

## PEFRIOG SPARKLING

bottle

26. **PROSECCO SPUMANTE. BAROCCO, ITALY. (2) (V)** 29  
Delicately fruity with lemons and a ripe pear finish.  
**PERFECT AS AN APERITIF**

27. **PROSECCO SPUMANTE ROSÉ. BAROCCO, ITALY. (2) (V)** 31  
Elegant with strawberries and a lively mousse. **SF & F**

## POTELI CHWARTER QUARTER BOTTLES

200ml  
bottle

28. **PROSECCO SPUMANTE. ITALY. (2)** 9.95  
Vibrant with lemon blossom aromas and peachy notes.  
**GREAT AS AN APERITIF**

29. **PROSECCO SPUMANTE ROSÉ. ITALY. (2)** 9.95  
Summer fruits, with a persistent, creamy mousse. **SF & F**

## SIAMPEN CHAMPAGNE

bottle

30. **JACQUES BARDELOT. BRUT. (1)** 51  
Creamy fizz with citrus fruits and hints of brioche.  
**PERFECT FOR ANY OCCASION**

31. **CHAMPAGNE IRROY. CARTE D' OR, BRUT. (1) (V)** 61  
Champagne Irroy are owned by Taittinger. This is smooth with fresh bread aromas, an elegant style and a citrus background.  
**IDEAL AS AN APERITIF**

32. **CHAMPAGNE IRROY. CARTE D' OR, BRUT ROSÉ. (1) (V)** 66  
Well balanced with a bouquet of spice and strawberries and notes of blackcurrants.  
**PERFECT FOR ANY OCCASION**

Prices are in pounds sterling

## CYFLWYNIAD BLAS/TASTE GUIDE

Gwyn 1-9 (1 sych - 9 melys)

White 1 - 9 (1 dry - 9 sweet)

Coch A-E (A ysgafn - E cyfoethog)

Red A - E (A light - E full bodied)

(V) - VEGAN

All wines contain sulphites.

## WINE WITH FOOD

To help in your choice wine and food pairing we have marked a selection of wines with the following letters -

S = salads, F = fish, B = beef, C = chicken,

SP = spicy, SF = seafood P = pork, PA = pasta



# GWYDYR

BETWS-Y-COED

## RHESTR GWIN WINE LIST

## GWYN GWYN WHITE WINE

bottle

1. SAUVIGNON BLANC. MARIQUITA, CENTRAL VALLEY, CHILE. (1) (V) 24  
Zesty gooseberries and guava with pink grapefruit. F & S  
175ml glass - 7.75 250ml glass - 9.75
2. FALANGHINA. BOCCANTINO, ITALY. (2) 28  
Zesty tangerines and oranges with herbal notes. C & F
3. PINOT GRIGIO. WATER STOP STATION, MOLDOVA. (2) (V) 24  
Flower aromas, an apple palate and tangy pears. F & S  
175ml glass - 7.75 250ml glass - 9.75
4. RIOJA BLANCO. NAVAJAS, SPAIN. (2) 29  
Juicy lemons, floral overtones and soft peach fruit. SF & F
5. SAUVIGNON BLANC. AROHA BAY, MARLBOROUGH, NEW ZEALAND. (1) 32  
Gooseberries, kiwi fruit and a herbaceous style. SF & SP
6. SELECT RESERVE CHARDONNAY. PATTERSON'S, AUSTRALIA. (2) 25  
Unoaked with freshly cut orange aromas and melon. C & S  
175ml glass - 7.95 250ml glass - 10.25
7. GRUNER VELTLINER. LITTLE CRICKET, HUNGARY. (2) 28  
Yellow plums and citrus with hints of white pepper. P & S
8. PANT DU WHITE. NORTH WALES. (2) 38  
Gentle apple aromas with a crisp citrus finish. C & F
9. CHABLIS. DOMAINE MILES, FRANCE. (2) 51  
Apple bouquet, good minerality and a steely finish. F & C
10. PE BRANCO. HERDADE DO ESPARAO, PORTUGAL. (2) (V) 28  
Fresh with white blossom hints and ripe pear fruit. F & SF
11. VIOGNIER-MARSANNE. DOMAINE SAINT PAUL, LANGUEDOC, FRANCE. (3) (V) ORGANIC 31  
Lychee fruit, peach aromas and a gentle texture. SP & P

## GWYN RHOSLIW ROSÉ WINE

12. ZINFANDEL ROSÉ. TWISTED HOUSE, CALIFORNIA. (4) (V) 24  
Sweet strawberries and cream with fresh watermelon. S  
175ml glass - 7.75 250ml glass - 9.75
13. PINOT GRIGIO ROSÉ. LA RIVA, VENETO. ITALY. (2) (V) 25  
Crisp raspberry palate with ripe orchard fruits. S & F  
175ml glass - 7.95 250ml glass - 10.25
14. MI MI ROSÉ. GRANDE RESERVE, COTES DE PROVENCE. FRANCE. (2) 36  
Crushed strawberries with soft melon on the finish. F & C

## GWYN COCH RED WINE

bottle

15. MERLOT. MARIQUITA, CHILE. (C) (V) 24  
Blackberry palate with warm spiciness and mocha notes. P  
175ml glass - 7.75 250ml glass - 9.75
16. TEMPRANILLO-GARNACHA. AMORANZA, SPAIN. (C) (V) 24  
Easy-drinking, bursting with sweet damsons and plums. B
17. MALBEC. LA TROCHITA, MENDOZA, ARGENTINA. (C) (V) 26  
Ripe blackcurrants, toasty oak hints and a silky finish. B  
175ml glass - 8.25 250ml glass - 10.50
18. CABERNET SAUVIGNON. 'LES THERMES', DOMAINE DE LA BAUME, FRANCE. (D) 35  
Full flavoured with a cassis-laden palate and good tannins. B
19. PE TINTO. HERDADE DO ESPARAO, PORTUGAL. (C) (V) 28  
Big and spicy red with dark fruit and hints of liquorice. PA
20. SELECT RESERVE SHIRAZ. PATTERSON'S, AUSTRALIA. (E) (V) 26  
Jammy dark fruits with soft tannins and spice hints. B & SP  
175ml glass - 8.25 250ml glass - 10.50
21. RIOJA TINTO. NAVAJAS, SPAIN. (C) 30  
Warm cherry fruit, velvety tannins and a touch of vanilla. B
22. PANT DU RED. NORTH WALES. (C) 38  
Light and fruity with summer berries on the finish. P
23. PINOT NOIR. L' ARTISAN, DOMAINE PAUL MAS, FRANCE. (C) (V) 35  
Elegant with strawberries, cherries and a smooth palate. P
24. APPASIMENTO ROSSO. VINO PASSITO, PUGLIA. ITALY. (C) (V) 31  
Rich texture with soft tannins and plum and cherry fruits. PA
25. CHATEAU DONJON DE LAMARQUE. HAUT MEDOC, BORDEAUX. FRANCE. (C) 42  
Wild berry fruit with integrated tannins and hints of oak. B

Prices are in pounds sterling

### CYFLWYNIAD BLAS/TASTE GUIDE

Gwyn 1-9 (1 sych - 9 melys)

White 1 - 9 (1 dry - 9 sweet)

Coch A-E (A ysgafn - E cyfoethog)

Red A - E (A light - E full bodied)

(V) - VEGAN

All wines contain sulphites.

### WINE WITH FOOD

To help in your choice of wine and food pairing we have marked a selection of wines with the following letters -

S = salads, F = fish, B = beef, C = chicken,

SP = spicy, SF = seafood P = pork, PA = pasta