 🍷 🍷  
An aromatic nose of freshly crushed cranberries and mineral elements. (12.5%abv)