



L' Antichaut

Wine List

I would like to take this opportunity to thank Philippe and his team at L'Art du Vin for their advice and support in creating this selection of vegetarian and vegan wines (VG).

The selection process for all these organic wines has been a rewarding challenge.

This is the first episode of a voyage of discovery, in which we are thrilled to invite you to share.

CIDRE

125ml Bottle
Glass

France 1	Sydre Brut , Eric Bordelet biodynamic 5.5%vol <i>Made by a former sommelier at the 3- star restaurant Arpege in Paris, this cuvée shows a complex blend of baked apple, cinnamon, and earthy aromas.</i>	£3.60	£13.50
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SPARKLING & CHAMPAGNE

125ml Bottle
Glass

France 2	Cremant de Loire Brut , Langlois-Chateau, Loire N.V 12.5%vol <i>A gentle mousse, with lemon notes to start and a soft biscuity finish.</i>		£24.50
3	VG Rose Frizant , Mas de Daumas Gassac, Languedoc, N.V 11%vol <i>Lovely red berry aromas with hints of Cabernet mintiness.</i>	£6.50	£30.50
4	Veuve Clicquot Yellow Label , Reims, Brut N.V 12%vol <i>Since its founding in 1772, Clicquot has not only been heralded for its wine but also for the courage and creativity of Madame Clicquot who is regarded as being the first businesswoman of the modern era.</i>	£9.95	£54.50

WHITE WINES

175ml Bottle
Glass

Spain 5	VG Viura Chardonnay , Oreades, Navarra 2008 12.5%vol <i>A classic blend of Viura and Chardonnay made by our friend Ervigio of Bodegas Altanza. Crisp, zesty and full of fruit.</i>	£3.60	£14.50
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WHITE WINES Cont.			175ml Glass	Bottle
France 6		Ugni Colombard , <i>Domaine de Tariquet, South West 2008 10.5%vol</i> <i>Modern and fresh, with touches of nectarine and peach.</i>	£4.80	£18.80
7	VG	Muscadet de Sevre et Maine sur Lie , <i>Chateau Haute Cariziere, Loire 2008 12%vol</i> <i>Classic refreshing Muscadet with extra lift from 'sur lie' ageing.</i>	£5.00	£19.50
8	VG	Sauvignon de Touraine , <i>Domaine de la Rochette, Loire 2008 12%vol</i> <i>Crisp with floral and citrus fruit flavours.</i>		£20.00
9	VG	Joli Cantel , <i>Domaine de Clovallon, Languedoc 2007 12.5%vol</i> <i>The exact blend is something of a mystery! However it does contain some Chardonnay and Roussanne.</i>		£24.50
10	VG	Jurancon Sec , <i>Domaine Lapeyre, South West 2008 13%vol</i> <i>This wine has a dry almondy style with aromas of fresh hay and lemon-zest.</i>		£27.00
11		Chablis , <i>Domaine de la Meuliere, Burgundy 2008 12.5%vol</i> <i>This is textbook Chablis – full fruit with a steely mineral finish.</i>		£28.50
12		Pouilly Fume , <i>Domaine Jonathan Pabiot, Loire 2008 12.5%vol</i> <i>Quintessential Sauvignon Blanc; cut grass, gooseberries and blackcurrant leaves.</i>		£30.00
13	VG	Mas de Daumas Gassac Blanc , <i>Terroir d'Aniane 2008 13%vol</i> <i>Touches of pear with a dried-fruit and buttery finish.</i>		£46.50
14		Chateauneuf du Pape Blanc , <i>Clos St Michel, Rhone 2007 14%vol</i> <i>Made from a blend of Roussanne and white Grenache, it has exuberant notes of honeysuckle, rose water, and hazelnuts.</i>		£49.00
Italy 15		Pinot Grigio Le Rosse , <i>Tommasi Estate, Veneto 2008 12%vol</i> <i>This wine is aromatic and beautifully balanced with aromas of pear, green apple and lemon.</i>	£6.50	£26.50

ROSE WINES

			175ml Glass	Bottle
France 16	VG	Lo Bartas Organic Rose , <i>Domaine Bassac, VDP d'Oc 2008 12%vol</i> <i>This Rosé is totally fruit driven with soft red berries and spicy characters.</i>	£4.50	£17.95
17		Petit Rimauresq Rose , <i>Grenache Cinsault, Cotes de Provence 2007 13%vol</i> <i>One taste and you'll want to have you own "One year in Provence".</i>		£21.50

RED WINES

175ml Bottle
Glass

Spain 18	VG	Tempranillo , <i>Oreades, Navarra 2008 13.5%vol</i> <i>Fruit packed, ripe and fleshy. Created by a famous Rioja producer.</i>	£3.60	£14.50
France 19	VG	Bergerie de la Bastide , <i>VDP de la Mediterranee 2008 12%vol</i> <i>Soft, plummy fruits abound in this easy going wine.</i>	£3.90	£15.50
20		Corbieres , <i>Concertino, Languedoc 2007 14%vol</i> <i>Soft and spicy with lovely garrigue herb flavours.</i>	£4.50	£17.90
21	VG	Saint Chinian , <i>St Jean de Conques, Languedoc 2007 14%vol</i> <i>A blend of Syrah and Mourvedre, the wine displays intense cherry, dried Mediterranean herbs and bramble jam.</i>	£4.90	£19.50
22	VG	Cotes du Rhone Villages , <i>Domaine de Mayran, Rhone 2006</i> <i>Biodynamic 13.5%vol</i> <i>Made by the former world's best sommelier under strict biodynamic rules.</i>	£5.50	£22.50
23	VG	Pinot Noir , <i>Domaine de Clovallon, Languedoc 2007 12.5%vol</i> <i>A delicious upfront and juicy light Pinot Noir.</i>		£25.00
24		Fleurie Vieilles Vignes , <i>Domaine Lardy, Beaujolais 2007 12.5%vol</i> <i>A feminine Beaujolais with silky strawberry flavours.</i>		£27.50
25		Hautes Cotes de Beaune Pinot Noir , <i>Domaine Delagrangue,</i> <i>Burgundy 2008 12.5%vol</i> <i>Aromas of plum and dark cherries are linked by the classic Pinot smokiness.</i>		£29.00
26	VG	Faugeres , <i>Mas d'Alezon, Languedoc 2006 Biodynamic 12.5%vol</i> <i>A complex wine with nuances of violets and spices and great finesse.</i>	£7.95	£32.00
27	VG	Gigondas <i>Terres des Aines, Domaine Montirius, Rhone 2004</i> <i>Biodynamic 15%vol</i> <i>Typical Southern Rhone wine with great structure and dark fruit flavours.</i>		£40.00
28	VG	Mas de Daumas Gassac Rouge , <i>Terroir d'Aniane 2006 13%vol</i> <i>One of the first growers to start the "Languedoc Revolution, lots of Cabernet character but with plenty of seasoning from the other varieties (up to 20).</i>		£46.50
Italy 29		Sangiovese Cabernet Rompicollo , <i>Poggio al Tufo, Maremma 2006</i> <i>13%vol</i> <i>Soft fruits of the forest, with vivid touches of local herbs and wild flowers complete this easy drinking Tuscan.</i>		£26.50
Argentina 30	VG	Malbec , <i>Tomero, Mendoza 2007 14%vol</i> <i>Ripe black cherries and dark chocolate are balanced by the spices provided by the oak ageing.</i>	£5.75	£23.50

What is a Vegetarian -Vegan friendly wine ?

Wines that have not been fined using gelatine, isinglass, casein, egg albumen or chitosan are suitable for both vegetarians and vegans.

Wine by definition, typically contains only grapes, yeast, and a small amount of sulphites. Traditional wine producers introduce very tiny amounts of substances that are not acceptable to vegetarians and vegans during the fining process.

Most wines are clarified by adding fining agents which remove proteins, yeasts, and other organic particles. Left in, these impurities can denature the wine making it unpalatable or cause the wine to become cloudy . These fining agents are separated from the finished product and only minute traces, if any, are left in the finished wine.

While some fining agents are earth-based, such as bentonite ,a bi-product of clay, many are animal-based. Common animal-based agents include egg albumen, casein, chitosan, gelatin, isinglass, and even cows' blood (cows blood cannot be legally used as a clarifier for US or French wines). Gelatin is produced by prolonged boiling of animal skin and connective tissue; isinglass is prepared from the bladder of the sturgeon fish.

Testimonials from some of our producers:

"We certify that the wines from Bergerie de la Bastide are suitable for vegetarian/vegan people as no animal derivative are used during the vinification, filtration and fining of the wines."

Stephane Vedeau, Domaine de la Bastide

" I hereby confirm that all our wines are suitable for vegetarians."

Pierangelo Tommasi, Tommasi & Poggio al Tufo

"We certify that we only use bentonite as a clarifier during the fining process".

Jean-Michel Langevin, Domaine St Jean de Conques

What is Biodynamic Viticulture?

Biodynamic viticulture, like Organic viticulture, does not use the herbicides or pesticides employed in conventional grape growing. By respecting the soil as a living element, it nurtures the vines, imbuing them with mineral and organic trace elements.

Biodynamic viticulture goes a step further than Organic viticulture: it also takes into consideration the pattern of lunar and cosmic rhythms. The soil is seen not simply as a support for vine growing, but as an organism in its own right. This approach to agriculture was common practice throughout Europe during the Iron Age.It disappeared with the emergence of modern agriculture. It was Rudolph Steiner, an Austrian philanthropist, who reintroduced this practice.

The number of wine producers embracing Biodynamicity is constantly growing, especially in France and Italy.

To find out more, go to www.biodynamy.com