



QUAGLINO'S

LOVE WINE

As part of the D&D London Love Wine campaign, which aims to encourage diners to be more experimental with their choice in wine when dining out, we are hosting a series of intimate and concentrated wine tastings in our Giovanni Room. Please check the back of this list for more details.

For our first tasting on January 17th we highlighted our boutique supplier Champagnes and Chateaux, who lead a tasting on Thiénot Champagne. Once an industry secret, this Champagne has grown in popularity and can now be found in some of the capital's top restaurants, including Quaglino's.

For the month of January, we would like to draw your particularly attention to the impressive Thiénot Blanc de Blancs Cuvée Stanislas made 100% from Chardonnay grapes; it has subtle brioche and dough aromas on the nose and fresh stone fruits and honey flavours on the palate.

A must try!

Quaglino's Sommeliers' Team

	Glass	Bottle
NV Alain Thienot Brut	10.00	53.00
2004 Alain Thienot Brut millesimé	14.50	69.00
1999 Alain Thiénot Grande Cuvée	16.50	92.00
2004 Alain Thiénot Blanc de Blanc Cuvée Stanislas	19.00	102.00
NV Alain Thienot Brut Rosé	14.50	69.00

Please note that all wines are available subject to remaining stock.

Champagne & Sparkling

	Glass	Bottle
NV		
Louis Roederer Brut Premier (half bottle)		34.25
Prosecco Brut Jeio Bisol, Italy		38.50
Piper Heidsieck Brut	9.95	54.00
Lanson Black Label		58.00
Laurent Perrier Brut	12.50	65.00
Louis Roederer Brut Premier	15.50	68.00
Besserat de Bellefon "Cuvée des moines" Blanc de Blancs		84.00
Taittinger Nocturne sec	18.50	77.50
Veuve Clicquot Ponsardin Yellow Label Brut		79.00
Bollinger Special Cuvée Brut		81.00
Laurent Perrier Ultra Brut		85.00
Lanson Extra Age Brut		125.00
Laurent Perrier Grand Siècle Brut		185.00
VINTAGE		
2005 Nyetimber Classic Cuvée sparkling, Sussex		65.00
2004 Alain Thiénot Vintage	14.50	69.00
2004 Veuve Clicquot Ponsardin Vintage Brut		98.00
2000 Pol Roger, Extra Cuvée de Réserve	19.50	110.00
2002 Dom Perignon Vintage		118.00
1999 Pommery, Cuvée Louise		155.00
2004 Louis Roederer Cristal		250.00
1996 Dom Perignon Rosé Vintage		289.00
MAGNUM		
NV Piper Heidsieck Brut		105.00
NV Bollinger Spécial Cuvée		165.00
NV Laurent Perrier Rosé Brut		175.00
NV ROSE		
Alain Thiénot Rosé	14.50	69.00
Lanson Rosé		73.00
Taittinger Rosé		75.00
Billecart Salmon Rosé Brut		76.00
Laurent Perrier Rosé Brut	17.00	95.00

White Wine

	175ML/Carafe	Bottle		175ML/Carafe	Bottle
FRANCE			SPAIN & PORTUGAL		
2010 Viognier, Mas La Chevalière, Languedoc-Roussillon		25.00	2008 Rioja Blanco, Barrel Fermented Azabache, Spain		22.00
2010 Muscadet, Château du Poyet, Loire	7.75 / 18.00	27.50	2010 Muscat Gewurztraminer, Torres, Catalunya, Spain		24.25
2010 Côtes du Rhône Blanc, Paul Jaboulet, Rhône Valley		29.00	2010 Vinho Verde, Quinta de Aveleda, Portugal		25.00
2010 Sauvignon de Touraine, JF Roy, Loire		32.00	2010 DouRosa, Quinta de la Rosa, Douro, Portugal		32.00
2010 Macon-Charnay, Domaine Remond, Burgundy		39.00	2010 Albariño, Condes de Albarei Rias Baixas, Spain	9.50 / 27.00	38.00
2010 Chablis, William Fèvre, Burgundy		41.50	USA, SOUTH AMERICA & SOUTH AFRICA		
2009 Pinot Blanc, Kritt "Les Charmes", Kreydenweiss, Alsace	10.00 / 28.50	42.50	2011 Sauvignon Blanc, Ochagavia, Valle del Rapel, Chile	6.50/18.50	21.50
2009 Rully Blanc, Joseph Drouhin, Burgundy		43.00	2011 Viognier, La Playa, Colchagua Valley, Chile		22.50
2006 Riesling, Tradition, Hugel, Alsace		45.00	2010 Chenin Blanc, Laibach, Stellenbosch, South Africa		26.00
2010 Pouilly Fumé, « La Roche Blanche », Dom Laporte, Loire		46.00	2009 Riesling, Hartenberg, Stellenbosch, South Africa		27.00
2007 Gewurztraminer Reserve Personnelle, Weinbach, Alsace		48.50	2011 Sauvignon Blanc, Vina Chocalan, Maipo Valley, Chile		28.00
2009 Chablis 1^{er} Cru, Montée de Tonnerre, Dom du Chardonnay, Burgundy	12.50 / 35.50	52.50	2009 Chardonnay/Viognier, Cordillera, M.Torres, Chile		33.00
2007 Viré Clessé, Domaine Jeandeau, Burgundy		55.00	2008 Pinot Gris, Firesteed, Oregon		40.50
2010 Sancerre "Les Caillottes", JM Roger, Loire		58.00	2008 Chardonnay, Wente, Riva Ranch, California		44.00
2009 Condrieu, Pagus Luminis, Louis Chêze, Rhone Valley		62.00	2006 Chardonnay, D'Honneur, De Wetshof, Robertson, South Africa	11.50 / 33.00	49.00
2008 Meursault, Domaine Michelot, Burgundy		71.00	2008 Chardonnay, Marimar Estate, Don Miguel Torres, Russian river Valley, California		68.00
2009 Chassagne Montrachet, J.Marc Pillot, Burgundy		73.00	AUSTRALIA & NEW ZEALAND		
2008 Blanc Fumé de Pouilly, D.Dagueneau, Loire		100.00	2010 Chardonnay, Benchmark, Grant Burge, Australia		26.50
2007 Corton Charlemagne Grand Cru, Laleure-Piot, Burgundy		123.00	2009 Chenin Blanc, Esk Valley, Hawke's Bay, New Zealand		29.00
2006 Puligny Montrachet 1 ^{er} Cru, Clavoillon, Domaine Leflaive, Burgundy		148.00	2010 Riesling, Wairau River, Marlborough, New Zealand	8.50 / 25.00	35.00
ENGLAND, GERMANY & AUSTRIA			2010 Sauvignon Blanc, Summerhouse, Marlborough, New Zealand	9.00 / 26.00	36.50
2010 Hollow Meadow, Westcombe Hills, Warwickshire	7.75 / 21.00	31.50	2010 Pinot Gris, Mount Difficulty, Central Otago, New Zealand		42.50
2010 Riesling Dry, Dönnhoff, Nahe, Germany		36.50	2011 Riesling, Polish Hills, Grosset, Clare Valley, Australia		50.00
2009 King's Fumé, Stanlake Park Estate, Berkshire, England		39.00	2009 Semillon/Sauvignon Blanc, Cullen, Margaret River, Australia		52.50
ITALY			2010 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		55.50
2010 Garganega, Torre Del Falasco, Veronese	5.50/13.50	19.50	MAGNUM		
2010 Bianco Salento, Lamadoro, Sava, Puglia		24.00	2007 Chardonnay, Planeta, Sicily, Italy		115.00
2010 Soave Classico, Pieropan, Veneto		32.50			
2010 Pinot Grigio Borgo delle Oche, Friuli-Venezia Giulia	8.50 / 25.00	34.50			
2010 Greco di Tufo, Vesevo, Southern Italy		36.00			
2007 Sauvignon Blanc, Petrusa, Friuli		38.00			
2010 Vernaccia di San Gimignano, Panizzi, Tuscany		39.50			
2009 Sylvaner, Abbazia di Novacella, Alto Adige		40.00			
2010 Gavi di Gavi, La Giustiniana, Lugarara, Piedmont	10.00 / 29.50	42.00			
2010 Pinot Grigio, Jermann, Friuli-Venezia		51.00			
2008 Chardonnay, Planeta, Sicily		58.00			

A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 20%.

Carafes are served in 500ML measure.

All wines by the glass are available in 125ML on request



Red Wine

	175ML/Carafe	Bottle		175ML/Carafe	Bottle
FRANCE			CALIFORNIA, SOUTH AMERICA & SOUTH AFRICA		
LOIRE, RHONE & SOUTH OF FRANCE			2010 Pinotage Long Beach, Western Cape, South Africa		
2010 Bourgueil Cassiopée, Dom. De La Chevalerie, Loire		29.50	2010 Merlot, Ochagavia, Valle del Rapel, Chile	6.50/17.50	22.50
2010 Côtes du Rhône, Domaine Chapoton, Rhone	8.00 / 21.00	30.00	2011 Pinot Noir Reserva, Punto Niño, Casablanca Valley, Chile		28.50
2007 Syrah, Château Val Joanis, Côtes du Luberon		33.50	2009 Syrah, Porcupine Ridge, Boekenhoutskloof, Coastal Region, South Africa		30.50
2009 Clos Fantine Tradition, Faugères, Languedoc		34.50	2010 Malbec, Altos Las Hormigas, Mendoza, Argentina	8.25 / 21.50	33.50
2007 Domaine de Courbissac, Minervois, Languedoc		36.50	2008 Clos De Los Siete, M.Rolland, Mendoza, Argentina		46.00
2009 Vacqueyras, Domaine de la Verdine, Rhône		40.50	2005 Merlot, De Trafford, Stellenbosch, South Africa		49.00
2009 Crozes Hermitage, Domaine des Entrefaux, Rhône		49.50	2007 Cabernet Sauvignon, Kendall Jackson, California	12.00 / 34.50	51.00
2009 St Joseph, Cuvée Caroline, Louis Chèze, Rhône		64.00	N.V Caballo Loco No 12, Valdivieso, Chile		52.50
2007 Chateaneuf du Pape « Les Granieres de la Nerthe »		68.00	2009 Pinot Noir, Nature in Concert, Danie De Wet, Robertson Valley, South Africa		57.00
2005 Côte-Rôtie, Etienne Guigal, Rhône		79.00	2007 Pinot Noir, Land's Edge, Hartford Court, Sonoma Coast, California		70.00
BURGUNDY & BEAUJOLAIS			2003 Cabernet Sauvignon, Atalon, Napa Valley, California		
2010 Brouilly, Château de Pierreux, Beaujolais	9.00 / 24.50	35.00	2002 Cabernet Sauvignon, Anakota, Sonoma, California		92.00
2009 Irancy, Domaine Cantin, Burgundy		39.00	AUSTRALIA & NEW ZEALAND		
2010 Fleurie, La Madone, Domaine Lafont, Beaujolais		43.50	2010 Shiraz Benchmark, Grant Bruge, South Australia		27.50
2010 Pinot Noir, Bourgogne, Jean Marc Pilot, Burgundy	10.50 / 29.00	46.00	2008 Cabernet/Merlot, Omrah, Australia		30.50
2008 Gevrey Chambertin "Cuvée Ostrea" Domaine Trapet, Burgundy		66.50	2009 Shiraz Jester, Mitolo, Mc Laren Vale, Australia		36.50
2008 Volnay 1er Cru Santenots, Dom. Nicolas Rossignol, Burgundy		78.00	2008 Syrah, Tinpot Hut, Hawke's Bay, New Zealand	10.00 / 27.00	39.50
2007 Beaune 1er Cru, Frederic Cossard, Burgundy		85.00	2006 Cabernet Sauvignon, Parker Estate, Coonawarra, Australia		55.50
2006 Morey-Saint-Denis, Bruno Clair, Burgundy		88.00	2009 Pinot Noir, Mount Difficulty, Central Otago, New Zealand		57.50
2006 Vosne-Romanée "Les Beaux Monts" Daniel Rion, Burgundy		99.00	2008 The Steading, Torbreck, Barossa Valley, Australia		72.00
2004 Latricieres-Chambertin Grand Cru Domaine Trapet, Burgundy		133.00	2009 Pinot Noir, Ata Rangii, Martinborough, New Zealand		79.00
2004 Echezeaux Grand Cru, René Engel, Burgundy		142.00	MAGNUM		
BORDEAUX			2003 Château Val Joanis "Réserve Les Griottes" Côtes du Luberon, France		
2008 Château de Fontenille, Grand Vin de Bordeaux		33.50	2005/06 Vosne-Romanée "Les Beaux Monts" Daniel Rion, Burgundy, France		198.00
2007 Château de Ricaud, 1ere Cotes de Bordeaux		40.00	Rosé		
2008 Château Haut Gros Caillou, St Emilion Grand Cru	15.50 / 45.00	65.00	2010 Touriga Nacional Rosé, Casa do Lago, Portugal		23.50
2005 Brio de Cantenac Brown, Margaux		76.00	2010 Coteaux d'Aix-En-Provence, Château Beaulieu, France		29.50
2007 Château Moulinet, Pomerol		79.00	2010 Quinta da Falorca Rosé, Douro, Portugal		32.00
2000 Château Pomeaux, Pomerol		86.00	2010 Syrah, Château Val Joanis, Lubéron, France	9.00 / 24.50	34.50
2001 Château Pibran, Cru Bourgeois, Pauillac		92.00	2010 Bandol, Domaine La Suffrène, Provence, France		39.50
2004 Château Cantenac Brown, 3e Cru Classé, Margaux		97.00	As part of the D&D London LOVE WINE campaign which aims to encourage diners to be more experimental with their choice in wine when dining out; Quaglino's is hosting monthly wine tastings in our intimate Giovanni Room.		
1996 Château Gruaud Larose, 2e Cru Classé, St Julien		145.00	The next tasting on February 20th will feature our supplier Domaine Cazes, bio-dynamic and organic wines. Tickets will cost just £25 and include all wines and a selection of nibbles. Guests can also enjoy a 10% discount should they wish to dine in the restaurant afterwards on our A La Carte menu. Further dates in the series that have be confirmed is March 20th.		
1989 Château Rauzan-Ségla, 2e Cru Classé, Margaux		180.00	 QUAGLINO'S		
2000 Château Pichon-Longueville, 2e Cru Classé, Pauillac		395.00			
1982 Château Mouton-Rothschild, 1er Cru Classé, Pauillac		1100.00	For further information please contact Georgia on 020 7484 2005 or email georgiia@danddlondon.com or check out our website for all our latest events and offers.		
1985 Château Pétrus, Hors Classé, Pomerol		1350.00			
ITALY					
2009 Barbera, Amonte, Piemonte DOC	5.50 / 13.50	19.50			
2009 Syrah Merlot Organic, Promessa, Puglia IGT		23.50			
2010 Salice Salentino, Masseria Pietrosa, Puglia	8.50 / 18.00	27.00			
2010 Valpolicella Classico, Allegrini, Veneto		34.50			
2008 Amarone "Corte Castaldi" Poggi, Veneto		52.00			
2006/07 Chianti Riserva, Casale dello Sparviero, Tuscany		55.00			
2008 Sangiovese, Monteverdine Rosso, Tuscany		59.00			
2009 Barbera D'Alba, Vigne Gattere, MauroMolino, Piedmont		70.80			
2007 Barolo, Vigna del Pola, Ascheri, Piedmont		75.00			
2006 Brunello di Montalcino, S.Nardi, Tuscany		86.00			
2006 Flaccianello Della Pieve, Fontodi, Tuscany		91.00			
SPAIN, PORTUGAL & LEBANON					
2009 Tempranillo/Cabernet, Rivola, Sardon de Duero, Spain		35.50			
2008 Rioja Crianza, Hacienda Grimon, Spain	8.50 / 26.50	37.00			
2007 Rioja CUNE Reserva, Haro, Spain		39.00			
2008/09 Post Scriptum, Prats & Symington, Douro, Portugal		45.00			
2009 Resalte, Ribera del Duero, Spain		49.50			
2006 Priorat "Embruix", Vall Llach, Catalunya, Spain		60.50			
2001 Château Musar, Bekaa Valley, Lebanon		66.00			
1991 Rioja Gran Reserva, Viña Tondonia, Spain		98.00			