

THIRTY-ONE

WINE PAIRING RECOMMENDATIONS

ROSE

Caizergues Sparkling Brut - Grenache 50%, Mourvèdre 50%

Pairs well with fish, chocolate and fruit dishes.

Bottle -----	30	250ml -----	9.5
175ml -----	7.5	125ml -----	6

Les Magnanelles 2022 - Grenache Noir and 70-year-old Cinsault

Pairs well with fish and vegetable dishes.

Bottle -----	28	250ml -----	9
175ml -----	7	125ml -----	5.5

WHITE

Les Magnanelles Blanc 2022 - Grenache, Marsanne, Vermentino, Viognier

Pairs well with fish dishes.

Bottle -----	28	250ml -----	9
175ml -----	7	125ml -----	5.5

Les Voisins 2022 - Vermentino 60%, Viognier 40%

Pairs well with fish and vegetable dishes.

Bottle -----	28	250ml -----	9
175ml -----	7	125ml -----	5.5

RED

Les Magnanelles 2019 - Grenache, Syrah, Carignan, Mourvèdre

Pairs well with cheese and meat dishes.

Bottle -----	30	250ml -----	9.5
175ml -----	7.5	125ml -----	6

Les Tisserands 2020 - Syrah, Merlot, Grenache

Pairs well with steak and charcuterie dishes.

Bottle -----	30	250ml -----	9.5
175ml -----	7.5	125ml -----	6

PLEASE ASK STAFF FOR OUR HOUSE WINE SELECTIONS

Domaine les Caizergues sits in the foothills of the Cevennes to the north of the city of Montpellier in the South of France.

All their vines grow at an altitude of at least 160m, and this elevated position, allied to the wonderfully warm sunny climate, allows their grapes to mature slowly and gently, resulting in highly expressive wines that ooze a delightful freshness.

