



MICKLEFIELD HALL

THE PERFECT COUNTRY VENUE



OUR FAVOURITE WINES

Our little white wine book has been curated to help you select those all important wines and drinks for your day.

From Chardonnay to Champagne, this booklet has it all!

All of these wines have been hand picked by the Micklefield Hall team.

*If you require any further information on any of our wines, please contact:
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Vegetarian



Vegan



Biodynamic



For The fizz

BORGOLINO EXTRA DRY PROSECCO DOCG

£18.50+VAT

Tasting: Borgo Molino pride themselves in managing the entire winemaking process, from grape growing to bottling. This level of control is complicated but results in sparkling wines of elegance and finesse, created with great care by expert winemakers.

Pairing: Pale straw in colour with fresh and vibrant citrus fruit and green apple on the nose and palate and fine, persistent bubbles. A perfect apéritif or matches well with grilled fish and white meats.

Region: Italy | Alcohol Content: 11%

BAROCCO PROSECCO SPUMANTE EXTRA DRY ROSE NV

£17.00+VAT

Tasting: Made from a blend of 85% Glera (the prosecco grape) with 15% Pinot Noir for colour, this fresh and delicate rose is a delightful aperitif. Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose. A lively mousse and fresh acidity complement the notes of strawberries and pink lady apples.

Pairing: Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms.



Region: Italy | Alcohol Content: 10.5%

DELLA VITE PROSECCO ROSÉ MILLESIMATO

£22.00+VAT

Tasting: The extra-dry blend is made with 11% of carefully selected parcels of Pinot Nero, co-fermented with premium Glera for 60 days. In combination with the long ferment, specially selected yeasts are used to produce a wine with an exceptional, creamy texture and a fine mousse. The wine is carefully filtered using vegan-friendly ceramic filtration, ensuring it retains bright, crisp flavours and freshness.

Pairing: Sparkling rosé pairs perfectly with salmon en croute, scallops, smoked salmon, prawns and cod. Enjoy with lighter meals; salads, rice dishes and fresh seafood.



Region: Italy | Alcohol Content: 11.5%

ANDRÉ DELORME, CRÉMANT DE BOURGOGNE BRUT NV

£23.00+VAT

Tasting: This Crémant comes from a blend of 4 Burgundian grape varieties, Chardonnay 40%, Gamay 30%, Pinot Noir 20%, Aligoté 10%. A refreshing and creamy Crémant combining notes of white fruits with the elegance of fine minerality, through to delicious brioche notes on the finish.

Pairing: Perfect as an aperitif, with salmon canapés or fruit desserts.



Region: Burgundy | Alcohol Content: 12%

QUERCUS CLASSIC CUVÉE NV

£27.50+VAT

Tasting: The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and on the fringes of the Ashdown Forest. Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity. Nestled beneath the ancient oak tree lies the Micklefield temple. A romantic gift from the owner of Micklefield to his wife on her birthday at the turn of the last century. Quercus has been carefully chosen as the Micklefield special fizz.

Pairing: Perfect as an aperitif or alongside hors d'oeuvres or smoked salmon salads.



Region: Southern England | Alcohol Content: 11.5%



ESTERLIN BRUT ECLAT

£32.50+VAT

Tasting: Brut Eclat is made without Malolactique fermentation in order to keep the freshness and complexity of aromas. Blended with 70% of 2018 wine and 30% of reserve wine from their Soléra. A well balanced champagne, its roundness will adapt to every occasions. Powerful, matured aromas: fruit compote and dry fruits. Full, tender with freshness and richness.

Pairing: The freshness of Brut Éclat will enhance your appetizers. Perfect companion to a successful aperitif, he will go well with a natural dish such as a roast chicken or cooked fish.

Region: France | Alcohol Content: 12%

CHAMPAGNE GREMILLET BRUT AMBASSADEUR NV

£33.50+VAT

Tasting: The vineyards, situated in the southern reaches of Troyes achieve greater ripeness which leads to a richer fruit and classic baked biscuit flavours mixed with characteristic toasty yeast overtones. Only the first, lightest pressings are used, as is usual for fine Champagne. Classic slow second fermentation in bottle followed by maturing on the lees for at least 22 months before being disgorged and released for sale. Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

Pairing: Drinks very nicely well chilled on its own of course, but also recommended with light nibbles, salads and simple fish dishes.



Region: France | Alcohol Content: 12.0%

Whites for the Table

JARDINS DE GASCOGNE BLANC PLAIMONT

£16.00+VAT

Tasting: Lemon-lime in colour with a pronounced nose of cut grass and citrus on the nose. Fresh and lively on the palate, well balanced with notes of grapefruit, green apple, a touch of passion fruit and a subtle floral character on the finish.

Pairing: Perfect as an aperitif or with grilled fish.



Region: South West Gascogne| Alcohol Content: 11%

WAIRAU RIVER SAUVIGNON BLANC

£18.50+VAT

Tasting: This 100% Sauvignon Blanc from Marlborough, New Zealand, has intense tropical fruit and citrus notes, with a dry, fresh finish. It is a medium-bodied, dry wine. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit.

Pairing: Suited to light dishes such as white meat or white fish and oysters.



Region: New Zealand| Alcohol Content: 12.5%

LOUREIRO, VINHO VERDE, AB VALLEY

£18.00+VAT

Tasting: This crisp, light-bodied, dry, unoaked white wine is made with 100% Loureiro grapes, has notes of honeysuckle, orange blossom, acacia, apple and white peach. Fragrant and expressive grape variety and is often associated with a slight spritz.

Pairing: Serve with prawns, soft shell crab or fish soups.



Region: Minho Portugal| Alcohol Content: 11.5%

CHARDONNAY DE WETSHOF ESTATE BON VALLON SUR LIE £19.00+VAT

Tasting: The nose is delicate with aromas of lemon, honeysuckle blossom and peach. The wine was matured on its lees to produce a vibrant, lemony dry wine with a yeasty and delicate nutty finish.

Pairing: Pair with seared salmon or tuna, grilled or roasted white meats and pan-fried duck.



Region: Robertson South Africa| Alcohol Content: 13.5%

PAZO DE MIRASOLES ALBARINO BODEGAS PARRA JIMENEZ £17.50+VAT

Tasting: The nose gives aromas of pungent citrus, tropical fruits and hints of wildflowers. A soft textured palate balanced with its vibrant acidity, apple, lemon and melon, leaves a fruity and harmonious finish.

Pairing: Pairs perfectly with seafood such as crayfish, prawns or with soft cheeses.



Region: La Mancha Spain| Alcohol Content: 11.5%

BOTTEGA VINAI PINOT GRIGIO, TRENTINO DOC £18.50+VAT

Tasting: Lightly honeyed spicy nose with distinct floral, apple and citrus notes. On the palate it shows ripe fruit and subtle almond flavours balanced by crisp, lemony acidity. Good weight and texture through to the finish.

Pairing: Excellent with seafood risottos, baked fish and cold white meats.



Region: Trentino Italy| Alcohol Content: 12.5%

LA BATTISTINA, GAVI DOCG £20.00+VAT

Tasting: Aromatic, zesty nose with notes of apple, lime and white flower. The wine has juicy apple and lemon characters, and is textural with attractive minerality. The finish is crisp and incisive with zesty, mouthwatering fruit.

Pairing: Delicious with appetizers and light fish courses



Region: Piemonte, Italy| Alcohol Content: 12.5%

MARSANNE VIOGNIER ROCHE DE BELANNE £16.00+VAT

Tasting: A crisp and flavoursome white from the pebble soils of the Languedoc coast near Beziers. On the nose, white flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet, which is followed through on the medium bodied palate with ripe peach and apple flavours which lead to a fresh, zesty finish.

Pairing: Perfect as a match for seafood salads, crab and poached salmon, green salads and chicken dishes.



Region: Languedoc, France| Alcohol Content: 12%

L'ARTISTE SAUVIGNON BLANC £19.50+VAT

Tasting: A very nice straw yellow colour, with a brilliant bright citrus nose with floral notes and cut herbs. A fresh palate with a salivating acidity highlighting lemon and grapefruit flavours. Peppery grassy notes accompanied by bright citrus notes.

Pairing: Pair with creamy fishes, smoked salmons, white meats and of course any kind of goat cheese.



Region: Loire Valley France| Alcohol Content: 11.5%

Rosé for The Table

CAVE DE L'ORMARINE VILLEMARIN ROSÉ, IGP

£16.50+VAT

Tasting: The terraced vineyards of the Côtes de Thau slope gently up from the western shores of the Étang de Thau (the seawater lagoon which is France's famous source of oysters and mussels) and comprise of limestone clay and red sandstone. Lying close to the sea tempers the severe heat of this part of southern France, allowing even ripening of Carignan Noir, Grenache and Syrah. Grapes are harvested at night, destemmed before gentle pressing and fermented at low temperatures to preserve the aromas. Red berries on the nose, followed by a more pronounced palate of more savoury red fruits, ripe citrus and a salty twang - supported by well balanced acidity.

Pairing: Match with fresh appetizers - olives, tapenade or roasted peppers - or grilled meat or fish and seafood especially oysters or mussels (as you'd find served in the cabins on the shores of the Étang de Thau).



Region: Languedoc France| Alcohol Content: 12%

SAINT LOUIS DE PROVENCE, COTEAUX VAROIS

£20.00+VAT

Tasting: The terroir of the Coteaux Varois en Provence owes much of its character to its geology: a series of limestone and clay-limestone folds oriented from east to west alternate with areas of gravel and flint. A radiant rose petal hue with a citrus and candy nose. On entry to the palate, the wine is complex and underpinned by lemony notes leaving a harmonious finish. Carignan, Cinsault, Grenache, Syrah.

Pairing: Delicious with grilled meat or fish and seafood.



Region: Provence, France| Alcohol Content: 12.5%

CHATEAU DE FONSCOLOMBE ROSE

£19.50+VAT

Tasting: The vineyards lie along the south bank of the Durance river. Under the direction of James de Roany, his traditional dry Provençal rosé is made by the saignée method of 'bleeding' the fermenting juice from the skins to preserve the delicacy and character of Provence rosé. A dry and elegant rose from a historic Chateau in Provence. Pale partridge eye pink in colour with aromas of ripe stone fruits, cherry blossom and a touch of fresh raspberry on the nose. The palate is crisp and refined with summer berries and a fresh grapefruit acidity.

Pairing: Serve with grilled red mullet, flambe prawns or an octopus salad.



Region: Provence, France| Alcohol Content: 13%

Reds for The Table

TIERRA ALTA PINOT NOIR, DO VALLE CENTRAL CHILE

£16.00+VAT

Tasting: Bold, full fruited Pinot Noir from Chile's excellent Central Valley. This maintains freshness and elegance alongside it's more obvious charms. A rich Pinot Noir showing ripe fruit flavours of plums and wild strawberries, balanced with subtle smoky oak notes and a deliciously lingering finish.

Pairing: Great by itself but also goes really well with duck, lamb and mushroom based dishes.



Region: Chile| Alcohol Content: 13.5%

CONTESA MONTEPULCIANO

£20.00+VAT

Tasting: A deep and intense ruby red with shades of purple. This wine immerses the nose with an extraordinary breadth of mature and concentrated aromas –plums and figs integrated with notes of spice. On the palate, this wine reveals its Montepulciano origins with well-bodied and persistently powerful tannins

Pairing: Excellent with very succulent first courses, as well as roast and braised meats. A great accompaniment with game, cheeses, and cured meats



Region: Italy| Alcohol Content: 13.5%

CARIGNAN VIEILLES VIGNES ROCHE DE BELANNE

£16.50+VAT

Tasting: Made from 50 year old Carignan vines, grown on red chalky soils in the village of Cruzy just north from Béziers city in Languedoc. A ripe and concentrated wine, deep ruby in colour with an alluring nose of sweet ripe strawberry and dark cherry, it is supple with ripe fruit flavours and very light tannins.

Pairing: This well flavoured red will match grilled meats, steak, casseroles and game and ripe cheeses.



Region: France| Alcohol Content: 12.5%

FAMILIA SCHROEDER SAURUS PATAGONIA SELECT MALBEC £21.00+VAT

Tasting: This Malbec features an intense dark purplish red that shows maturity. On the nose it is complex - ripe red fruit aromas such as currants, plums and sour cherries melt with some spicy hints. Due to ageing in oak casks some vanilla, bitter chocolate and coffee notes are shown. The mouth-feel is pleasant and well balanced. The long, lingering finish is dominated by sweet, velvety tannins

Pairing: Perfect with steak, spit roasted lamb with rosemary and garlic or pulled pork.



Region: Argentina| Alcohol Content: 14%

IMPRESSIONIST SHIRAZ

£16.50+VAT

Tasting: This is the quintessential Aussie style of Shiraz coming out of South Eastern Australia. Made and fermented entirely in stainless steel to keep pure varietal character. With a powerful nose full of inviting blackcurrant and blackberry aromas. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and rich finish.

Pairing: Barbecued meats, spicy sausages, pasta with ragu sauce, Thai red curries and roasted vegetables



Region: Australia | Alcohol Content: 13.5%

PRIMITIVO PUGLIA SECONDO PIANO

£17.50+VAT

Tasting: The grapes for the Secondo Piano Primitivo Puglia IGT are harvested at two different times: one part when full ripeness is reached, the other as a later harvest. The result is a soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity. In youth it has fresh, varietal aromas that become more complex with the time.

Pairing: Serve with spicy pasta dishes, roast pork or beef, game dishes and full flavoured hard cheeses.



Region: Puglia Italy | Alcohol Content: 13%

RIOJA RESERVA AZABACHE

£20.00+VAT

Tasting: Rioja Reserva is made only in the best vintages, it is well balanced with a soft seductive character typical of the Tempranillo and Graciano grapes used in the blend. This wine is aged for at least two years in American oak barrels and a further year in bottle before release. Azabache Reserva exhibits a soft and well rounded palate but with powerful, smooth tannins for impressive structure. Intense plummy fruits on the nose with flavours of blackberries, mulberries, black cherries, vanilla and spice that linger on the finish.

Pairing: A good accompaniment to grilled or barbecued lamb, steak and cheeses.



Region: Spain | Alcohol Content: 14%

MERLOT, THE OLD MUSEUM, FRANSCHHOEK CELLAR

£17.00+VAT

Tasting: Bright ruby red with attractive plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice. Soft and juicy with mouth-filling summer berry flavours that finish smoothly with sour cherry succulence.

Pairing: Great with spicy sausages, roast lamb, spaghetti bolognese, pizza or cottage pie.



Region: South Africa | Alcohol Content: 14%





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