

White Wines

Estate Skoura “Salto Wild Yeast” Mavrofilero, P.G.I Peloponnese 24,00 €

Soft color with a light shade of grey. Nose with high lift and complexity with aromas of roses, jasmine, lime, grapefruit and other citrus fruits. Complex and medium-length aftertaste. Skin contact for 3 hours at 13°C. Up to 48% free-run juice due to colored skins. Controlled alcoholic fermentation in stainless steel vats at 16°C with wild yeasts. Short ageing over fine lees.

Vasaltis, Assyrtiko , Santorini, Greece 68,00 €

Intense, pure and mineral-lades- Assyrtiko from one of the finest young estates on Santorini – Vassaltis Vineyards. Owner Yiannis Valambous reclaimed his old family vineyards in 2010, and has rapidly become the rising star of the island’s winemaking scene. Intense aromas of citrus, grapefruit with a mineral character, the vinification is made in stainless steel tanks, and it stays with the lees for approximately 6 months to add complexity, succulent and creamy texture to this outstanding wine.

Domaine William Fevre, Chablis 1er Cru Vaillons, Chardonnay, France 120,00 €

Pale yellow with a pronounced nose of fruit and flowers with lovely freshness and a few mineral touches. Generous palate, with lovely roundness. Since the 1998 vintage, the proportion of new barrels has been revised downwards so as not to mask the subtle variations of the terroirs. These methods and precautions allow obtaining rich wines, of a very high aromatic purity, which preserve their typicity whose main characteristics are mineralogy and freshness.

“Ergo” Estate Lantides, P.G.I Peloponnisos, Sauvignon Blanc 26,00 €

An excellent Greek Sauvignon Blanc from the vineyards of Domaine Lantidi at an altitude of 550 meters in Argolida. Wine that combines the exotic character and vegetativeness of Sauvignons from New Zealand, with citrus Loire, two regions where the variety great things. Lemon-green color and intense aromas of summer and exotic fruits such as pear, pineapple and lemon blossoms with notes of freshly cut grass. Freshness on the palate with moderate intensity, crisp acidity and lemon aftertaste.

Malagousia, Ktima Gerovassiliou 36,00 €

This wine is entirely produced from the Greek grape variety of Malagousia. Following skin contact in cold, vinification is carried out in stainless steel tanks at 18 °C, while some is vinified in French oak barrels. The wine is left with its lees for a number of months to gain structure and body. It has a brilliant straw colour with greenish shades and an aroma of matured fruit such as pear, mango and citrus. On the palate the rich flavours of lemon peel enhance the appealing mouth feel, adding a well-balanced finish. Pairs nicely with seafood, poultry, pasta dishes with light sauces fresh vegetable salads, Mediterranean and Asian cuisine.

Rosé Wines

Avantis Estate “Grace” Mandilaria, P.G.I Cyclades: 26,00 €
One of the finest Roze wine 100% Mandilaria. With this bright, soft color like onions leaves and smell of fresh small red fruits and cherry. Taste of dry and oxen red fruits. A sense of freshness excellent combined with Salmon or Sushi.

Rose Avantis Estate Grenache rouge 50%-Syrah 50%, Mytikas & Afrati Evia 26,00 €
Bright deep rose colour, pronounced nose intensity of strawberry, sour cherry and pomegranate aroma. On the palate is fruity with aromas of red fruit, candy, caramel, full body and well balanced acidity with long pleasant finish.

“Petale de rose” Regine Sumeire, Cotes de Provence A.O.C: 34,00 €
The grape harvest is done with the hands; the grapes are picked and placed on the press without being pulped. A slight pressure is applied to achieve maximum fineness and aroma. Bottling takes place shortly after harvesting and after successive transfusions. It is kept in stainless steel bins until bottled. This fine wine is a very pleasant aperitif, pale pink with rose scent.

Red Wines

“Rossiu di Munte Giniets”, Katogi Averof, Cabernet Sauvignon, P.G.I Metsovo: 44,00 €
The nose is dominated by aromas typical of the variety ideally combined with hints of barrel. In the mouth is filled with a wealth of tannins and structure that promises long aging. The cap was plunged down twice or three times daily during fermentation. Alcoholic fermentation evolved at temperatures between 20°–30° C; immediately after maceration, the wine was transferred to 300-litre French oak barrels, where it sat on its lees for a minimum of two months, with three battonage per week.

Jim Barry : The McRae Wood”, Shiraz, Clare Valley, Australia: 85,00 €
This wine has a dark, inky red hue. It shows lifted notes of black berry and blueberry briary fruits, licorice, perfumed- violets, and a lick of toasty vanillin oak. Vibrant dark forest fruits of blackberry and plum are complemented by a rich streak of earthy goodness. This wine shows a generous girth with rich fruit cake fruits, cherry and blackberry supported with balanced acidity and complex, delicate grained tannins.

“Mavrotragano, Argirou”, .G.I. Cyclades, Greece: 90,00 €
It is over a decade crimson color rims, refreshing scent of red fruit, a bouquet of finely blended aromas, tannins and acidity. It is over a decade since this mysterious red wine from Santorini was reborn. Mavrotragano has a deep ruby-red color. Nose of black fruits, spicy aromas and a beautiful oak finish. Powerful and full-bodied with unparalleled balance between power and finesse and good cellaring potential. Ageing for 12 months in French oak barrels of 500L.

Champagne & Sparkling Wines

Moët & Chandon Impérial Brut NV Champagne 110,00 €
Chardonnay, Pinot Meunier, Pinot Noir

Moët & Chandon Ice White NV Demi Sec Champagne 120,00 €
Chardonnay, Pinot Meunier, Pinot Noir

Pierre Gimonnet & Fils Brut Rose de Blancs NV Champagne 125,00 €
Chardonnay, Pinot Noir

Deutz Brut Vintage 2012 Champagne 145,00 €
Pinot Noir, Chardonnay, Pinot Meunier

Dom Perignon Brut Vintage 350,00 €
Chardonnay, Pinot Noir, Pinot Meunier

Cristal Louis Roederer 2008 Vintage 620,00 €
Chardonnay, Pinot Noir

Champagne bottles come with assortment

Gancia Brut, Prosecco D.O.C. 40,00 €
Canelli

La Morandina, "Moscato D' Asti" 40,00 €
Muscat Blanc à Petits Grains

Casa Vinicola Botter, Prosecco D.O.C 45,00 €
Glera