

Purple Ski



Wine List - Iamato and Olympie III



2008 – 2009 Season



The wines listed below will be served at the chef's discretion (one red and one white per evening) during dinner throughout your stay. If you wish to have any of these wines before dinner, the additional cost is shown below.



Red Wines

2007 Beaujolais Cuvee Premier – Jean-Paul Brun	12 euros
2004 Haut Medoc, Château Puy Castera	18 euros
2006 Margaux -Chateau Les Baraillots	30 euros
2007 Morgon – Jean-Paul Brun	18 euros
2005 Gigondas - Domaine du Raspail-Ay	25 euros
2007 Fleurie - Clos La Roilette	18 euros
2003 Château la Roque - Cuvee Mourvedre, Pic St.Loup (END OF BARRELL)	16 euros
2006 Cotes du Rhone - la Friande, Cave Jaume (END OF BARRELL)	12 euros
2006 Bourgogne Pinot Noir - Maison Champy (END OF BARRELL)	18 euros

White Wines

2007 Vignoble Beaulieu, Dominique Ferret, Gascony	12 euros
2007 Sauvignon Touraine - Thierry Michaud	12 euros
2007 Sancerre – Chavignol, Vincent Delaporte	20 euros
2004 Pouilly Fuisse, Château de Clos, M Combier	25 euros
2006 Chablis – Maison Drouhin	22 euros
2007 Rully – Maison Drouhin	22 euros
2006 Macon Peronne - “le Clou”, Pierre & Veronique Janny (END OF BARRELL)	16 euros
2006 Cotes du Rhone - La Borry, Domaine St.Amant (END OF BARRELL)	16 euros



Prices are per bottle



And please feel free to help yourself to the champagne and “house” wines whenever you wish:

CHAMPAGNES

Charles Heidseick Brut, Non-Vintage
Veuve Cliquot Brut, Non-Vintage

RED	ROSE	WHITE
Languedoc "Claude Val", Domaine Paul Mas (« Savage Selection »)	Rosé de Provence, Domaine des Marquets, 2006	Languedoc "Claude Val", Domaine Paul Mas (« Savage Selection »)
Vin de Pays de l'Herault – “Terres Noires” 2006 (« Savage Selection »)		Vin de Pays de l'Herault – “Terres Noires” 2006 (« Savage Selection »)
Bordeaux Château Mazerolles 2004		Muscadet sur Lie "Sevre et Maine" Domaine Sensive 2006/7

WINE TASTING NOTES - Mark Savage wines

THE REDS

2007 BEAUJOLAIS Cuvee Premiere, Jean-Paul Brun vigneron a Charnay, Beaujolais

Juicily refreshing and charmingly fruity young red wine from the hands of a small grower with a huge reputation who really knows how to coax the best out of his vineyards and prove that Beaujolais can still be one of the world's most attractive wines. Nowhere else in the world indeed seems to be able to deliver such high quality from the gamay grape, here vinified to maximise the freshness of the fruit. Light in alcohol, it makes one of the most enjoyably gulpable red wines you will find.

2004 CHATEAU PUY CASTERA Haut Medoc

Claret does not have to be old and mature to be delicious and the 2004 has produced wines of precocious charm with none of the harsh tannin or astringency that can often be the obvious hallmark of raw young red Bordeaux. It helps that this vineyard is well sited just a kilometer or so inland from the grand first growths of Pauillac. The merlot and cabernet grapes are skillfully vinified here by Alix Marès and her wines drink beautifully in their youth with hints of blackcurrant and a trace of tobacco leaf. Good cuisine will further highlight their charm and mask any tannin that might make them less suitable for drinking without food.

2006 CHATEAU LES BARAILLOTS Margaux, Bordeaux

Fruit and oak combine here to give a classic Bordeaux style in a ripe vintage that is improving all the time and is already very approachable.

2007 MORGON Jean-Paul Brun, Burgundy

The most 'Burgundian' of the Beaujolais 'crus', and the fruit is beautifully handled by Jean-Paul Brun to bring out all the most positive features of the grape, with hints of strawberry and cherry. A wine of vitality and elegance with smooth ripe fruit flavours and lovely balance, refreshing and very food friendly.

2005 GIGONDAS Domaine Raspail-Ay, Rhone

Spicy, warm generous flavours of the southern Rhone, with all the same characteristics as good Chateaufort du Pape, but with a rather less fatiguing level of alcohol. Great with casseroles and game dishes and ripe cheeses. It shows the real potential of the Grenache grape when it is managed to perfection.

2007 FLEURIE Clos La Roilette

Alain Coudert's Fleurie is never made in the pretty pink mould, but benefits from the warmest sites in the village and produces a rich style with depth, in the style of a good Moulin-a-Vent perhaps, its immediate neighbouring vineyard appellation. It is an example of good meaty traditional Beaujolais at its best, rich round and generous rather than sharp and acidic.

2003 CHATEAU LA ROQUE Cuvee Mourvedre, Pic St.Loup.

This lovely vineyard lies in the favoured viticultural enclave of the Pic.St.Loup some 25 kilometres or so to the north of Montpellier, one of the top 'terroirs' of the Languedoc today. It benefits from the cool breezes that blow off the Cevennes mountains of the southern Massif Central, but is still warm enough to ripen the exciting mourvedre grape to good effect, giving a wine here of generous rich fruit and solid structure, but with soft ripe tannins and a refreshing coolness to the flavour, with an alcohol level that seems positively restrained by modern standards. A natural partner for a rich casserole or some lamb chops.

2006 COTES DU RHONE la Friande, Cave Jaune

The Jaune family have their vines around the pretty village of Vinsobres in the southern Rhone region but at the cooler, northern end of it. This particular bottling is relatively light and refreshing, one might call it pretty rather than robust, and it is deliciously refreshing as a result, a wine to quench the thirst of the energetic skier. It is versatile, a polite partner to the widest variety of dishes, and pleasant enough on its own as it is much less tannic than most Rhone reds and quite light in alcohol. A firm favourite, and a nice example of natural, non nonsense winemaking that will leave the drinker with a clear head the following morning (provided of course that there have been no other alcoholic indiscretions!)

2006 BOURGOGNE PINOT NOIR Champy

A super selection of wines from good villages in the Cote d'Or giving a vivid expression of young pinot noir wine with vivid primary fruit character, floral and fruity at this early stage as opposed to earthy and animal.

THE WHITES

2007 VIGNOBLE BEAULIEU Dominique Ferret,vigneron á Gondrin,Gascony

Mark Savage is not too crazy about the word 'zingy', but says that this is the kind of wine that would have modern wine scribes rushing for the word. The point is that it has rather obvious, almost tropical fruit aromas (pineapple, guava, mango, passion fruit, you know the sort of thing). It makes me think of New Zealand's famous and now rather expensive Cloudy Bay Sauvignon in fact. It has a lovely crisp acidity due to the influence of the Atlantic climate in south west France and is refreshingly light in alcohol at around 11.5%. Delicious for sipping on its own or as the first wine at a dinner.

2007 TOURAINE SAUVIGNON Thierry Michaud,vigneron á Noyers-sur-Cher, Loire

This manages to avoid the aggressively grassy style of many sauvignon blancs and shows instead the classic fruit character that one sees in the finest Sancerre, with aromas of gooseberry and redcurrant and the cool perfume of a wild hedgerow or an English garden. Like springtime in a glass, it exudes freshness without any exaggeration of the subtle fruit, drinks most satisfactorily on its own as an aperitif and is remarkably versatile with lighter dishes during a meal.

2007 SANCERRE, Vincent Delaporte, vigneron á Chavignol, Loire

One of the wine world's most enduringly popular white wines, it is the apotheosis of elegant sauvignon blanc grapes, not too herbaceous, but with a fine scent of gooseberry and quince with hints of gunflint perhaps suggested by the chalk and flint soils of the Chavignol 'cru', one of Sancerre's finest vineyard locations. Vincent Delaporte is one of the most respected growers here. Try it at the start of a meal and especially with a goat's cheese such as the Crottin de Chavignol itself.

2004 POUILLY FUISSE Chateau du Clos, Genevieve and Jean-Francois Combiere, vigneron á Pouilly, Maconnais, Burgundy

The Combiere family have just 3 hectares of chardonnay vines here within a classic walled 'clos' on the edge of the village and make a delicious white burgundy with delicate hints of cream, biscuits, hazelnut and vanilla, any oak influence being carefully integrated into the fruit to allow for a wine of beautiful balance, polite rather than aggressive. Particularly suitable with fish or fowl dishes.

2007 CHABLIS Domaine Jean-Marie Naulin, vigneron á Beines, Burgundy

This excellent small grower provides us with a racy young white Burgundy, its ripe honeyed fruit flavours balanced by good acidity, always a hallmark of proper Chablis. The purity of the chardonnay grape is at its best where there is good chalky limestone soil as is the case here on these stony slopes close to the heart of Chablis. No oak is allowed to obscure the fruit in this wine with its hints of lime and honeysuckle, and with restrained alcohol it is always an elegant partner to fish and poultry dishes and much else besides, notably oysters and shellfish.

2007 RULLY Joseph Drouhin propriétaire a Rully, Cote Chalonnaise, Burgundy

From just south of the Cote de Beaune, Rully produces excellent white Burgundy from the chardonnay grape, with depth and structure from traditional ageing in small oak casks. Drouhin have important holdings in the better vineyard sites of the appellation and consistently produce one of the finest examples as a result.

2006 MACON PERONNE "le Clou", Pierre & Veronique Janny

A perennial favourite of ours, this southern white Burgundy from the original heartland of the chardonnay grape provides a well structured wine with a slightly buttery and biscuity flavour, and a hint of hazelnuts. A versatile match for most dishes.

2006 COTES DU RHONE La Borry, Domaine St.Amant.

This wine is made from viognier grapes grown at over 500m above sea level in a very small and spectacularly beautiful vineyard high up in the Dentelles de Montmirail, a great venue for serious rockclimbers. It lies in the Vaucluse department, close to Vaison-la-Romaine and Gigondas. The altitude allows for good natural acidity which accentuates the refreshing fruit character with its hints of peach stones.