


2017

## Ox Wine List 2017

Ox

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## Wine List

## Aperitif

Manzanilla en Rama 'I think', Equipo Navazos, 15% Sanlucar de Barrameda	£ 7
Fino Inocente, Valdespino, 15% Jerez	£ 6
Palo Cortado, Viejo C.P, Valdespino, 20% Jerez	£ 9
Lime and mint water kefir	£ 5
Seasonal soda, Bergamot, Hackney	£ 5
San Pellegrino	£ 4

## Champagne and sparkling wine

Prosecco Superiore, Casa Gheller, Valdobbiadene DOCG Extra Dry, 11%	£ 8 (12.5cl) £35 (75cl)
Von Buhl, 2013, Riesling, 12.50% Germany	£ 9 (12.5cl) £38 (75cl)
Champagne Forget-Brimont, Brut Premier Cru NV, 13%	£ 12 (12.5cl) £71 (75cl)
Champagne Pol Roger, 2004, Epernay, 12.50%	£ 150
Champagne Arnaud Moreau Rosé, Grand Cru à Bouzy, 12%	£ 95

## Seasonal selection by the glass and carafe

## Spring White

Cortese, 2015, Volpi Almonte, 12% Piemonte	£ 7 (12.5cl) £17 (50cl)
Picpoul de Pinet, 2015, Domaine Morin-Langaran, 12.50% Languedoc	£ 8 (12.5cl) £21 (50cl)
Viognier, 2015, La Champine, Jean-Michel Gerin, 13% Rhône	£ 10 (12.5cl) £30 (50cl)
Mâcon Villages, 2015, Vins Auvigue, 13% Burgundy	£ 10 (12.5cl) £30 (50cl)
Arbois, 2011, Domaine de la Pinte, 13.50% Jura	£ 13 (12.5cl) £44 (50cl)
Condrieu, 2015, 'Cherry', Domaine Perret, 14% Rhône	£ 18 (12.5cl) £60 (50cl)

## Spring Rose

La Source Rosé, 2015, Château Vignelaure, 13% Coteaux d'Aix	£ 8 (12.5cl) £22 (50cl)
Cotar, 2009, Malvasia, 12% Slovenia	£ 45 (75cl)

## Spring Red

Porta 6, 2015, Lisboa, 13.50% Portugal	£ 7 (12.5cl) £17 (50cl)
Corbières, 2014, Château la Bastide, 14% Languedoc-Roussillon	£ 8 (12.5cl) £20 (50cl)
Pinot Noir, 2014, Spätburgunder, 13.50% Baden	£ 9 (12.5cl) £24 (50cl)
Fixin-Hervelets 1er Cru, 2007, Saint Martin, 13.50% Burgundy	£ 15 (12.5cl) £55 (50cl)
Crozes-Hermitage, 2014, P. Jaboulet, 12.50% Rhône	£ 10 (12.5cl) £30 (50cl)

## Artisan wines from interesting places

### Spring White

Côtes du Rhône, 2014, Les Abeilles, J.L. Colombo, 13% Rhône	£ 30
Picpoul de Pinet, 2015, Domaine Morin-Langaran, 12.50% Languedoc	£ 32
Mâcon Villages, 2015, Vins Auvigue, 13% Burgundy	£ 45
Chardonnay, 2015, Domaine de Cassagnau, 13.50% Languedoc	£ 35
Alsace Metiss, 2013, Point Cardinaux, Bott Geyl, 13.50% Alsace	£ 38
Grüner Veltliner, 2015, Höpler, 11.50% Austria	£ 38
Weissburgunder RS, 2013, Salwey, 12.50% Germany	£ 45
Alvarinho, Soalheiro, 2015, Melgaço, 12.50% Portugal	£ 39
Cortese, 2015, Volpi Almonte, 12% Piemonte	£ 28
Marsannay, 2013, Les Longeroies, Domaine Jean Fournier, 13.50% Burgundy	£ 72
Abondance, 2014, Roussanne Vermentino, Domaine la Bastide, 13%, Languedoc-Roussillon	£ 38
Domaine Fiumicicoli, 2014, Corse Sartene, 13.50% Corsica	£ 42
Rioja Tempranillo Blanco, 2013, Roja Vega, 13.50% Spain	£ 45

### Spring Rose

La Source Rosé, 2015, Château Vignelaure, 13% Coteaux d'Aix	£ 33
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### Spring Red

Porta 6, 2015, Lisboa, 13.50%	£ 28
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Portugal	
St. Nicolas de Bourgueuil, 2012, Les Perruches, G�erald Vall�e, 12.50%	£ 50
Loire	
Corbi�res, 2014, Chateau la Bastide, 14% Languedoc-	£ 30
Roussillon	
Domaine de Cristia, 2012, Ventoux, 13.50% Rh�ne	£ 32
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C�tes du Rh�ne, 2014, Domaine Jamet, 12.50%	£ 48
Rh�ne	
Faug�res, 2013, Calmel + J Joseph, 14%	£ 38
Languedoc	
Malbec, 2014, C�dre H�ritage, 13%	£ 39
Cahors	
Pinot Noir, 2014, Sp�tburgunder, 13.50%	£ 35
Baden	
Primitivo, 2015, Terre di Montelusa, 13%	£ 35
Puglia	
Nero D'avola-Nerello Mascalese, 2013 Micina, 13%	£ 45
Sicily	
Dogarina, 2006, R�s de Plana, 12.50%	£ 42
Veneto	
Barolo, 2010, La Caccitora, 14%	£ 50
Piemonte	
Pinot Noir Reserve, 2001, Johanneshof Reinisch, 13.50%	£ 55
Austria	

## Classics

### Spring White

Chenonceaux, 2014, Domaine Bellevue, 13.50%	£ 39
Loire	
Vouvray Cuv�e Silex, 2015, Vigneau-Chevreau, 12.50% Loire	£ 45
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Condrieu, 2015, 'Chery', Domaine Perret, 14%	£ 90
Rh�ne	
Dr. Loosen Riesling, 2015, Mosel, 8.50%	£ 35
Germany	
Arbois, 2011, Domaine de la Pinte, 13.50% Jura	£ 65
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Pernand- Vergelesses, 2013, Les Belles Filles, 13%	£ 65
Burgundy	
Corton Charlemagne, 2013, Vallet Fr�res, 13.50%	£ 150
Burgundy	

### Spring Red

Pesquera, 2012, Bodegas Alejandro Fernandez, 14.50% Ribera del	£ 55
Duero	
Montepulciano d'Abruzzo Riserva, 2013, Tor Del Colle, 13%	£ 35
Italy	
Minervois, 2013, Ch�teau d'Albas, 14% Languedoc-	£ 39
Roussillon	
Domaine de Cambes, 2009, 13.50%	£ 80
Bordeaux	
Ch�teau Perron, 2010, 13.50% Lalande de	£ 62
Pomerol	
Ch�teau Cardinal-Villemaurine, 2010, 13% Saint-�milion Grand	£ 58
Cru	
Ch�teau Ausone, 2002, 1er Grand Cru Class�, 13.50% St	£ 570
Emilion	
Petrus, 1996, 13.50%	



Pomerol

£ 1580

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