

2017

## O'Connells Donnybrook Wine List 2017

O'Connells Donnybrook

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### Recommended Citation

O'Connells Donnybrook, "O'Connells Donnybrook Wine List 2017" (2017). *Menus of the 21st Century*. 394.  
<https://arrow.tudublin.ie/menus21c/394>

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# O'CONNELLS

RESTAURANT

## WHITES WINE

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Glass	Glass	Pot	Carafe	Bottle
12.5cl	17.5cl	25cl	50cl	75cl

**Castello San Simon Chardonnay 4.5 6.5 9 18 26**

(Spain) soft, intensely fruity with citric aromas

**Chenin Blanc 2015 4.8 6.8 9.2 18.5 27**

(Costal Region, South Africa) Tulbagh Winery, a round and firm balance that lingers in the mouth and hints of pineapple on the palate

**Babington Brook Chardonnay 2014 5 7 9.5 19 28**

(South East Australia) Fresh fruit flavours

**Pinot Grigio Corte delle Calli 2015 5.5 7.5 11 22 32**

(Veneto, Italy) A fine Pinot Grigio, fruity, fresh mineral influences

**Picpoul de Pinet 2013 5.5 7.5 11 22 32**

(Languedoc) Classic 100% French Picpoul, pleasant fruity wine

**Quando Sauvignon Blanc 2013 6 8.5 12 24 35**

(Robertstone, South Africa) Slow fermentation, fruity, refreshing with elegance

**Chardonnay Domaine des Montarels 6.5 9 12.5 25 37**

(Languedoc-Rousillon, France) 2014 Classic Burgundy style vinification, matured in oak barrels. Notes of dried fruits, vanilla and 'grilled bread', wonderful value

## RED WINE

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**Alto Plano Reserva 2014 4.5 6.5 9 18 26**

(Valley Central, Chile) Cabernet Sauvignon, intense ruby red wine  
with hints of plum, vanilla & chocolate

**Babington Brook Shiraz 2014 5 7 9.5 19 28**

A rich, full bodied wine with aromas of black fruits and pepper, lovely notes of  
plums and chocolate on the palate with a spicy finish

**Seigneurie de Peyrat Pinot Noir 2015 5.5 8 11 22 33**

(Southern, France) Nose ripe fruit, rich and flavoursome

**Armigero Sangiovese Reserva 2013 6 8.5 12 24 35**

(Italy) Cherries & blackcurrant, full bodied with a firm spicy finish

**Finca Las Moras Barrel Select Malbec 2014 9 12.5 25 37**

(Argentina) 2014, 12 mths barrel ageing, intense red colour, displays a good  
balance between wood & fruit flavours – a mighty Malbec – red meat

**Château Penin 2012 39**

(Bordeaux, Superieur, France) A trusted Paddy Moore import, full of fresh juicy  
fruit, good concentration, soft and round

**Conde De Valdemar Reserva 2009 42**

(Rioja, Spain) Tempranillo 90%, Mazuela 10%, Dark crimson, nose of cedar & blackberry

**Château de Fieuzal 2010 85**

(France) Grand Cru Classé de Graves, Pessac-Léognan – wonderful rich claret

**REAL CHAMPAGNE**

**Pernet Champagne 55**

A lovely buttery champagne. Known to have travelled 'up front' on  
the national airline

**Tattinger Brut 80**

Classic Tattinger delicate with elegance and depth – for extra special occasions

**PROSECCO**

**Conti d'Arco Spumante Brut 45**

Crisp citrus and apple fruit with notes of acacia – fresh and lively with delicate lasting bubbles

**OUR AUTUMN WHITE**

**Sauvignon Blanc, Grands Montarels 2014** (Croix de Thongue, France)

5 | 7 | 10 | 20 | 29

Fruity, typical Sauvignon,  
crispy and pleasant

**OUR AUTUMN RED**

**Bacca Nera 2015**

(Salento, Italy)

5 | 7.5 | 11 | 21 | 31

Full bodied and complex. Deep plum fruit flavours complemented with earthy notes and touch of floral on the  
nose

**AUTUMN ROSÉ**

**Syrah Rose Pays d'Oc**

(France)

5 | 7 | 9.5 | 19 | 28

Deep, rich and bright colour, intense bouquet with strawberries and raspberries



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2016



O'Connells Restaurant



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