

Penni Black Wine List 2012

At **Penni Black** we like to give our clients the 'Royal' treatment and with this in mind we welcome **Corney and Barrow** as our exclusive wine merchants.

Corney & Barrow currently holds two **Royal Warrants**, as suppliers to HM Queen Elizabeth II and HRH The Prince of Wales. They are the only wine company to have held three Royal Warrants concurrently, as suppliers to HM Queen Elizabeth II, HRH The Prince of Wales and, formerly, the late HM Queen Elizabeth, The Queen Mother.

Penni Black and **Corney and Barrow** have teamed together to bring you a wonderful selection of fine wines from around the world, perfect for your special occasion.

We know that sometimes it is difficult to choose the right wine, so for your convenience we have put tasting notes and food matches that compliment each wine – one more thing you don't have to worry about!

At **Penni Black** we want you to relax and enjoy your event, so please let us arrange all your drinks. We can supply exotic cocktails, selection of beers and spirits, our exclusive wines and after dinner tipples.

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

What else does **Penni Black** offer?

- Wine tastings to match your menu tasting
- All wine on sale and return basis by the bottle
- We take the pressure off **YOU** by arranging delivery
- Quality wines at affordable prices
- We can find a wine to suit your taste and budget to compliment your meal
- Full cash bar
- Fabulous cocktail bar including professional cocktail staff

White Wines

Corney & Barrow Blanc Producteurs Plaimont 2010

VdP du Gers, France | Cost: £5.50

Fresh and appealing, with white flower and lemon notes this is an infinitely versatile dry white wine.

Food match: *Apertif, canapes and light meals.*

Panul Sauvignon Blanc Errazuriz Ovalle 2011

Lontue Valley, Chile | Cost: £5.50

From a family-owned modern winery in Chile's cool climate Lontué Valley. On the nose, the wine is aromatic, offering fresh, floral and citric notes. The palate is a zesty blend of citrus and tropical fruit flavours.

Food match: *Fish with lemon or herbs.*

Santa Florentina Organic Chardonnay Fairtrade 2011

Famatina Valley, Argentina | Cost: £6.75

This wine is produced organically by a Fairtrade producer in the foothills of the Andes. Soft and fragrant with delicate honeysuckle and green apple aromas. Unoaked, the palate is light to medium-bodied, with fresh apple and citrus flavours.

Food match: *White meats and fish.*

Pinot Grigio Luna Cecilia Beretta 2011

Veneto, Italy | Cost: £7.80

A high-quality Pinot Grigio, this is medium-bodied, fresh and lively with fragrances of pear. Flavours of grilled almonds with gooseberries, citrus fruits and a subtle underlying minerality make this a very attractive easy drinking wine.

Food match: *Fried fish, pasta.*

Old Vines Chenin Blanc 2010

Stellenbosch, South Africa | Cost: £8.50

Made by a pioneering mother and daughter team in South Africa's premium wine region. This has a refined balance of ripe fruit, crisp vitality and background honey, white flowers and marzipan.

Food match: *Lightly spiced dishes, pork.*

Ana Sauvignon Blanc 2011

Marlborough, New Zealand | Cost: £9.70

From the Eradus family estate this juicy wine has a nose that is typical of Marlborough Sauvignon Blanc, with plenty of upfront grass and gooseberries. The palate is fresh and clean with a lovely citric acidity to balance.

Food match: *Sushi, Thai spices and goats cheese.*

Riesling, Lofthouse 2010

Marlborough, New Zealand | Cost: £9.90

Light and refreshing, the palate reflects these characteristics and is beautifully balanced with sweetness and acidity.

Food match: *Far Eastern spices, aromatic dishes, pork, duck.*

Chablis, Domaine Vincent Dampit 2010

Burgundy, France | Cost: £11.85

Vincent is a rising star following in his family's footsteps as superb winemaker in Chablis. The palate is elegant and has a classic, flinty minerality, which is balanced by soft, creamy fruit.

Food match: *Fish cakes, summer salads, oysters.*

Sancerre, Domaine du Nozay 2010

Loire Valley, France | Cost: £13.05

Philippe de Benoist and son Cyril make this lovely Sancerre and have recently embraced organic and biodynamic farming. There is a wonderful purity and steely backbone, padded out by fresh gooseberry and citrus.

Food match: *Goats cheese, seafood, smoked salmon.*

Veigadares Albarino, Adegas Galegas 2008

Rias Baixas, Spain | Cost: £14.85

From Spain's best white wine region on the North West coast, this Albarino is a dry white offering spicy, floral aromas, stone-fruit and citrus flavours finishing with a lively acidity, giving a wine with both richness and elegance.

Food match: *Scallops, prawns.*

White Wines

Gathering' Sauvignon Semillon, The Lane 2009

Adelaide Hills, Australia | Cost: £17.85

Marty Edwards, winemaker at The Lane, calls this wine 'Sauvignon for grown-ups': simultaneously rich and delicate, expansive on the palate spanning rich apricot, guava and lime, cut by a taut minerality.

Food match: *Seafood, asparagus, goats cheese.*

Chablis Grand Cru Bougros, Maison Dampt 2008/9

Burgundy, France | Cost: £36.45

The youngest generation of an impressive Chablis lineage, Vincent first enrolled in winemaking school aged just 14. His Grand Cru offers complexity and richness with ripe pears, baked quince and nutmeg with layers of caramel cream, all balanced by a Chablis' typical mineral tang.

Food match: *Lobster, white meats.*

Meursault Sous le Dos d'Ane 1er Cru, Domaine Leflaive 2007

Burgundy, France | Cost: £60.80

Domaine Leflaive is one of the great names of Burgundy. This premier cru is their only Meursault holding with an intensely ripe, creamy, buttery nose. The palate adds zest and purity complementing this opulence through to a long finish.

Food match: *Creamy or buttery chicken dishes, soft cheese eg. Brie.*

Red Wines

Corney & Barrow Rouge, Celliers Jean D'Alibert

Languedoc-Roussillon, France | Cost: £5.50

This exclusive blend of Merlot, Carignan and Grenache is sourced from Jean D'Alibert vineyards in the Languedoc region. This wine is supple and easy drinking with ripe, berry fruit and a classic structure.

Food match: *Versatile enough to drink on its own or with most meat dishes.*

Panul Merlot, Vinedos Marchigue 2010

Colchagua, Chile | Cost: £5.50

From the family run Errazuriz Ovalle estate, the nose of this Merlot presents an extraordinarily intense blast of pure, concentrated, black fruit. This is reflected in the flavour, with soft ripe fruit and a refreshing lift.

Food match: *White meats, spices.*

Terre de Lumiere Grenache Syrah, Celliers Jean d'Alibert 2010

VdP d'Oc, France | Cost: £5.95

From the Minervois in the Languedoc, this is a ripe but fresh and smooth-textured Grenache-Syrah blend, offering baked-plum flavours and herby savoury depth. With its supple, juicy fruit yet underlying structure, this is a versatile wine.

Food match: *Barbecued meats, tomatoes and herbs.*

Shiraz, Heywood Estate 2010

South East, Australia | Cost: £7.00

The nose is reminiscent of blackberry, dark cherry and cracked pepper with just a hint of spice. The full-bodied supple palate is rich and generous with soft fine tannins. Attractive and easy drinking.

Food match: *Sausages, curries.*

Cotes-du-Rhone, Vignobles Gonnet 2009

Rhone Valley, France | Cost: £8.20

This classic Côtes-du-Rhône from a small family-run estate in renowned Châteauneuf-du-Pape offers rich baked fruit flavours, warm spice and soft textures. Ripe, red berry fruit on the nose with good concentration and balance on the palate.

Food match: *Red meats and game.*

Red Wines

Rioja Joven, Altos de Baroja 2009

Rioja, Spain | Cost: £8.20

Combining classic and modern techniques to produce a wine with great character and appeal this Rioja has fresh, red and black fruit aromas and flavours, a juicy ripe palate with licorice and savoury notes. A well-made and versatile wine.

Food match: *Creamy cheese dishes, sweet peppers, lamb.*

Pinot Noir Reserva, Vina Mar 2011

Casablanca Valley, Chile | Cost: £8.40

The cooler Casablanca Valley is perfect for the difficult Pinot Noir grape. This displays lovely black cherry fruit, liquorice and a touch of savoury character. A lightness and elegance makes it effortlessly appealing.

Food match: *Tuna, duck.*

Saumur Champigny, Lieu-dit Les Villaises, Cave de Saumur 2010

Loire Valley, France | Cost: £9.35

Located on the site of an ancient, third century Roman villa, Les Villaises vineyard is a small outcrop of chalky soil, producing smooth and silky Cabernet Franc with fruit compote flavours and delicate savoury notes.

Food match: *Cold Meats, duck paté.*

Barbera d'Alba, Fratelli Levis 2010

Piedmont, Italy | Cost: £9.10

Perfumed, seductive Barbera from the Levis Brothers in Alba, Northern Italy. A silky texture and fragrant notes of red cherries and sultry forest fruits make it an elegant choice, both for food matching or drinking on its own.

Food match: *Smoked meats, meatballs, mushrooms, tomatoes.*

Malbec, Bodega Ruca Malen 2009

Mendoza, Argentina | Cost: £10.75

Bodega Ruca Malen's Malbec vines grow at high altitudes, thus helping to combine power with elegance. With vibrant, cherry-plum notes and a spicy, liquorice finish, this wine is moreish and delicious!

Food match: *Steak, beef casserole.*

Fleurie Vieilles Vignes, Marcel Joubert 2010

Beaujolais, France | Cost: £11.90

These organically worked vineyards have been in the Joubert family for 4 generations. These old vines give added concentration to a wine which is immediately appealing, with aromatic, sweet fruit allied to an easy, silky texture.

Food match: *Charcuterie, grilled fish.*

Pinot Noir, Eradus 2009

Marlborough, New Zealand | Cost: £13.60

A wine for any occasion, this Pinot Noir has aromas of spicy ripe plum and cherry, the palate is smooth, with juicy forest fruit and cinnamon spice flavours.

Food match: *Salmon, seared tuna.*

Mont du Toit 2006

Paarl, South Africa | Cost: £18.30

Mont du Toit is a boutique wine estate, nestled at the foot of the mighty Hawequa mountains. A blend of Cabernet Sauvignon, Merlot and Shiraz, this wine, melds appetising dark fruit with warm spice, cassis and coffee notes complemented by a lovely freshness.

Food match: *Beef casserole, barbecued red meats.*

Cotes de Nuits Villages, Domaine Gilles Jourdan 2008

Burgundy, France | Cost: £19.70

Black and red fruit perfumed with violets and complemented by a crushed stone minerality. The palate is rich in supple, ripe cherries and spiced, toasted fruitcake. There is a lively freshness which continues throughout an elegant finish – a true insider!

Food match: *Game birds.*

Psi, Peter Sisseck 2009

Ribera Del Duero, Spain | Cost: £23.10

A brand new project in Ribera del Duero from Peter Sisseck, producer of iconic wine Pingus, Psi offers wonderful purity of fruit, red berry flavours, a hint of spice and silky tannins. Freshness and elegance are preserved by the very limited use of oak.

Food match: *Roast lamb.*

Red Wines

Chateauneuf-du-Pape Grande Reserve, Chateau Beauchene 2009

Rhone Valley, France | Cost: £23.95

An opulent blend of old vine Grenache, Syrah and Mourvedre, from the terraced vineyards towards the north of the region. This full-bodied and concentrated red exudes moreish flavours of baked plum and damson fruit, kirsch and sweet spice.

Food match: *Beef or mushrooms, cassoulet.*

Barolo Azienda Agricola Josetta Saffirio 2006

Piedmont, Italy | Cost: £31.35

Very accessible Barolo from a small family-run estate in Monforte d'Alba. Warm, spicy berries, attractive cedar notes, dried autumnal fruits and dark chocolate – complex, layered and seductively textured.

Food match: *Goose, pheasant, venison, truffles.*

Chateau Magdelaine 1er Grand Cru Classe 2007

St Emilion, France | Cost: £45.25

One of St Emilions leading estates, Chateau Magdelaine is run by the Moueix family, best known for Petrus. The blend of 90% Merlot and 10% Cabernet Franc gives a lovely nose of spicy leather and sweet, creamy fruit. Very nicely balanced palate with chewy, dense, succulent fruit.

Food match: *Roast lamb or beef.*

Rosé Wines

La Brouette Rose, Producteurs Plaimont 2010

VdP du Comte Tolosan, France | Cost: £5.50

A fantastic quaffable rose offering lots of juicy red fruits on the nose and palate.

Fresh, round and well balanced with supple tannins and lively acidity making this a perfect part wine.

Food match: *With or without food. Barbecues, salads, fruit desserts.*

Pinot Grigio Rose, Montevento 2010

Veneto, Italy | Cost: £6.50

The riper skins from the pinot grigio grapes give this rose its delicate colour and fruity flavour with elegant floral notes and hints of pear and apricot.

Food match: *Summer parties, canapes, cold meats.*

Rose, Nelson Estate 2011

Paarl, South Africa | Cost: £7.85

Talented young winemaker Lisha Nelson has created a pretty, perfumed Cabernet-Merlot rosé displaying rich red fruit, a creamy texture and fine refreshing acidity.

Food match: *Fish Stew, bouillabaisse.*

Chateau Leoube Rose 2010

Cotes de Provence, France | Cost: £12.30

Restored by British entrepreneur Sir Anthony Bamford, this stunning 15th Century estate produces an elegant and exceptionally versatile Provençal rose with subtle red berry flavours and light, creamy palate. An elegant and structured wine, perfect with or without food.

Food match: *Seafood pasta.*

Sparkling Wines & Champagne

Corney & Barrow Sparkling Blanc de Blancs NV

Savoie, France | Cost: £10.20

Made by the same process as Champagne, this is bone dry with light yeasty fruit and a fine mousse. Fresh easy drinking fizz with real character.

Sylvoz Prosecco DOC Treviso, Le Colture Brut NV

Valdobbiadene, Italy | Cost: £9.90

The Ruggieri family have been making wine on the estate since 1500. Their Prosecco shows aromas and flavours of orchard fruit, citrus, almonds and white flowers, with a soft mousse and beautiful complexity of flavour on the palate.

Sparkling Rosé, Le Colture Brut NV

Veneto, Italy | Cost: £11.10

With its delicate, rose-petal pink colour and fine mousse, this sparkling wine looks simply beautiful in the glass. On the palate, it does not disappoint either: fresh, ripe red fruit flavours are delicately combined with crisp orchard fruit. The result is a wine that is fresh, fruity and easy drinking.

Marquis de Bonnières Brut NV

Champagne, France | Cost: £20.20

An exclusive blend from Laurent Perrier, this Champagne has a creamy palate and notes of toasty brioche with fresh, green apple to balance. Complex enough to work well with food, yet delicate enough to sip as an aperitif.

Pierre-Jouet Grand Brut NV

Champagne, France | Cost: £30.25

On the nose there are ripe stone fruits with floral accents that give the wine freshness. In the mouth, the smooth, rounded character is balanced by crisp acidity and persistent sparkle, making this a charming and elegant champagne.

Laurent-Perrier Brut NV

Champagne, France | Cost: £30.95

Freshness, elegance, and balance are typical of Laurent-Perrier's Brut non-vintage. The nose is fresh and delicate, showing good complexity with hints of citrus and white fruit.

Tattinger Brut Reserve NV

Champagne, France | Cost: £34.50

The delicate Taittinger style is enhanced by delicate pressing of the grapes and using a high proportion of Chardonnay. 3 years ageing on the lees brings complexity and roundness to the wine, making it dry, light and elegant.

Bollinger Special Cuvee Brut NV

Champagne, France | Cost: £41.50

Bollinger's house style is full bodied, with Pinot Noir dominating the blend. The rich biscuity flavours are balanced by refreshing acidity and a fine mousse.

Salon 1999

Champagne, France | Cost: £238.30

Champagne Salon is out of the ordinary. Based in the prestigious Grand Cru village of Le Mesnil in Champagne's Cote des Blancs, Salon is made from a single Chardonnay vineyard, in tiny quantities, and only in exceptional vintages. Pure and intense yet indescribably light, the fine, smooth mousse carries rich flavours of brioche, vivid green apples and creamy, fleshy hazelnuts.

Dessert Wines

Noble Late Harvest Semillon, Nelson Estate 2010 (37.5cl)

Paarl, South Africa | Cost: £9.25

Made from late harvested grapes to increase the sweetness and complexity. The nose shows apricot, peach and hints of pineapple with delicate honey flavours. The palate is smooth and richly textured with a crisp acidity that keeps the wine fresh and balanced. Great as an aperitif or dessert wine.

Food match: *Lemon tart, paté.*

Saint Albert, Producteurs Plaimont Pacherenc du Vic Bilh 2009 (50 cl)

Gascony, France | Cost: £12.60

This wine marks a revival of Pacherenc du Vic-Bilh, a sweet wine style local to the Gascony region and dating back centuries. Made wholly from indigenous varieties, this wine is balanced by natural acidity and the sweetness of over-ripe grapes. A delicious alternative to Sauternes, this is rich and well balanced with marmalade and caramel-coated fruit, lovely fresh acidities and natural sweetness.

Food match: *Foie gras, pear tart.*

Chateau Briatte 2006

Sauternes Bordeaux, France | Cost: £19.15

Chateau Briatte's vineyards covers 10 hectares and are split into 3 areas, including one next to Château d'Yquem, ensuring consistency even in difficult years. This is quite delicious, sharing opulent, lush tropical fruits, a honeyed orange marmalade richness, a fresh bright, and invigoratingly balanced acidity.

Food match: *Roquefort, crème brûlée, tarte tatin.*

San Emilio Pedro Ximenez Solera Reserva

Emilio Lustau Andalucia, Spain | Cost: £15.40

Almost black and intensely sweet, this Pedro Ximenez (often simply described as PX) shows luscious notes of dried figs, chocolate, caramel and coffee.

Food match: *Ice Cream, sticky toffee pudding.*

Corney & Barrow 10 year old Tawny Port

Douro, Portugal | Cost: £17.25

Cristiano Van Zeller, a pioneering Portuguese producer, produces this 10 year old Tawny Port. Rich, smoky, nutty characters blend beautifully with dried fruit and spice. Perfect served slightly chilled.

Food match: *Gorgonzola, chocolate, Christmas pudding.*

Cockburn Quinta da Eira Velha 1997

Douro, Portugal | Cost: £27.50

This vintage port comes from a single vineyard estate dating back to the 16th Century. Medium bodied with aromas of coffee beans, dried fruits and dark cherries. Soft tannins and balanced acidity hold the flavours together for a long elegant finish.

Cocktails from £3.95 each

Why not a fabulous cocktail to get the party started? Here are a few of our favourites ... but there is more from where they come from. Feel free to mix it up!

- **Berry Cute** - Pretty as a picture.. white rum and crushed raspberries muddled with lots of mint and the freshness of lime and cooled down with crushed ice and wonderful sparkling elderflower.
- **Pomegranate and Lemon Tini** - Delightfully light, vodka based martini made fragrant with Cointreau, pomegranate and lemon juice.
- **Just Peachy** - Our Bellini - made with Peach Schnapps and a peachy puree and finished with sparkling wine.
- **New York, New York!** Vodka and Cointreau splashed with cranberry and a squeeze of lime.
- **Our Margarita** - Tequila with a good punch of Triple Sec and loads of lime.
- **Pimms Please** - Summer in a jug ... Pimms with ribbons of cucumber, sweet strawberries, slices of orange and lemon poured over ice and finished with lemonade.
- **Spiced Orange Mai Tai** - The warmth of dark rum and Cointreau tickled with caramel and the zing of orange and heady spices refreshed with soda and crushed ice.
- **Espresso Martinis** - Perfect for a late night wake up! Espresso, vodka, a dash of Frangelico and honey, shaken over ice
- **Our G&T's** - Bombay Sapphire, tonic and bitters perked up with lemon
- **PB Mojito** - A refreshing blend of white rum and gomme, loads of lime and mint poured over ice and topped with soda.
- **Vanilla Passion** - The smoothness of vanilla vodka lifted graciously with the addition of Grand Marnier, tossed with passion fruit and cranberry and naughty lime wedges.

Virgin Cocktails from £2.95 each

- **Raspberry Virgin Mojito** - Raspberry Coulis, Mint, Lime and Gomme and Soda.
- **Shirley Temple** - Ginger Ale with Grenadine.
- **Homemade Lemonade**.
- **Fruit Punch** - Fruit juices on layered crushed ice.

Beverages

- **Beers** - A selection of bottled beers from £2.00 each
- **Sparkling/Still Mineral Water** (1ltr) ~ £1.95
- **Orange, apple, pineapple juice** (1ltr) ~ £1.95
- **Cranberry juice** (1ltr) ~ £2.60
- **Freshly squeezed orange juice** (1ltr) ~ £4.60
- **Tropical fruit drink** (1ltr) ~ £2.60
- **Canned drinks** ~ £0.75

Drinks Packages

Drinks Package One

- 1.5 Glasses of Corney & Barrow Sparkling Blanc de Blancs NV on arrival
- 3 Glasses of Panul Sauvignon Blanc, Errazuriz Ovalle 2010 or Panul Merlot, Vinedos Marchigue 2009 with the meal
- Jugs iced tap water with the meal
- Fully stocked cash bar, so that your guests can purchase drinks for the rest of their evening.

Price: £5.85 per person

- Add 1 glass Corney & Barrow Sparkling Blanc de Blancs NV for a toast for an additional £1.60 per person.
- Add 3 bottled beers, glasses of wine or soft drinks for the evening for an additional £6.00 per person.

Drinks Package Three

- 2 Cocktails on arrival
- 1 glass of Chablis, Domain Vincent Damp 2009 with the meal
- 2 glasses of Malbec, Bodega Ruca Malen 2007 with the meal
- 2 glasses mineral water with the meal
- 3 evening bar drinks: cocktails, beer, quality wine or spirits

Price £22.20 per person

Drinks Package Two

- 1.5 Glasses of Marquis de Bonnieres Brut NV on arrival
- 1 Glass of Chablis, Domain Vincent Damp 2009 with the meal
- 2 Glasses of Malbec, Bodega Ruca Malen 2007 with the meal
- 2 Glasses mineral water with the meal
- 3 Evening bar drinks: bottled beer, quality wine or spirits

Price £19.30 per person

Add 1 glass of Marquis de Bonnieres for a toast for an additional £3.75 per person.

Drinks Collections

Collection One

- Sylvos Prosecco DOC Treviso, Le Colture Brut NV
- Panul Sauvignon Blanc Errazuriz Ovalle 2010
- Panul Merlot, Vinedos Marchigue 2009
- Beer, sparkling water, selection soft drinks

Prices

1 hour at £4.50 per person
2 hours at £6.00 per person
3 hours at £7.00 per person
4 hours at £8.00 per person
5 hours at £8.80 per person

Collection Two

- Marquis de Bonnières Brut NV
- Chablis, Domaine Vincent Dampt 2009
- Cotes-du-Rhone, Vignobles Gonnet 2008
- Beer, sparkling water, selection of soft drinks

Prices

1 hour at £6.30 per person
2 hours at £8.80 per person
3 hours at £10.00 per person
4 hours at £12.50 per person
5 hours at £14.60 per person

Collection Three

- Laurent-Perrier Brut NV
- Chablis Grand Cru Bougros, Maison Dampt 2008
- Chateau Magdelaine 1er Grand Cru Classe 2007
- Selected boutique or imported beer – ask us!
- Sparkling water, selection of soft drinks

Prices

1 hour at £14.50 per person
2 hours at £20.50 per person
3 hours at £25.90 per person
4 hours at £29.00 per person
5 hours at £32.50 per person