SEAGOE
HOTEL

WINE LIST

WHITE WINES

LIGHT & AROMATIC

Great own their own, or with lightly spiced foods

Villa dei Fiori Pecorino d'Abruzzo (Vg)
Abruzzo, Italy
Fresh citrus fruit.
Bottle: **31**

SAUVIGNON BLANC & FRIENDS

Perfect with our locally sustainably sourced seafood

Conto Vecchio Pinot Grigio
SE, Australia
Floral notes. Dry and crisp on the palate.
175ml: **8.5** | 250ml: **9.75** | Bottle: **28**

Cap Cette Picpoul de Pinet (Vg) (O)
Languedoc-Roussillon, France
Citrus fruits with mouthwatering freshness.
Bottle: **33**

La Serre Sauvignon Blanc (Vg)
Languedoc-Roussillon, France
lemon and crisp green apples
175ml: **8.5** | 250ml: **9.75** | Bottle: **28**

Southern Rivers Sauvignon Blanc
Marlborough, New Zealand
Ripe tropical fruit & gooseberries.
Bottle: **35**

Sancerre Clos Paradis Domaine Fouassier (V)
Loire Valley, France
Pear, acacia, grapefruit and honey.
Bottle: **50**

RICH WHITES

Recommended with chicken and fish

El Muro Macabeo Chardonnay (Vg)
Aragon, Spain
Refreshing peach and apple.
175ml: **8.5** | 250ml: **9.75** | Bottle: **27**

Domaine Paul Nicolle Chablis Vieilles Vignes
Burgundy, France
Notes of white flowers, yellow stone fruit, and green apple, marked by bright acidity.
Bottle: **50**

FOOD PAIRING RECOMMENDATIONS

BEEF CHICKEN LAMB PORK DUCK SEAFOOD FISH BURGER HAM SALAD PASTA PIZZA LIGHT SPICE

(V) Vegetarian (Vg) Vegan (O) Organic Sustainable

RED WINES

SOFT LIGHT REDS

Easy drinking with or without food, try with burgers, chicken

El Muro Tinto, Tempranillo/Garnacha (Vg)
Aragon, Spain
Dark berry fruit & a twist of pepper.
175ml: **8.5** | 250ml: **9.75** | Bottle: **28**

Les Nuages Pinot Noir (Vg)
Vin de France
Redcurrant and sweet spice flavours, smooth and fresh finish.
Bottle: **33**

MEDITERRANEAN STYLES

Versatile medium bodied wines great with burgers, beef...

La Serre Merlot (Vg)
Languedoc-Roussillon, France
Juicy plum and blackberry fruit.
175ml: **8.5** | 250ml: **9.75** | Bottle: **28**

Chateau Mondaiin
Bordeaux, France
Blackcurrant, plum, leather and spice.
Bottle: **36**

Paddock Shiraz (Vg)
Australia
Rich plummy and red berry flavours, along with spice and pepper.
175ml: **8.5** | 250ml: **9.75** | Bottle: **28**

Journeys The Pastors Blend Cabernet Merlot (O)
Stellenbosch, South Africa
Juicy plums and blackcurrant.
Bottle: **43**

Don Jacobo Vandima Tempranillo (O)
Rioja, Spain
Medium bodied structure with crushed berries, cassis and sweet spiciness to finish.
Bottle: **33**

Fattori Valpolicella Ripasso D.O.C (O)
Veneto, Italy
Forest fruits, soft tannins ans spice.
Bottle: **47**

FULL BODIED TEXTURED & ROBUST REDS

Perfect with our Northern Irish beef

Zarapito Malbec (Vg)
Mendoza, Argentina
Black stone fruit interwoven with notes of chocolate and sweet spice.
175ml: **9.5** | 250ml: **10.95** | Bottle: **32**

Fattori Amarone della Valpolicella (Vg)
Veneto, Italy
Intense ruby red colour. Red ripe fruit, small woodland fruits. Rich, refined, elegant
Bottle: **61**

Fleur de Fonplegade St Emilion - Grand Cru
Bordeaux, France
Plum jam, leather and spice, soft tannins.
Bottle: **54**

ROSÉ

"Keep calm. There's Rosé." Versatile easy drinking wines.

The Bulletin White Zinfandel Rosé
California, USA
Strawberries and sweet red fruit flavours.
175ml: **6.5** | 250ml: **9.75** | Bottle: **28**

Chateau d'Esclans Whispering Angel Rosé
Provence, France
Redcurrant, dried flowers and spices
Bottle: **49**

La Maglia Pinot Grigio Blush
Veneto, Italy
Subtle red fruit flavours & a soft finish.
175ml: **8.5** | 250ml: **9.75** | Bottle: **29**

SPARKLING & CHAMPAGNE

Too much of anything is bad, but too much Champagne is just right! - Mark Twain

Trulli Prosecco
Veneto, Italy
Apple and hints of apricot and citrus.
Snipes: **9.95**

Vitelli Prosecco (V)
Veneto, Italy
Citrus, pear & apple.
Bottle: **32**

Pigalle Brut
Paris, France
Citrus peach & pear
Bottle: **30**

Champagne De Castellane Rose
Champagne, France
Notes of white flowers, hints of vanilla, white fruits and gingerbread.
Bottle: **63**

Taittinger Brut Reserve NV (Vg)
Champagne, France
Elegant green fruit and citrus character.
Bottle: **78**

FOOD PAIRING RECOMMENDATIONS

BEEF · CHICKEN · LAMB · PORK · DUCK · SEAFOOD · FISH · BURGER · HAM · SALAD · PASTA · PIZZA · LIGHT SPICE

(V) Vegetarian (Vg) Vegan (O) Organic Sustainable

SEAGOE HOTEL

22 Upper Church Lane,
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BIBENDUM