



BMA HOUSE
LONDON, WC1

BMA HOUSE

Wine List

2016-2017



BMA House in conjunction with their on-site caterers and wine providers, Ampersand, have selected a range of wines to suit many varied events. We have created a reception wine list which comprises of a selection of wines perfect for drinks and canapé receptions. For the more sophisticated menus please see our list of dining wines to compliment your menu choice.

Your event planner will be delighted to help you choose the best wine to compliment your event. If you do not see what you are looking for, please do not hesitate to ask, as we have an extensive list of wines available.

Should you wish to provide your own wines and champagnes a 'chill, pour and serve' fee will apply:

- Wines £15.00 plus VAT per 75cl bottle
- Sparkling wine and champagne £18.00 plus VAT per 75cl bottle

Reception wines

White wines

Tarabilla Blanco, Galicia, Spain, 2015 **£19.50**
A delicious blend that makes this an easy drinking clean white. The fresh flavours of green apple, citrus and pear, offer an attractive balance and a clean crisp finish.

Panul Sauvignon Blanc, Chile, 2015 **£21.00**
An exceptionally popular vibrant Sauvignon Blanc from the successful family-owned modern winery in Chile's Lontué Valley. Panul Sauvignon Blanc is zesty, herbaceous and extremely aromatic and refreshing.

Santa Florentina Organic Unwooded Chardonnay Fairtrade, Famatina Valley, Argentina, 2015 **£22.00**
This wine is produced organically by a Fairtrade producer in the foothills of the Andes. It is soft and fragrant with delicate honeysuckle and green apple aromas. Unoaked, the palate is light to medium-bodied, with fresh apple and citrus flavours.

The War Horse Chenin Blanc, Stellenbosch, South Africa, 2015 **£23.00**
A sensational and explosively refreshing Chenin by tip-top producer Simonsig. With sun kissed apple fruit flavours, it's perfect to quaff on its own and has the vibrancy and freshness to be enjoyed with fish dishes and salads.

Red wines

Tarabilla Tinto, Galicia, Spain, 2015 **£19.50**
This is a very exciting find - a three-way blend of peppery Garnacha and rich Tempranillo with a sizeable dollop of Cabernet Sauvignon to add a little structure. Warm and beautifully balanced, this is perfect on its own or with grilled meats and tapas.

El Campesino Cabernet Carmenère, Colchagua Valley, Chile, 2014 **£21.00**
From Chile's Colchagua Valley, this juicy Cabernet Carmenère blend is soft, velvety and lightly spiced with smoky notes of dark fruit and a subtle, characteristic herbal touch. The vibrant palate and ripe tannins combine to deliver an approachable red wine perfect for any occasion.

Nero d'Avola, Angelo Rocca, Sicily, Italy, 2015 **£22.00**
A smooth and spicy wine from Sicily's best known grape varieties. The delicious red is full of wild plums, redcurrants and even a small hint of dark chocolate with a gorgeously silky finish.

The War Horse Shiraz, Stellenbosch, South Africa, 2015 **£23.00**
A dark plum coloured Shiraz, with vibrant aromas of raspberries and cherries, a note of blackberries and gentle flavours of vanilla. The wonderfully soft and silky tannins will just have you coming back for more.

Rosé wines

Mas de la Source Reserve Rosé, Pays d'Oc, France **£21.75**
A blend of Cinsault and Grenache, this deliciously pretty wine from Mas de la Source has the perfect balance of soft ripe fruit and freshness, with notes of strawberry, raspberry and rose petal.

Pinot Grigio Rosé Sentito, Veneto, Italy, 2013 **£25.00**
Beautifully delicate, aromatic and pure on the nose, with flavours of strawberry and raspberry on the palate. This crisp, flavoursome wine is ideal for a lazy summer's day.

Château La Tour de l'Evêque Rosé, France, 2015 **£27.00**
From the stunning, picturesque southern French region of Provence, this wine offers subtle aromas of strawberries and raspberries, laced with apricot kernel and cream. The palate is ripe, with delicate red berries, a creamy texture and an underlying minerality.

Champagnes, sweet wines and port

Champagnes and sparkling wines

Prosecco Frizzante 'Adalina' Enrico Bedin NV, Veneto, Italy **£26.00**
This is a classic frizzante from the Veneto. It has a gentle sparkling and is full of fresh apple, delicate melon flavours and a clean, crisp finish.

Prosecco Spumante Colli Trevigiani, Enrico Bedin, Veneto, Italy, NV **£30.00**
This wonderfully pretty Prosecco is beautifully balanced and fresh, with flavours of ripe apples and a very subtle grapiness leading to a really crystal clean finish.

A Laurance Collection Privée Brut, Loire Valley, France, NV **£30.00**
Clean, crisp aromas of fresh Granny Smith apple, followed by citrus fruits, pear and more apple flavours, complemented by a gentle fizz and a lingering sweet fruit driven finish.

Champagne Marquis de Bonnières Brut, Epernay, France, NV **£42.00**
A smooth Champagne with a creamy palate and notes of toasty brioche and fresh green apple to balance. Complex enough to work well with food, yet delicate enough to sip as an apéritif.

Wiston Brut, West Sussex, England, NV **£42.00**
Produced in the family-run Wiston Estate in West Sussex, this balanced Brut combines delicate primary fruits, zest and a characterful richness. Wiston Brut has the fragrance and fruitiness of an English orchard, an elegant texture of fine bubbles and a clean refreshing finish.

Laurent Perrier Brut, Tours-sur-Marne, France, NV **£55.00**
Pale gold in colour with fine and persistent bubbles. Delicate and fresh, with good complexity and notes of citrus fruit.

Sweet wines

De Bortoli Botrytis Semillon, South-Eastern Australia, 2014 (37.5cl) **£27.50**
Delicate pink in colour with flavours of watermelon and strawberry.

4 Puttonyos Tokaji Aszú, Gróf Degenfeld, Hungary, 2007 (50cl) **£30.00**
With its golden colour, medium bodied and medium sweet flavour, this delicious wine has aromas of candied apricot, marmalade, dried apple, chamomile and honeycomb, perfectly balanced with mouth-watering acidity.

Château Simon, Sauternes, France, 2009 (75cl) **£35.00**
The 2009 from Château Simon is an absolutely stellar effort. It is intensely sweet, showing great purity and texture, with classic barley sugar flavours and really good length.

Port

Croft Triple Crown Port, NV **£35.00**
Made from a selection of full bodied and ripe ports from the finest areas of the Douro Valley and aged in seasoned oak vats in cool, tranquil cellars in Oporto. The perfect finish to any meal, it can be poured by the glass and does not need to be decanted.

Croft LBV Port, 2009 **£37.00**
This very drinkable port is fresh and fragrant with intense blackcurrant, cherry and plum aromas. Lovely flavours of sweet black fruit and dark chocolate notes, concentrated and well balanced with smooth tannins.

Dining white wines

Sauvignon Blanc, Marquis de Lissac, France, 2014 <i>This Sauvignon Blanc is bursting with zesty, freshly-cut grass aromas and zingy citrus flavour. Refreshing and appetizing.</i>	£23.00
Pinot Grigio Il Narratore, Veneto, Italy, 2014 <i>A lovely clean, fresh and crisp Pinot Grigio with delicious purity of flavour and excellent velvety balance, which has a pleasant and delicate almond after-taste.</i>	£25.00
Marterey Chardonnay, Pays d'Oc IGP, France, 2014 <i>Deliciously fruity with a touch of blossom and vanilla aromas. The explosive flavours are combined with the richness and texture of the subtle oak.</i>	£26.95
Lofthouse Sauvignon Blanc, Marlborough, New Zealand, 2015 <i>An incredibly fresh wine with aromas of cut grass and citrus. The palate is invigorating and pretty with notes of lemon sherbet. This fruity character is beautifully balanced by a crisp acidity running right through to the finish.</i>	£29.00
Charquino Albarino, Rias Baixas, Spain, 2014 <i>Clean, fresh and intensely flavoured, the Charquino Albarino has pineapple and passion fruit flavours, combined with citrus and a hint of cut grass that adds a wonderful zippy acidity.</i>	£30.00
Mâcon La Roche Vineuse, Château La Greffiere, France, 2014 <i>This is a classic Mâcon from one of the leading properties in the region. Golden straw yellow in colour, with aromas of ripe citrus fruits and complemented by delicious minerality and mouth-watering grapefruit flavour.</i>	£32.00
Homer Riesling Eradus, Marlborough, New Zealand, 2014 <i>The Eradus wine-making philosophy is based on the concept of 'balance' and Homer Riesling demonstrates just that. Inviting and effortless, the nose evokes notes of kaffir lime leaf, green apple and honeysuckle. Mouth-watering acidity and a soft finish give this wine balance, intensified with food.</i>	£32.00
Chablis Louis Robin, Burgundy, France, 2014 <i>Classic Chablis flavours of green apples and ripe zippy citrus fruits in this textbook example from Louis Robin, all complemented by a creamy texture and an ever so slightly honeyed note on the finish.</i>	£34.00
Sancerre Domaine Tissier, Loire Valley, France, 2015 <i>Classic Sancerre Sauvignon from one of the best producers in the Loire Valley. Flavours of ripe citrus and green fruit, complemented by the trademark flinty mineral hallmark of terroir, all combined to produce a wine full in flavour that is gently persistently refreshing.</i>	£36.00

Dining red wines

Cabernet Sauvignon Domaine de Saissac, Languedoc-Roussillon, France, 2013 <i>The perfect introduction to Cabernet Sauvignon. Delicious flavours of blackcurrant and light tannins make a lovely wine that is a delight to drink on its own. You won't be disappointed.</i>	£24.00
Valcheta Malbec, Mendoza, Argentina, 2014 <i>Winemaker Jon Usabiaga has made a textbook Malbec from Mendoza. With youthful, ripe blackcurrant aromas and slight hints of dark chocolate, it is a deliciously balanced wine with a pleasing spicy finish.</i>	£25.00
Pinot Noir Reserva, Viña Mar, Casablanca, Chile, 2014 <i>The cool Casablanca Valley is perfect for the difficult Pinot Noir grape. This wine displays lovely black cherry flavours, liquorice and a touch of savoury character. Its lightness and elegance makes it effortlessly appealing.</i>	£26.00
Bodega Sendero Royal Lacrimus, Rioja, Spain, 2014 <i>The bright, fleshy and modern flavours of the young Tempranillo grapes have harmonised beautifully with the older, softly oaked, barrel-aged Rioja to make this silky, modern and slightly fleshier bright style of Rioja blend.</i>	£27.00
Côtes-du-Rhône, Vignobles Gonnet, Rhône, France, 2013 <i>This classic Côtes-du-Rhône from a small family-run estate in renowned Châteauneuf-du-Pape offers rich baked fruit flavours, warm spice and soft textures. Ripe red berry fruit on the nose with good concentration and balance on the palate.</i>	£27.00
Château La Grave de Bertin Cuvée Sensation, Bordeaux, France, 2012 <i>Purple-ruby in colour, this is a straightforward well-balanced claret from the Entre-Deux-Mers, on the left bank of the Dordogne. Unusually for Bordeaux, known for its blending, this is 100% Merlot. It is therefore fleshy and well-rounded, offering fresh ripe primary red fruit, supported by rounded, harmonious tannins.</i>	£27.50
Brouilly Pisse-Vieille, Domaine Lathuilière Gravallon, Beaujolais, France, 2014 <i>This wine sits on granitic clay-limestone soils, which give a real balance of weight and freshness. Beautiful spiced blueberries and mulberries dance across the palate of this rounded, succulent Brouilly.</i>	£28.50
Château La Verriere, Bordeaux Superieur, France, 2013 <i>A beautiful deep purple colour with aromas of red cherries and blackberry, powerful flavours of juicy raspberry and toasted notes from barrel ageing. This wine has excellent structure, silky tannins and a long, impressive finish.</i>	£30.00
Losi Querciavalle Chianti Classico Riserva, Tuscany, Italy, 2009 <i>From the historically recognised area of Chianti Classico, this is a foodie wine bursting with flavours of juicy cherries, summer berries and a long velvety finish.</i>	£32.00



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