

BARLEY *mow*

www.barleymowpendle.co.uk

Wines by the glass available in 125ml.

Our aim is to source the vintages listed within the wine list, but where this is not possible a suitable alternative may be offered.

Please ask staff for vintage details if not stated.

Champagne and Sparkling

	Bottle	Glass
Prosecco Stelle d'Italia, Italy	£26.50	£5.50

A lively, crisp, sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.

Baron Albert, Tradition Brut Champagne, France	£38.00	£7.25
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The Baron family have been wine growers and Champagne producers for three generations, based in Charly sur Marne, in the middle of the Marne Valley. Baron Albert Champagne was created in 1947 by M. Albert Baron. The vineyard is composed of 65% Pinot Meunier, 30% Chardonnay and 5% Pinot Noir. Now run by Claire Baron with her father Claude in charge of the vines.

Laurent-Perrier Cuvée Rosé, France	£72.00	-
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Highly expressive, extraordinary depth and freshness, and delicious red berry flavours have made this the benchmark for all rosé Champagnes around the world.

Rosé

	Bottle	250ml	175ml
Pink Fuchsia Bobal Rose, Spain	£15.95	£5.50	£4.20

Fresh and dry rose of pleasant red fruit aromas and succulent fruit, which has a distinctive and fruity taste.

Pinot Grigio Blush, Via Nova, Italy	£18.50	£6.30	£5.30
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Light and crisp, with a delicious partnership of zingy citrus and red berry flavours. The finish is clean and refreshing.

MIP* Made in Provence Classic Rosé Domaine St Lucie, France	£29.95	-	-
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Achingly pale pink in colour, an aspect which seems to have such appeal today, but as ever this is so much more than just pretty to look at. Full of fabulous flavours of wild strawberries, creamy acidity and a long, crisp, dry finish. This can be drunk all too easily on its own, and is the perfect partner for any summer day. 60% Cinsault, 20% Grenache, 20% Syrah.

Whites

Crisp, light and dry

Bottle 250ml 175ml

Pinot Grigio, Via Nova, Italy

£17.20 £5.95 £4.95

A northern Italian classic. Lemony on the nose, with a delicious peachy balance on the palate. Dry with a lingering finish.

Abellio Albarino, Rias Baixas

£23.50 - -

Mouth-watering and clean, this IWSC Silver Medal winner from the great seafood region of Galicia, has a wonderful, zingy personality.

Chablis, Domaine Vauroux, France

£29.50 - -

Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish. Aged for two years before release - the perfect wine for lobster and shellfish.

Fuller bodied and dry

Bottle 250ml 175ml

Indaba Western Cape, Chenin Blanc, S.Africa

£19.95 £6.80 £5.80

Fresh, easy-drinking Chenin Blanc with lovely weight and luscious tropical fruit. Made by Bruwer Raats, celebrated winemaker of Raats Family Wines.

Chassagne Montrachet, Domaine Fernand and Laurent Pillot, 2013, France

£58.95 - -

Excellent volume and freshness in this village Chassagne, palate vibrant and just a hint of oak. Almost a chewy texture, yet the finish is very refined.

Aromatic, fruit driven and dry

Bottle 250ml 175ml

Green Fish Verdejo, Spain

£15.80 £5.50 £4.20

A fresh and zesty mix of white peach aroma and attractive fruit to create a clean, dry finish.

Cave de Vicomté Black Cherry Sauvignon Blanc, IGP Pays d'Oc, France

£17.70 £5.80 £5.00

A beautifully vibrant Sauvignon of attractive green fruit aromas and a delicacy usually associated with more expensive wines.

Reserve Chardonnay, Tooma River, Warburn Estate, Australia

£19.95 £6.80 £5.80

Packed with grapefruit, lime and melon flavours to create a zesty, crisp, citrus balance. No overpowering oak here, this is all about vibrant fruit.

Viognier, Mandra Rossa, Sicily

£24.95 £8.60 £6.50

Viognier seems to have found a second home on the island of Sicily (its first being the Rhône Valley in France). This fresh round white has cut flowers and papaya with hints of spice. Pairs excellently with full flavoured fish and anything with a spicy Asian twist. This wine was made for our food!

Mansion House Bay, Sauvignon Blanc, New Zealand

£26.50 £8.95 £6.95

A modern classic; this Marlborough Sauvignon displays all the traits which make this style so popular all over the world. A crisp and zesty wine, which has vibrant acidity and is full of green fruits that are highly aromatic and expressive.

Viura Rioja D.O. Luis Alegre, Spain

£21.50 - -

A dry white made from very old vines, which provide fruity fresh aromas redolent of melons with a hint of tropical fruits; replicated on the palate from the wonderful Luis Alegre Bodega.

Red

Easy drinking and rounded

Bottle 250ml 175ml

Red Boar, Bobal, Spain

£15.50 £5.50 £4.20

A sappy red admired by masters of wine and everyday consumers alike for its bramble fruit aromas and vibrancy of flavour.

Cave de Vicomté Black Cherry Merlot, IGP Pays d'Oc, France

£17.70 £5.80 £5.00

Dark red fruit flavours (black cherry, blackcurrant) well balanced with fresh tannins for a lovely juicy mouthful.

Chateau Haut Philippon AC Bordeaux, France

£22.50 £6.90 £5.90

A very decent Bordeaux offering great value, as recommended in the Guide Hachette. It has red fruit aromas, replicated on the palate with firm tannins and a warm character.

Koden, Luis Alegre, Rioja, Spain

£25.50 £8.50 £6.50

Koden is made from delightful fruit that ages in new French oak for six months. A pure expression of Alavesa fruit with just enough oak to give it balance and depth; it is a relatively youthful Rioja, but stands up to any Crianza and leaves it embarrassed.

Côtes du Rhône, Reserve Du Fleur, Les Coumbarelles, France

£21.50 - -

Yet another magnificent and incredibly good value wine, this is made from a terrific, black fruit stuffed blend of Syrah and Grenache.

Light, elegant & medium bodied

Bottle 250ml 175ml

Pinot Noir d'Alsace Medaillé, France

£28.50 - -

The estate in the heart of the Alsace vineyards at Voegtlinshoffen (better to attempt pronunciation before finishing the bottle). A silky "feminine" red of delicacy rather than power; it won a Gold at Macon.

Full bodied and robust

Bottle 250ml 175ml

**Reserve Shiraz, Tooma River,
Warburn Estate, Australia** £19.95 £6.75 £5.65

A rich nose with red and blackberry aromas and a smooth, textured palate, dripping with juicy dark fruits and hints of black pepper. A good partner to grilled meats.

Viña Leyda, Cabernet Sauvignon Reserva, Chile £22.50 £7.75 £5.85

The Leyda Valley now produces some of Chile's most sought after wines. This Reserve Cabernet Sauvignon is full and structured yet soft and fruit-forward.

Lote 44 Malbec, Cuarto Dominio, Argentina £24.50 £8.25 £5.95

Velvety and soft on the palate with rich cassis, plum and coffee flavours.
A big robust wine but very charming.

Bodegas y Viñedos Monfil, Garnacha, Spain £19.95 - -

Matthew Jukes in Moneyweek says it all:

'Garnacha is the Spanish name for the French red grape Grenache. Famous for making full-bodied, but juicy, red wines, this grape is a superstar. I have written up the last four vintages of this epic value, spectacularly delicious, berry-drenched wine. You simply must taste it – this is the best value red of the year so far!'

Chianti Classico, Olinto, Italy £29.90 - -

Another great, but very small producer; Susanna Grassi makes outstanding Chianti Classico to be found on the tables of the European Parliament and European Council of Ministers; it has lovely, lively Sangiovese fruit and good length.

**Château Bertinat Lartigue, 2010,
Richard Dubois, St Emilion, France** £39.50 - -

St Emilion produces some of the most enjoyable wines in the whole Bordeaux region. Deliciously soft and elegant with plum fruits and firm structure. This 2009 vintage wine is coming to its peak and will pair wonderfully with red meat, especially beef.

Remember - we select these wines ourselves, so if you're not sure what to order, or fancy trying something new, please just ask.

We're as passionate about good wine as we are about excellent food and would be delighted to help you.



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