

*isabelle's*

RESTAURANT & BAR

WINE

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We are very proud to list the wines of **Château la Coste**, from Provence, France and La Coste de los Andes in Argentina. Both vineyards are Irish-owned and abide by biodynamic principles and a philosophy which places nature at the very heart of production.

The story of **Château la Coste** began in 2011, when Irishman **Paddy McKillen** Snr. Fell in love with the 350 year old estate nestled in the countryside around Aix-en-Provence, a stunning location surrounded by wild flowers and wildlife. The estate lives and breathes its organic philosophy, combining nature, wine, and art in an honest expression of the love of the land. Home to works by some of the world's most renowned artists including Tadao Ando, Louise Bourgeois and Tracey Emin, the estate is an exhibition of creativity in the fields of art and architecture.

Don't miss the opportunity to try these unique drops whilst you dine with us.

**Discover more about Château la Coste**



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## CRITICALLY-ACCLAIMED WINES

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Château la Coste, Grand Vin Blanc 2020

James Suckling 92 points

Decanter 90 points

Silver Medal - Concours Terre de Vins

Château la Coste, Grand Vin Rosé 2020

Wine enthusiast 92 points

Robert Parker 91 points

Decanter 91 points

Silver medal - London Wine Competition

Château la Coste, Grand Vin Rouge 2017

James Suckling 90 points

Wine Enthusiast 91 points

Silver medal - Concours de Lyons

Silver medal - London Wine Competition

Château la Coste, le Rouge 2019

Wine Enthusiast 90 points

Gold medal - Concours Terre de Vins

Château la Coste, Les Pentes Douces, le Rouge 2017

Wine Enthusiast 89 points

# GETTING BEHIND THE LABEL

If you like that, then try this! We highlight some best-selling varietals and recommend wines that are of a similar style.

Why not explore something new today?

## WHITE GRAPES

### SAUVIGNON BLANC

Juicy acidity, light in body - defining traits of Sauvignon Blanc are citrus fruits, crisp, dry, refreshing. If you like that, then try Riesling, Picpoul, Vermentino, Verdejo (Rueda), Muscadet

### CHARDONNAY

Lower in acid, rounded in body - defining traits of Chardonnay are ripe golden, orchard fruits. If you like that, try Côtes du Rhône Blanc & Pinot Blanc. For oaked Chardonnay, traits are butter, cream, vanilla, toffee. If you like that, try Viognier, Godello, Pinot Gris & Chenin Blanc (oaked)

### PINOT GRIGIO

Often quite neutral, low in acid - defining traits of Pinot Grigio are peachy fruits. If you like that, try Pinot Blanc or an un-oaked Chardonnay

### ALBARIÑO

Moderate to high acidity - defining traits of Albariño are peach, white fruits and a typically saline or mineral feel. If you like that, try Grüner Veltliner, Verdejo, un-oaked Chenin Blanc or Godello.

## RED GRAPES

### MALBEC

Juicy acidity, full body - defining traits of Malbec are black fruits, with spice & vanilla in oaked wines. If you like that, then try Bordeaux, Cabernet Franc, Chianti Classico, Brunello. For un-oaked wines, try Mencia, Gamay or Beaujolais.

### CABERNET SAUVIGNON

Structured, can have grippy tannins with defining traits of Cabernet Sauvignon are blackcurrants & herbal notes. If you like that, then try Bordeaux, Merlot, Tannat, Cabernet Franc or Nero d'Avola

### MERLOT

Plump, with soft tannins, the defining traits of Merlot are black berries & plums. If you like that, try Primitivo, St Emilion, Montepulciano.

### SYRAH/SHIRAZ

Full bodied, moderate tannins. Defining traits of Shiraz or Syrah are pepper, black & red fruits, spice. If you like that, try Côtes du Rhône, Crozes Hermitage, St Joseph, Garnacha

### TEMPRANILLO (RIOJA)

Full bodied, soft tannins - defining traits of Tempranillo are ripe strawberries & black fruits. Lead variety in Rioja wines. If you like that, try Ribera del Duero, Toro, Portuguese reds

## YOUR GUIDE TO SUSTAINABILITY CREDENTIALS

**(O)** – Organic wine - certified

**(OV)** – Organic farming in the vineyard - not certified

**(B)** – Biodynamic wine (organic plus!)

**(WoT)** – Wine on tap - no glass, low CO2, fresher for longer

**(S)** – Sustainable wine - minimal chemicals, water & energy management

## WINES ON TAP

<b>WHITE</b>	<b>GLS</b>	<b>500ML</b>	<b>750ML</b>
AGREDO WHITE, VENETO, ITALY - TREBBIANO, VERDUZZO	7.00	19.00	32.00
BENITO SANTOS, RIAS BAIXAS, SPAIN - ALBARINO	8.50	24.00	38.00
DOMUS VINI, VENETO, ITALY - PINOT GRIGIO	8.00	21.00	32.00
ARNOLD HOLZER, WAGRAM, AUSTRIA - GRUNER VELTLINER (SKIN CONTACT)	9.50	32.00	42.00
CHRISTOPHE COQUARD, LANGUEDOC, FRANCE - CHARDONNAY	8.50	24.00	38.00

<b>RED</b>	<b>GLS</b>	<b>500ML</b>	<b>750ML</b>
AGREDO ROSSO, PUGLIA, ITALY - MONTELPULICANO, SANGIOVESE	7.00	22.00	36.00
CHRISTOPHE COQUARD, LANGUEDOC, FRANCE - MERLOT	7.50	22.50	36.00
ARADON, RIOJA CRIANZA, SPAIN - TEMPRANILLO	8.50	27.00	40.00
FOLK MACHINE, CALIFORNIA - PINOT NOIR	12.00	35.00	55.00

## WHY WINE ON TAP?

### **GREEN**

We fit twice as much wine on a pallet meaning half as many trucks on the road and kegs are fully recyclable.

### **REDUCE WASTE**

Each 20 litre keg replaces 26 bottles, labels, closures and capsules. Recycling waste is reduced by 94%.

### **FRESHER**

With the first glass as fresh as the last. No cork taint. No stale wine.WFW

\* All wines and bubbles served by the glass contain sulphites.

## WINE BY THE GLASS

<b>WHITE</b>	<b>GLS</b>	<b>750ML</b>
STONELEIGH, MARLBOROUGH, NEW ZEALAND – SAUVIGNON BLANC	8.20	40.00
LA COSTE 'LISA BLANC' PROVENCE, FRANCE – GRENACHE, VIOGNIER	7.90	36.00
ANDILIAN BY LA COSTE, MENDOZA, ARGENTINA - CHARDONNAY	11.00	50.00
LES PENTES DOUCES, PROVENCE, FRANCE - SAUVIGNON- BLANC, VERMENTINO	10.70	50.00
LE POESIE, VENETO, ITALY – PINOT GRIGIO	7.20	35.00

<b>RED</b>	<b>GLS</b>	<b>750ML</b>
LA COSTE PREMIER CUVEE, PROVENCE, FRANCE – GRENACHE, CABERNET SAUVIGNON	8.10	37.00
LES PENTES DOUCES BY LA COSTE, PROVENCE, FRANCE – CABERNET SAUVIGNON, SYRAH	11.00	50.00
ANDILIAN BY LA COSTE, MENDOZA, ARGENTINA – MALBEC	11.00	50.00
BODEGAS ETCHART, MENDOZA, ARGENTINA – MALBEC	7.90	36.00

<b>ROSÉ BY THE GLASS</b>	<b>GLS</b>	<b>500ML</b>	<b>750ML</b>
BODEGAS CARE, SPAIN – TEMPRANILLO	7.50		32
ROSE D'UNE NUIT BY LA COSTE, PROVENCE, FRANCE – GRENACHE, SYRAH	10		42

\* All wines and bubbles served by the glass contain sulphites.

## SPARKLING WINE

<b>CHAMPAGNE</b>	<b>GLS</b>	<b>750ML</b>
MUMM CORDON ROUGE, CHAMPAGNE	20.00	100.00
PERRIER JOUET, CHAMPAGNE		140.00
LOUIS ROEDERER BRUT (0)		145.00
PIPER HEIDSIECK BRUT		132.00

<b>SPARKLING WINE</b>	<b>GLS</b>	<b>750ML</b>
CASA GHELLER PROSECCO SPUMANTE VALDOBBIADENE SUPERIORE		55.00
STOCCO ROSE FRIZZANTE - ON TAP, BY THE GLASS ONLY	8.50	
CREMANT DE BOURGOGNE, SIMONNET FEBVRE	12.50	60.00
LES BULLES, ROSÉ SPARKLING, LA COSTE. PROVENCE		55.00
DELLA VITE, PROSECCO SPUMANTE		80.00
CASA GHELLER PROSECCO SPUMANTE	9.30	39.00
CAVA, PACO & LOLO, SPAIN		50.00

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## WHITE WINE

<b>CRISPY, DRY &amp; ZESTY</b>	<b>750ML</b>
2020 – CAP CETTE DE PICPOL, ST PEYRE, LANGUEDOC-ROUSSILLON, FRANCE	35.00
2021 – HOLZER, AUSTRIA- GRUNNER VELTLINER (V,VF)	45.00
2019 – CHÂTEAU LA COSTE 'PENTES DOUCES', PROVENCE, FRANCE - SAUVIGNON BLANC, VERMENTINO	51.00
2019 – STONELEIGH 'RAPURA' MARLBOROUGH, NEW ZEALAND – SAUVIGNON BLANC	53.00
2020 – POUILLY FUMÉ, L'HERITAGE DOMAINE FIGEAT, LOIRE VALLEY, FRANCE - SAUVIGNON BLANC	59.00
2021 – HENSCHKE, PEGGY'S HILL, EDEN VALLEY, AUSTRALIA - RIESLING	58.00
2020 – CLOS PARADIS DOMAINE FOUASSIER SANCERRE, LOIRE, FRANCE – SAUVIGNON BLANC	62.00

<b>DRY, MINERAL, AROMATIC</b>	<b>750ML</b>
2021 – PODERI DAL NESPORI, RUBICONE, ITALY - TREBBIANO	35.00
2020 – VENEDOS CENTENARIOS, RUEDA, SPAIN - VERDEJO	36.00
2022 – PIEDRA NEGRA, UCO VALLEY, ARGENTINA – PINOT GRIGIO	39.00
2020 – JOSEPH DROUHIN MACON VILLAGES, BURGANDY – CHARDONNAY	42.00
2020 – CHARLES SMITH, KUNG FU GIRL, WASHINGTON, USA - RIESLING	45.00
2021 – EMILIO MORO, EL POLVORETE, SPAIN - GODELLO	45.00
2021 – PIEROPAN SOAVE CLASSICO 2020, VENETO, ITALY – GARGANEGA, TREBBIANO	52.00
2018 – PIEDRA NEGRA 'GRAN LURTON' UCO VALLEY, ARGENTINA – TOCKAIJ, CHARDONNAY	57.00
2021 – CASA ROJA LA MARIMORENA, RIAS BAIXAS, SPAIN- ALBARINO	58.00

\* All wines and bubbles served by the glass contain sulphites.

## WHITE WINE

<b>RICHER, FULL BODIED, TEXTURED</b>	<b>750ML</b>
2021 – CONDE VILLAR ALVARINHO, QUINTA DAS ARCAS, PORTUGAL - VINHO VERDE	41.00
2019 – CHATEAU DU TRIGNON, COTES DU RHONE, FRANCE - VIOGNIER	44.00
2017 – YERING STATION, 2016, YARRA VALLEY, AUSTRALIA - CHARDONNAY	45.00
2020 – TORNATORE ETNA BIANCO, SICILY, ITALY- CARRICANTE	51.00
2019 – ANDILIAN BY LA COSTE DE LOS ANDES, ARGENTINA - CHARDONNAY	53.00
2021 – DOMAINE DU VIEUX PRESOIR, LOIRE VALLEY, FRANCE - CHENIN BLANC	58.00
2019 – LE GRAND VIN, CHATEAU LA COSTE, PROVANCE, FRANCE - VERMENTINO, CHARDONNAY	59.00
2018 – POUILLY FUISSÉ VV, DOMAINE CORSIN, BURGANDY, FRANCE - CHARDONNAY	77.00
2019 – CHATEAU DE CHAMIREY, DOMAINE DEVILLARDS BURGANDY, FRANCE - CHARDONNAY	83.00
2019 – SANDHI, CENTRAL COAST, CALIFORNIA - CHARDONNAY	86.00
2019 – CHABLIS 1ER CRU, LES FOURNEAUX, CORINNE PERCHAUD, BURGANDY, FRANCE - CHARDONNAY	87.00

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## RED WINE

<b>LIGHT REDS</b>	<b>750ML</b>
2020 – MASSIF DE FONTFROIDE 'ROUZE', CORBIERES, FRANCE – CINSAULT, CARIGNAN	38.00
2020 – CASTELLO MONACI (APPASSIMENTO) CORIBANTE, PUGLIA, ITALY – SYRAH, MALVASIA	38.00
2020 – FATTORI COL DI BASTIA, VALPOLICELLA SUPERIORE, VENTO, ITALY – CORVINA RONDINELLA	47.00
2021 – THREE LIONS, GREAT SOUTHERN, WESTERN AUSTRALIA – PINOT NOIR	48.00
2015 – LE VIEUX PRESSEUR SAUMUR ROUGE, LOIRE VALLEY, FRANCE – CABERNET FRANC	51.00

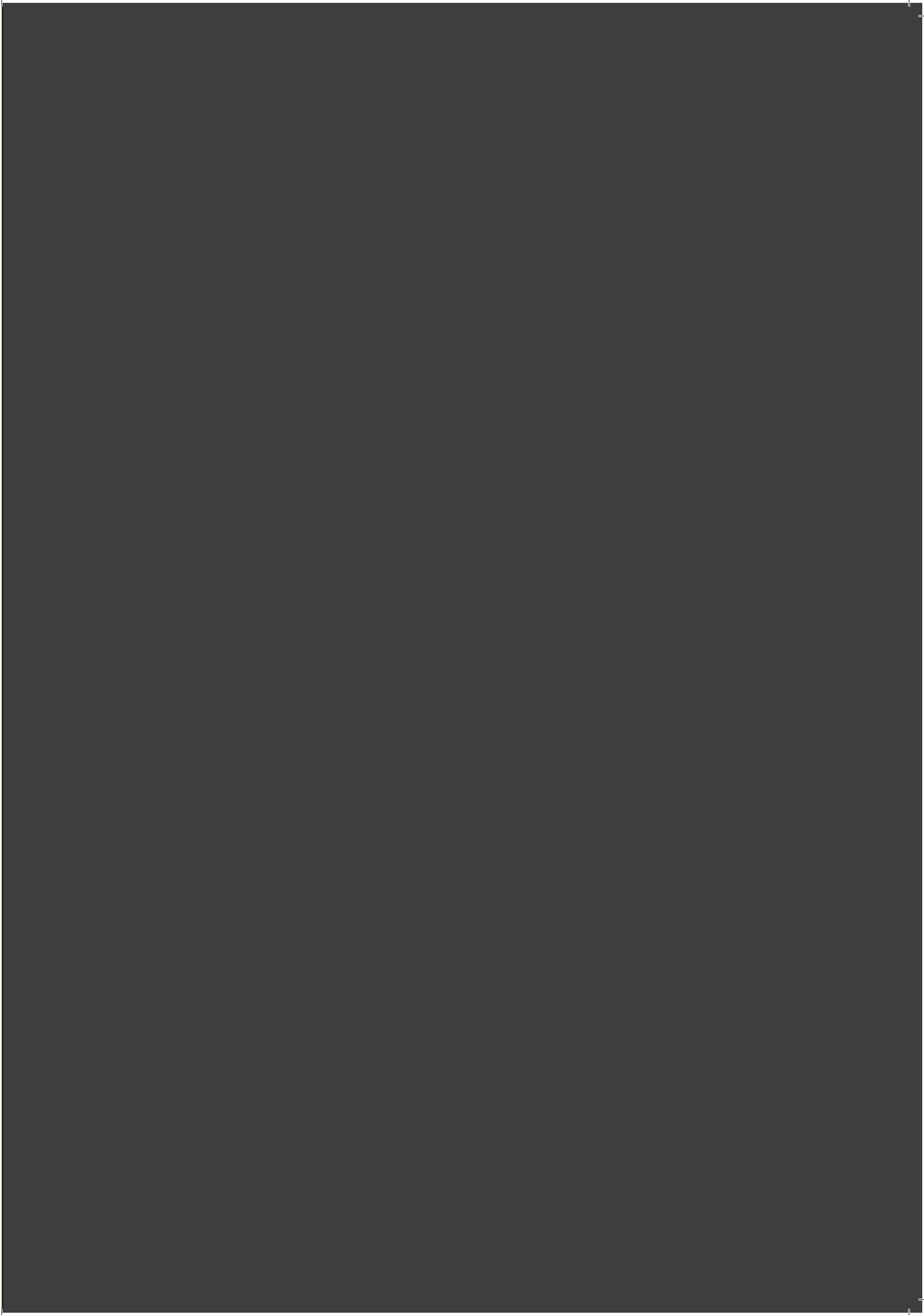
<b>MEDIUM REDS - JUICY, ELEGANT</b>	<b>750ML</b>
2019 – VERONICA ORTEGA QUITE, BIERZO, SPAIN - MENCIA	52.00
2019 – ANDILIAN BE LA COSTE DE LOS ANDES, ARGENTINA - MALBEC	53.00
2020 – MAS LA MOLA, L'EXPRESSIO DEL PRIORAT, SPAIN - GARNATXA, CARINENA	55.00
2016 – LANGHE ROSSO, GABRIELE SCAGLIONE, PIEMONTE, ITALY - NEBBIOLO, BARBERA	55.00
2018 – PIO CESARE, BARBERA D'ALBA, PIEMONTE - BARBERA	59.00
2017 – DOMAINE DE BOISSAN GIGONDAS ROUGE, COTE DE RHONE, FRANCE - GRENACHE BLEND	65.00
2015 – PAOLO CONTERNO, RIVA DEL BRIC BAROLO, PIEMONTE, ITALY - NEBBIOLO	81.00
2016 – DOMAINE DUCLAUX CHATEAUNEUF DE PAPE 2016, FRANCE - GRENACHE MOURVEDRE	85.00
2019 – PAX NORTH COAST, CALIFORNIA - SYRAH	95.00
2020 – LE CLOS DU CAILLOU CHÂTEAUNEUF-DU-PAPE "LA TRADITION", FRANCE - GRENCHE	99.00
2018 – BEAUNE, CLOS DE LA CHAUME GOFRIOT, DOMAINE ANTONIN GUYON, BURGANDY - PINOT NOIR	108.00
2020 – COTES DE NUITS VILLAGES, JANE EYRE, BURGANDY - PINOT NOIR	108.00
2018 – GEVREY CHAMBERTIN 'LOUIS LATOUR', BURGANDY, FRANCE	120.00

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## RED WINE

<b>STRUCTURED REDS, LAYERED, FULL, CONCENTRATED</b>	<b>750ML</b>
2019 – TYRRELLS RUFUS STONE, HEATHCOTE, VICTORIA, AUSTRALIA – SHIRAZ	55.00
2019 – VASSE FELIX, MARGARET RIVER, AUSTRALIA – CABERNET SAUVIGNON	59.00
2019 – AMIEL A PEISSOU, LANGUEDOC-ROUSSILON, FRANC - SYRAH	57.00
2020 – DELAS LES LAUNES, CROZES HERMITAGE, FRANCE - SYRAH	59.00
2021 – CLONAKILLA 'HILLTOPS' SHIRAZ, ACT, AUSTRALIA	59.00
2019 – ESPORAO RESERVA TINTO, PORTUGAL – ARAGONEZ, CABERNET, ALICANTE	61.00
2017 – CHÂTEAU LA COSTE, LE GRAND VIN, PROVENCE, FRANCE - CABERNET-SYRAH (O) (B)	65.00
2016 – LIONS DE BATAILLEY, ST ESTEPHE, BORDEAUX – MERLOT, CAB SAV, CAB FRANC	65.00
2016 – CHÂTEAU FLEUR DE LISSE, SAINT-ÉMILION GRAND CRU , BORDEAUX – CAB FRANC, MERLOT	85.00
2018 – CHATEAU TOUR PIBRAN, CRU BOURGEOIS, PAUILLAC, BORDEAUX – MERLOT, CAB FRANC	85.00
2019 – LA BASTIDE DAUZAC, MARGAUX, BORDEAUX – CABERNET, MERLOT	89.00
2016 – LA RESERVE DE LEOVILLE BARTON, ST JULIEN, BORDEAUX – CABERNET, MERLOT, MALBEC	100.00
2015 – NOVACORTE AMARONE VALPOLICELLA CLASSICO DOCG, VENETO, ITALY – CORVINA, RONDINELLA	101.00
2017 – CASTELLO BANFI, BRUNELLO DI MONTALCINO DOCG, BANFI, ITALY - SANGIOVESE	135.00

<b>PREMIUM REDS</b>	<b>750ML</b>
2016 – GILBERTO TENUTA SAN GUIDO, TOSCANY, ITALY – CABERNET SAUVIGNON, MERLOT	110.00
2018 – JOSEPH PHELPS, NAPA VALLEY, CALIFORNIA CABERNET SAUVIGNON	180.00
2009 – CHATEAU BATAILLEY, PAULIAC 2009, BORDEAUX, FRANCE – CABERNET, CAB FRANC, MERLOT	215.00
2010 – CHATEAU GLORIA, ST JULIEN, 2010 – CABERNET, MERLOT, PETIT VERDOT	230.00
2015 – SASSICAIA 2015 TUSCANY, ITALY – CABERNET SAUVIGNON, CAB FRANC	350.00
2012 – CHATEAU LYNCH BAGES 2009 PAUILAC, BORDEAUX, FRANCE – CABERNET, MERLOT, PETIT VERDOT	350.00



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