

BURNT TRUFFLE

Christmas Wine Club

Welcome to the Christmas Wine Club!

I have worked closely with our fabulous suppliers to select the ultimate festive wine list, some are perfect for the big day, some are perfect for a cold Sunday afternoon, they are all utterly delicious. We have created two mixed cases for easy picking so be sure to check to them out too.

You'll find an order sheet below to place your order, please have it with us by Monday 17th December at the latest, you can pop in and see us at Burnt Truffle or simply email it over, we will call you to confirm the order and take payment.

Wine will be available to collect on Thursday 20th December or we can organise delivery so plenty of time to get ready for the main event and Head Chef Scott has written down some of our classic recipes to go in with your wine, best get cooking!

We hope you enjoy our Wine Club as much as we enjoyed creating it,

Merry Christmas from the whole Elite Bistro's Team,

Ashley Whittingham-Orford DipWSET
General Manager
Burnt Truffle

Let's get started...

W h i t e

2017 Chardonnay, Sanama Reserva, Cachapoal Valley, Chile	£8.50
<i>Great at any time, keep in your fridge for those unexpected visitors</i>	
2016 Viognier, Cotes de Thau, Baron de Badassiere, Languedoc, France	£9.00
<i>Try with simply grilled fish or that dreaded Boxing Day turkey curry</i>	
2017 Picpoul de Pinet, Domaine La Croix Gratiot, Languedoc, France	£12.00
<i>A classic, great with shellfish</i>	
2017 Sauvignon Blanc, Ribbonwood, Marlborough, New Zealand	£12.50
<i>Tropical fabulousness, pair with a roast ham and all the trimmings</i>	
2017 Albarino, Alba Martin, Rias Baixas, Spain	£13.50
<i>Great with pan roasted scallops with a touch of butter and lemon</i>	
2015 Antao Vaz / Arinto, Azamor White, Alentejo, Portugal	£14.00
<i>Try with your cheese board, especially hard cheeses</i>	
2017 Pinot Grigio, Franz Haas, Trentino, Italy	£15.00
<i>Not just your average Pinot Grigio</i>	
2012 Riesling, "Wigan", Peter Lehmann, Eden Valley, Australia	£17.00
<i>A new world classic.</i>	
2016 Chenin Blanc / Viognier, Pine Ridge, Napa Valley, California, USA	£22.00
<i>Fabulous for the main event, turkey</i>	
2017 Sancerre, Sauvignon Blanc, Domaine des Brosses, Loire France	£23.00
<i>Grown up Sauvignon Blanc</i>	
2015 Pouilly Fuisse Vieilles Vignes, Chardonnay, Domaine Corsin, Burgundy, France	£30.00
<i>Drink with dressed crab, lobster or have it all to yourself, I will be!</i>	
2016 Puligny Montrachet, Chardonnay, Domaine Berthlemot, Les Levrans, Burgundy, France	£45.00
<i>The ultimate Christmas Day wine.</i>	

R o s é

2017 Rioja Rose, Tempranillo, Rioja, Spain	£13.50
<i>A fridge staple</i>	
2017 Miraval, Cotes de Provence Rose, France	£19.00
<i>Classic & pale, perfect with smoked salmon</i>	

R e D

2017 Merlot / Grenache, Les Vignes de L'Eglise, Languedoc, France <i>A fabulous, crowd pleasing, excellent value wine</i>	£8.50
2017 Shiraz / Cabernet Sauvignon, Wildcard, Peter Lehmann, Australia <i>One for the rack to pull out with your cheese board</i>	£9.50
2017 Malbec, Kaiken Clasico, Mendoza, Argentina <i>Not just for beef, try it with your stilton too</i>	£10.50
2017 Cotes du Rhone, Les Terres du Roy, Rhone Valley, France <i>Great with roasted duck</i>	£11.00
2016 Zinfandel, Heritage Collection, De Loach, California, USA <i>I'll be having this by the fire</i>	£15.00
2014 Rioja Reserva, Coto de Imaz, El Coto, Rioja, Spain <i>Great with comfort food, a tagine, roasted squash or that turkey</i>	£17.00
2015 Pinot Noir, Ribbonwood, Marlborough, New Zealand <i>Having goose for Christmas day, this is for you</i>	£18.50
2016 Chianti Classico, Felsina Berardenga, Tuscany, Italy <i>The classics stand the test of time, crack open with roasted lamb</i>	£23.00
2014 Cabernet Sauvignon / Merlot, Chateau Larose Perganson, Haut-Medoc, Bordeaux, France <i>Showing off with a beef wellington? Show off with this too</i>	£26.00
2016 Crozes Hermitage, Syrah, Domaine les Alexandrins, Northern Rhone, France <i>One of my favourites, a hearty pork cassoulet does the trick too</i>	£27.00
2015 Amarone, Corte Giara, Allegrini, Veneto, Italy <i>I'll be having this with out bone in sirloin over the New Year</i>	£32.00
2015 Beaune 1er Cru, Pinot Noir, Chateau Santenay, Burgundy, France <i>Save for the big day, great with turkey, roasted mushrooms or duck breast</i>	£43.00

F i Z z

NV Charles Heidsieck, Brut Reserve, Champagne, France <i>Charles Heidsieck is the original Champagne Charlie</i>	£45.00
NV Nyetimber, Classic Cuvee, West Sussex, England <i>A fabulous fizz from down south, great for Christmas Day brunch</i>	£40.00

P o r t, S W E E T & S H E R R Y

2013 Late Bottled Vintage Port, Sandeman, Douro, Portugal <i>Great with stilton but try it with a chocolate yule log too</i>	£18.50
NV Rutherglen Muscat, Chambers Rosewood, Victoria, Australia (375ml) <i>Chocolate, toffee and nuts in a glass, get the Christmas pudding out!</i>	£14.50
NV Pedro Ximenez PX, El Candado, Valdespino, Andalucia, Spain (375ml) <i>Excellent to drink but better over vanilla ice cream, trust me</i>	£13.00
2015 Sauternes, Sauvignon Blanc/Semillon/Muscadelle, Chateau Laville Bordeaux, France <i>Classically for dessert but go all out and have it with fois gras</i>	£38.00

C a s e s

Mixed Half Dozen	£87.50
1 x NV Charles Heidsieck, Brut Reserve , 1 x Late Bottled Vintage Port, Sandeman, 2 x Chenin Banc, Liberty, South Africa, 2 x Shiraz / Cabernet Sauvignon, Wildcard	Saving £12.50
Mixed Dozen	£200.00
2 x NV Cava Brut, Papa del Mas, Spain, 1 x Late Bottled Vintage Port, Sandeman, 1 x Sauternes, Ch. Laville, 2 x Sauvignon Blanc, Ribbonwood, 2 x Pouilly Fuisse Vieilles Vignes 2 x Malbec, Kaiken Clasico, 2 x Rioja Reserva, Coto de Imaz	Saving £25.00

BURNT TRUFFLE

Christmas Wine Club Order Form

To order –

Just fill in the form and email it to Burnt Truffle – burnttrufflerestaurant@gmail.com or pop in to see us at the restaurant.

Please fill in your contact details, we will call you to confirm the order and process payment over the phone, full payment is required at the time of ordering.

If you require delivery please fill in the full delivery address, our courier service is set at a flat rate of £9.95 or collection is free from Burnt Truffle on Thursday 20th December from 12pm.

Please note the minimum order is 6 bottles.

Happy Shopping!

Full Name			
Contact Telephone Number			
E-mail Address			
Delivery Address		Postcode	

I will pop in to Burnt Truffle in Heswall to collect my wine (free)	
I need my wine delivering to the above address (£9.95)	

For restaurant use only	
Date received -	
Order confirmed by	
Date payment received	

White Wines	Price (75cl unless specified)	Quantity	Total
Merlot / Grenache, Les Vignes de L'Eglise, Languedoc, France	£8.50		
Viognier, Cotes de Thau, Baron de Badassiere, Languedoc, France	£9.00		
Picpoul de Pinet, Domaine La Croix Gratiot, Languedoc, France	£12.00		
Sauvignon Blanc, Ribbonwood, Marlborough, New Zealand	£12.50		
Albarino, Alba Martin, Rias Baixas, Spain	£13.55		
Antao Vaz / Arinto, Azamor White, Alentejo, Portugal	£14.00		
Pinot Grigio, Franz Haas, Trentino, Italy	£15.00		
Riesling, "Wigan", Peter Lehmann, Eden Valley, Australia	£17.00		
Chenin Blanc / Viognier, Pine Ridge, Napa Valley, California, USA	£22.00		
Sancerre, Sauvignon Blanc, Domane des Brosses, Loire France	£23.00		
Pouilly Fuisse, Chardonnay, Dom, Corsin, Burgundy, France	£30.00		
Puligny Montrachet, Chardonnay, Dom. Berthlemot, Burgundy, France	£45.00		
Rose Wines	Price (75cl unless specified)	Quantity	Total
Rioja Rose, Tempranillo, Rioja, Spain	£13.50		
Miraval, Cotes de Provence Rose, France	£19.00		
Red Wines	Price (75cl unless specified)	Quantity	Total
Merlot / Grenache, Les Vignes de L'Eglise, Languedoc, France	£8.50		
Shiraz / Cabernet Sauvignon, Wildcard, Peter Lehmann, Australia	£9.50		
Malbec, Kaiken Clasico, Mendoza, Argentina	£10.50		
Cotes du Rhone, Les Terres du Roy, Rhone Valley, France	£11.00		
Zinfandel, Heritage Collection, De Loach, California, USA	£15.00		
Rioja Reserva, Coto de Imaz, El Coto, Rioja, Spain	£17.00		
Pinot Noir, Ribbonwood, Marlborough, New Zealand	£18.50		
Chianti Classico, Felsina Berardenga, Tuscany, Italy	£23.00		
Cabernet Sauvignon Merlot, Ch. Larose Perganson, Bordeaux, France	£26.00		
Crozes Hermitage, Syrah, Dom. Les Alexandrins, Northern Rhone, France	£27.00		
Amarone, Corte Giara, Allegrini, Veneto, Italy	£32.00		
Beaune 1er Cru, Pinot Noir, Chateau Santenay, Burgundy, France	£43.00		
Fizz, Port, Sweet & Sherry	Price (75cl unless specified)	Quantity	Total
Charles Heidsieck, Brut Reserve, Champagne, France	£45.00		
Nyetimber, Classic Cuvee, West Sussex, England	£40.00		
Late Bottled Vintage Port, Sandeman, Duoro, Portugal	£18.50		
Rutherglen Muscat, Chambers Rosewood, Victoria, Australia (375ml)	£14.50		
Pedro Ximenez PX, El Candado, Valdespino, Andalucia, Spain (375ml)	£13.00		
Sauternes, Ch. Laville Bordeaux, France (750ml)	£38.00		
Mixed Cases	Price (75cl unless specified)	Quantity	Total
Mixed Half Dozen	£87.50	Cases	
Mixed Dozen	£200.00	Cases	
	TOTALS		£