VISTA

WINE LIST

Here at Gleddoch House Hotel we pride ourselves on offering our guests the best experience possible. Working closely with the award winning wine specialist Hallgarten Wines we have created this fabulous list featuring some of the world top wine producers, like Champagne Duval-Leroy, San Marzano, Mirabeau, Jim Barry and Saint Clair.

The list is laid out by style to help guide you to one of your favourite wines or hopefully something new and exciting. We are offering a large selection by the glass, this will allow you to match perfectly with your meal in our wonderful Vista Restaurant.

If you have any questions please don't hesitate to ask one of our team...

CHAMPAGNE & SPARKLING WINES

What better way to start your stay with us? Try the spectacular Champagne Duval-Leroy a favourite amongst Paris' Michelin Star Restaurants.		125ml	Bottle
 O1. Prosecco Calmaggoise Extra Dry, Treviso Veneto, Italy O2. Prosecco, Callezoine 96 Rosé, Massottina Veneto, Italy O3. Crémant d'Alsace Brut, Cuvée Julien, Dopff au Moulin Champagne, France O4. Champagne Duval-Leroy, Brut Réserve Champagne, France O5. Champagne Duval-Leroy, Rosé 1er Cru Prestige Champagne, France O6. Champagne Bollinger, Special Cuvée Champagne, France O7. Champagne Laurent Perrier, Cuvée Rosé Brut Champagne, France O8. Champagne Ruinart, Blanc de Blancs Champagne, France O9. Champagne Krug, Grande Cuvée Champagne, France 		£7.50 £8.00 £9.50 £15.00	£30.00 £42.00 £52.00 £75.00 £95.00 £110.00 £135.00 £135.00 £335.00
WHITE WINES FRESH, CRISP & MINERAL	175ml	250ml	Bottle

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These wines are light and elegant with classic notes of minerality, perfect by themselves or a great match with our lighter style dishes. Try the Gavi di Gavi - trust us it is fabulous.

10. Piquepoul Terret 'l'Arête de Thau', Côtes de Thau Languedoc, France	£7.00	£10.00	£30.00	
11. Pinot Grigio, 'Elfo', Sacchetto Veneto, Italy	£8.50	£10.00	£33.00	
12. Sauvignon Blanc Estate, Lomond Wines Cape Agulhas, South Africa	£10.00	£14.00	£39.00	
13. Gavi di Gavi, Fossili, San Silvestro Piedmont, Italy	£11.00	£14.00	£40.00	
14. Assyriko, Muses Estate Central Greece, Greece	£11.00	£14.00	£41.00	
15. Sancerre, Domaine Merlin - Cherrier Loire, France			£60.00	

FRUIT DRIVEN & AROMATIC

Here we move the flavour spectrum from citrus to more tropical, stone fruit, and floral, perfect with white meats like chicken and pork, but also great with spicy Asian dishes. The Viognier is well worth a try.

16. Chenin Blanc, Wild Garden Cape Coast, South	£6.00	£9.00	£26.00
17. Zibibbo, Vitese, Comlumba Biance Sicily, Italy	£8.00	£10.50	£31.00
18. Vermentino di Sardegna, Cala Reale, Sella & Mosca Sardinia, Italy	£9.50	£12.00	£35.00
19. Viognier, Off the charts, Bruce Jack Wines Swartland, South Africa			£37.00
20. Sauvignon Blanc, Te Muna, Craggy Range Martinborough, New Zealand	£13.00	£17.50	£50.00

RICH & TEXTURED

Richer and riper styles of white wine, some with a touch of oak. These wines are really food friendly, great with fish in butter or creamy sauces and an ideal match to Roast Chicken. The Rioja Blanco is a huge staff favourite.

21. Verdeca 'Talò', San Marzano Apulia, Italy	£7.50 £11.00 £30.00
22. Chardonnay Gran Reserva, Vina Echeverria Valle de Curicó, Chile	£8.50 £11.50 £33.00
23. Rioja Blanco, Valdebaron, Bodegas Ondarre Rioja, Spain	£9.50 £12.50 £36.00
24. Blanc de Malbec, Andeluna Mendoza, Argentina	£10.50 £15.00 £40.00
25. Mâcon-Bussières Le Vieux Puits, Thierry Drouin Burgundy, France	£52.00

ROSÉ WINES

Not just for summer drinking, Rose can also be an excellent food wine, try with cured meats, smoked salmon, Prawns and shellfish. 'Tramari' means between two seas and signifies the positioning of the Primitivo vineyard sites in Puglia (the Heel of Italy).

26. Primitivo Rose 'Tramari, San Marzano Apulia, Italy	£8.50 £11.00 £33.00
27. Côtes de Provence Rosé, Aumerade Style, Chateau de l'Aumerade Provence, France	£9.50 £11.50 £33.00
28. Ultimate Provence Rose Provence, France	£15.00 £20.50 £60.00
29. Whispering Angel Rose Provence, France	£17.00 £23.00 £66.00

RED WINES 175ml 250ml Bottle

FRUIT DRIVEN & SILKY

The more delicate side of red wine, lovely juicy red fruits and a touch of spice. Great by themselves, but try with Lamb or tomato based dishes. The Merlot, 'La Petite Lestrille' is made sustainably by 3rd generation female winemaker Estelle Roumage.

30. Pinotage, Hazy View Western Cape, South Africa	£7.50	£9.50 £28.00
31. Pinot Noir, Viña Edmara Valla de Casablanca, Chile	£8.50	£11.50 £33.00
32. Merlot, Bordeaux Rouge, La Petite Lestrille, Château Lestrille Bordeaux, France	£10.00	£12.50 £37.00
33. Barbera d'Asti, Le Orme, Michele Chiarlo Piedmont, Italy	£12.00	£16.50 £46.00
34. Pinot Noir, Monterey, Old Stage California, USA		£55.00

BOLD & FULL-BODIED

Big and bold, the wines in this section have more structure and can withstand full flavoured dishes, great with Venison and well aged Beef. The Andeluna Malbec is a real stand out, coming from some of the highest vineyard sites in the world, it is one of the best we have tasted.

35. Carmenère, Undurraga Valle Central, Chile			£29.00
36. Primativo, Il Pumo, San Marzano Pugila, Italy	£8.00	£11.50	£34.00
37. Cabernet Sauvignon Gran Reserva, Viña Echeverría Valle de Curicó, Chile			£34.00
38. Grenach Syrah Côté Sud, Côtes Catalanes, Domaine Lafage Roussilon, France	£9.50	£12.00	£36.00
39. Malbec '1300', Andeluna Mendoza, Argentina	£11.00	£14.00	£41.00
40. Amarone della Valpolicella, La Collina dei Ciliegi Veneto, Italy			£75.00

SAVOURY & SPICED

Richer with the added oak complexity, this brings notes of sweet spices and sometimes hint of tobacco leather. These wines need more robust dishes, slow cooked beef and game or just a great steak.

41. Syrah, Tumbleweed Big Sky, Bruce Jack Wines Overberg, South Africa	£8.00	£10.50	£31.00
42. Montepulciano d'Abruzzo, Avegiano, Bove Abruzzo, Italy	£8.50	£11.00	£33.00
43. Côtes du Rhône Rouge, Parallèle 45, Paul Jaboulet Aîné Rhone, France	£9.50	£13.00	£38.00
44. Shiraz 'The Barry Bros', Jim Barry Wines South Australia, Australia	£11.50	£13.50	£39.00
45. Rioja Crianza, Finca San Martin, Torre de Ona Rioja, Spain	£12.00	£15.50	£45.00
46. Rosso di Montalcino, Poggio Alle Mura, Banfi Tuscany, Italy			£62.00

DESSERT & FORTIFIED

100ml Bottle

Bottle

175ml

In our opinion no meal is complete with out a good 'sweetie', great with dessert but a must try with cheese. Andrew Quady was a firework builder before turning to winemaking, now he makes 'explosive' dessert wines instead.

47. Late Harvest Sauvignon Blanc, Vina Echeverria 37.5cl Valle de Curico, Chile	£6.50	£30.00
48. Essensia'Orange Muscat, Quady California, USA	£6.00	£33.00
49. 10 Year Old Tawney Port Douro, Portugal		£54.00

ALCOHOL FREE

50. Levin 0% Blanc de Blancs, Villa Noria Languedoc, France	£6.50	£26.00
51. Levin 0% Chardonnay, Villa Noria Languedoc, France	£6.50	£23.00
52. Levin 0% Rosé, Villa Noria Languedoc, France	£6.50	£23.00
53. Levin 0% Pinot Noir, Villa Noria Languedoc, France	£6.50	£23.00

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