A LOVE OF FOOD & A SENSE OF OCCASION

WINE LIST 2020

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"GREAT WINE IS ALWAYS ENHANCED BY GREAT FOOD"

Kenneth Cranham

Welcome to the Life's Kitchen Wine List for 2020-2021

We conducted our most extensive market testing yet as part of compiling our wines list, ever mindful of the balance that must be struck between quality, consistency and value.

The vast majority of our wine is bought to be consumed as an accompaniment to the outstanding range of food served by the talented Chefs at Life's Kitchen Ltd. We'll always strive to seek out some fascinating examples of new and old-world wine that compliment our menus, whether you are attending a banquet with hundreds of fellow guests or dinner for ten.

We hope you enjoy these wines as much as we do.

We do have a separate fine wine list available on request.

All prices listed are per bottle and exclude VAT All Vintages Subject to Change



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FIXED PRICE DRINKS PACKAGES

Our ever popular fixed price drinks packages are ideal for larger banquets, Livery functions and for those clients working to a fixed budget. This year we've added value by enhancing the content of the Livery and Livery Plus ranges, offering a reception package that delivers outstanding value for money and ensured that our Classics package is simply that – an outstanding wine selection to accompany fabulous food in our stunning City of London Venues.

These packages are priced on the basis of fixed consumption levels of one glass and one top up of reception drinks, half a bottle of wine per person served through the meal and a glass of port. Iced water is also provided with the meal as part of those packages that do not include mineral water.

We do offer a variety of flexible ways to give the option to increase consumption levels during an event, and will work with you to create the package that best suits the needs of your function.



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RECEPTION PACKAGE

Based on two hours unlimited consumption Minimum 100 attendees

Famille Moutard Blanc de Blancs Methode Traditionelle * Gerard Bertrand 6eme Sens Blanc 2017 Chateau de Campuget "Le Campuget" Syrah Voignier 2017 Selection of Bottled Beer Selection of Fruit Juices Freshly Baked Parmesan Shortbreads & Marinated Olives (*one glass on arrival per guest)

£27.50 per person

LIVERY PACKAGE

Reception Famille Moutard Blanc de Blancs Methode Traditionelle Selection of Fruit Juices Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Gerard Bertrand 6eme Sens Blanc 2017 Domaine des Pourthie Cabernet Sauvignon 2016 Barros Special Reserve Port, Douro

£29.00 per person

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LIVERY PLUS PACKAGE

Reception Famille Moutard Blanc de Blancs Methode Traditionelle Selection of Fruit Juices Hildon Still & Sparkling Mineral Water Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Chateau Lestrille Entre-Deux Mers 2017 Chateau Lestrille Bordeaux Superieur 2012 Barros Special Reserve Port, Douro Hildon Still Mineral Water

£33.00 per person

THE CLASSICS PACKAGE

Reception

Champagne Hebrart, "Cuvee de Reserve" Brut Premier Cru Selection of Fruit Juices Hildon Still & Sparkling Mineral Water Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Pouilly-Fuisse Prestige, Domaine Ferrand 2016 Domaine de Cigalus "Cigalus Rouge" Aude Hautrieve 2016 Barros Late Bottled Vintage Port Douro 2013 Hildon Still Mineral Water

£59.00 per person



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SPARKLING & CHAMPAGNE



SPARKLING

Gerard Bertrand "Code Rouge", Cremant de Limoux NV

Code Rouge is a Blanc de Blanc showing great finesse and elegance, produced by Gerard Bertrand – one of the most outstanding winemakers in the South of France. With fine bubbles, this pale sparkling wine has a floral bouquet combined with aromatic notes of ripe pear, citrus and a touch of creamy vanilla. Fresh with a refined minerality on the palate and a vibrant finish. £39.00

Cava +&+ Seleccion Brut Bodegas Pinord NV (SPAIN)

A fresh, light and enjoyable wine, with refreshing citrus notes leading to a delightful and elegant finish. **£28.00**

Moutard Blanc de Blancs Methode Traditionelle (FRANCE)

A white gold colour with abundant and fine bubbles, capturing aromas of citrus fruits, white flowers and minerality. A very well balanced and versatile sparkling wine.

£28.00

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CHAMPAGNE

Champagne Dom Perignon 2009 (FRANCE)

The product of an unprecedented stretch of excellent weather in 2009, this vintage has created a full flavoured, fine and precise Champagne with notes of toast, soft peach, a hint of liquorice and an opulent palate with a refined, silky finish. **£450.00**

Champagne Louis Roederer Brut Premier Cru NV (FRANCE)

Full and generous on the palate, a complex wine that is both powerful and modern, a classic. **£99.00**

Champagne Moutard Grande Cuvee (FRANCE)

A cuvee with a Pinot Noir base and aged on the lees for at least three years. Fine, rich, developed nose with fragrances of butter, almond and brioche.

£45.00

Champagne Collet, Brut "Collection Prive" 2008 (FRANCE)

A multiple award winner in 2018, this Champagne offers warm notes of saffron, vanilla and apricot complementing rich aromas of brioche, walnut and a hint of smoke. A smooth, opulent wine, with finesse and astonishing length.

£75.00

Champagne Moutard Rose Cuvee Prestige (FRANCE)

Subtle with complexity, floral notes blend with the essence of fresh red fruits- raspberries and wild strawberries evolving towards peppery and spicy aromas. A beautiful Champagne with a distinctive style. **£60.00**

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WHITE WINES

Muscadet Sevre et Maine, Chereau Carre 2017 (FRANCE)

This classic Muscadet from the Loire Valley is refreshing and pure, with white fruit and citrus characters combined with a crisp acidity, bright minerality and a lemony hint on the finish. **£27.50**

Picpoul de Pinet Tournee du Sud 2017 (FRANCE)

A poised dry white wine, showing a character of lemon peel and green apple and just a hint of cinnamon. **£29.00**

Gavi del Commune di Gavi "Fossili", San Silvestro 2017 (ITALY)

This crisp white wine shows incredible mineral, zesty and floral notes, with a hint of spice and the typical hints of bitter almond that makes this wine unique. Prominent mineral characters linger on the long and precise finish. £34.00

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Chateau Lestrille Capmartin Bordeaux Blanc 2015 (FRANCE)

Beautifully balanced oak against a background of citrus and ginger, perfectly matched with poultry and fish.

£40.00

Saint Clair "Origin" Marlborough Sauvignon Blanc 2017 (NEW ZEALAND)

A full, crisp and powerful wine displaying intense flavours of passion fruit and blackcurrant, with underlying gooseberry tones. A full yet elegant palate, with subtle minerality and a well-balanced long, lingering finish.

£44.00

Sancerre, Domaine Gerard Millet 2017 (FRANCE)

An elegant Sancerre, with vibrant Sauvignon notes of grapefruit and lemon, good weight and a clean crisp finish.

£49.95

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ROSE WINE

Chateau de l'Ameurade

"Cuvee Marie Christine", Cru Classe Cotes de Provence 2017 (FRANCE) Elegantly styled, with aromas of grapefruit and succulent peach underpinned by a refreshing acidity. 2018 Award winning Provençal rosé at its best. £35.00



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RED WINES

Chateau Saint Romains, Bordeaux 2015 (FRANCE)

A quality drinking Claret with an attractive berried nose and a smooth, soft palate. **£27.50**

Dona Paula Malbec 2017 (ARGENTINA)

An intense purplish red colour with sweet, spicy and intense aromas, combining notes of red fruits and herbs (such as Herbes de Provence). This wine is soft, velvety, fresh and well balanced. £27.50

Rioja Crianza "Rivallana", Ondarre 2015 (SPAIN)

Savoury and jammy flavours complemented by vanilla notes from oak ageing. Traditional Rioja style, and a delicious accompaniment to our famous Beef dishes.

£35.00

Barbera d'Asti "Le Orme" Michele Chiarlo 2015 (ITALY)

Produced by one of Piedmont's truly great winemakers, this is a sweet and juicy Barbera, bursting with vibrant red-berried fruit and layered by floral hints and a touch of spice. An elegant wine which is well-structured, beautifully balanced and with a very pleasant, fresh finish.

£39.00

Chateau Lestrille Capmartin Bordeaux Superieur 2010 (FRANCE)

Fresh, aromatic Claret. It shows soft plum and cassis aromas on the nose with a soft, juicy yet well-structured palate.

£40.00

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Gerard Bertrand, Terrior St Chinian 2015 (FRANCE)

A rich and long-lasting blend, with aromas of blackberry, black olives and spice leading to notes of black fruits, prunes and coffee with a hint of garrigue on the long finish. £37.50

Domaine Andre Brunel "Les Cailloux" Chateauneuf-du-Pape 2014 (FRANCE)

A particularly delicious accompaniment to game and meat dishes, this is a concentrated, velvety and harmonious wine from a winemaker of international repute. The 2014 vintage offers a wonderful alliance between power and elegance and culminating in a long and savoury finish. £65.00



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PORT AND DESSERT WINE

Barros Special Reserve (PORTUGAL)

This has been the staple port at Life's Kitchen Ltd for years and with very good reason; Bottled after 4 years in cask, this port is deeply coloured with aromas reminiscent of ripe berry fruits and mulberry. Full bodied with a long finish. £39.00

Chateau de Juge, Cadillac Bordeaux 2011 (FRANCE 37.5cl)

Another Family owned Domaine displaying flair and innovation in an area where tradition often rules "no matter what". This is a wine of very balanced sweetness where Concentrated apricot, honeycomb and elderflower aromas lead to flavours of fresh peaches and honey. **£25.00**

Berton Vinyard Reserve, Riverina, Botrytis Semillon 2017 (Australia 37.5cl)

A luscious wine with intense and layered aromas of orange rind, apricot and honey. The vibrant palate delights with notes of orange, grapefruit, butterscotch and biscotti which carry through to a beautifully balanced and persistent finish.

£25.00

We will be delighted to match wines to your specific menu choices upon request