

# ASHTONS

— GASTRO PUB —

*Wine Menu*





# Château La Coste

## White

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### **La Coste Le Blanc - Vermentino, Sauvignon Blanc, Grenache Blanc**

34.00

*Fresh And Light, With A Fruity Finish.*

### **Les Pentes Douces, La Coste, Provence - Vermentino, Sauvignon Blanc**

52.00

*A Rich, Complex And Powerful Nose, Round Smooth And Fresh With Hints Of Citrus In The Finish.*

### **Grand Vin Du Domaine La Coste, Coteaux D'aix En Provence - Vermentino, Chardonnay**

65.00

*Lovely Minerality, Round In The Mouth, Lovely Freshness On The Finish.*

### **Andillian By La Coste, Mendoza Argentina - Chardonnay**

53.00

*Tropical Fruit With Balanced Acidity And Delicacy, Fresh And Easy To Drink.*

## Rosé

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### **Rose D'une Nuit - Grenache, Syrah, Cabernet Sauvignon**

39.00

*A Nose That Is Dominated By White And Red Fruits. Round In The Mouth With A Long Finish.*

### **Vin Du Provence - Grenache, Syrah, Cinsault**

55.00

*These Wines Are Marked By Finesse And Minerality. White Fruits Dominate Alongside Floral Notes.*

## **La Bulle, Sparkling Rose - Grenache, Cinsault**

*Complex Nose Of Red Berries With Hints Of White Fruit And Floral Notes. A Wine To Enjoy With Food Or As An Apéritif.*

55.00

Red

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## **Premiér Cuvée, La Coste, Provence - Grenache, Syrah, Cabarnet Sauvignon**

*Supple And Round Red Fruits With Notes Of Delicate Spices.*

34.00

## **Les Pentes Douces, La Coste, Provence - Syrah, Cabarnet Sauvignon**

*Full And Rounded, Very Smooth, With Silky Tannins.*

52.00

## **Grand Vin, La Coste, Provence - Cabarnet Sauvignon, Grenache, Syrah**

*Rich, Dense And Full-Bodied With A Lovely Long Finish.*

65.00

## **Andillian By La Coste, Mendoza Argentina - Malbec**

*Strawberry, Plum And Berries With An Elegant Velvety Finish.*

53.00

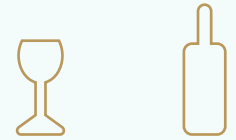
## **La Coste De Los Andes, Mendoza Argentina - Malbec**

*A Deep Dark Red, Notes Of Ripe Cherry, Plum And Truffle.*

94.00

# White Wine

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## **Pinot Grigio**

*Le Poesie, Veneto, Italy*

7.90

32.00

## **Vermentino/Trebbiano**

*Bibi Graetz Casamatta, Tuscany, Italy*

39.00

## **Sauvignon Blanc**

*Stoneleigh, Marlborough, New Zealand*

8.20

34.00

## **Riesling**

*Gran Hacienda, Central Valley, Chile*

7.80

31.00

## **Albariño**

*Morra O Conto, Rias Baixas, Spain*

10.50

42.00

## **Sauvignon Blanc**

*Rapaura Series, Stoneleigh, Marlborough,  
New Zealand*

58.00

## **Chardonnay**

*Gecko Ridge, Western Cape, South Africa*

7.70

30.00

## **Chenin Blanc**

*Domaine du Vieux Pressoir, Loire Valley, France*

42.00

# Red Wine

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<b>Montepulciano</b> <i>Agronika, Montepulciano, Italy</i>		39.00
<b>Pinot Noir</b> <i>Stoneleigh, Marlborough, New Zealand</i>	8.20	34.00
<b>Sangiovese</b> <i>Bibi Graetz Casamatta, Tuscany, Italy</i>		39.00
<b>Tempranillo</b> <i>Momento, Rioja, Spain</i>	9.50	38.00
<b>Merlot</b> <i>Via Romana, Trevenezie, Italy</i>	8.20	33.00
<b>Cabernet Sauvignon</b> <i>Gecko Ridge, Western Cape, South Africa</i>	7.70	30.00
<b>Cabernet Franc</b> <i>Domaine du Vieux Pressoir, Loire Valley, France</i>		47.00
<b>Malbec</b> <i>Bodegas Etchard, Salta, Argentina</i>	7.90	32.00

## Rosé Wine

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### **Syrah**

*Abadia Mercier, La Mancha, Spain*

7.30

30.00

### **Cabernet Sauvignon, Grenache**

*Chateau La Coste, Provence, France*

10.50

40.00

## Sparkling Wine

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### **Casa Gheler Prosecco**

7.30

33.00

### **La Bulle Sparkling Rosé**

55.00

### **Casa Gheler Valdobbiadene Superiore**

52.00

### **Mumm Cordon Rouge**

95.00

### **Codorniu Cava Brutt**

60.00









# ASHTONS

———— GASTRO PUB ————