


2017

## The Courthouse Kinlough Wine List 2017

The Courthouse

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# MENUS

Please note that the below are sample menus & that from time to time certain dishes or ingredients are restricted due to market availability. Prices are subject to change without notice

[EARLY BIRD](#) [COURTHOUSE MENU](#) [WINE LIST](#)

## Wine List

### House Wine

#### White

**Selegas nuragus di Cagliari(Argiolas) 2012 €23.50**

100% nuragus, a taste of sun shine from the Mediterranean

**Vermentino costamolino Argiolas (Sardinia) 2013 €23.95**

Color: pale yellow. Bouquet: Fruity, fragrant and harmonious.

Palate: Full, soft and rich with a slightly bitter aftertaste

**Serralori Argiolas rose` (Sardinia) 2013 €23.50**

Delicate, intense in its fruity notes. Lively, but well balanced, a fresh delicate wine

#### Red

**Cabernet Pizzolato (organic) 2013 €22.50**

Light, medium bodied, with a lively finish

**Merlot Pizzolato (organic) 2013 €22.50**

Dry, tangy medium body, properly tannic.

**Monica di Sardegna Argiolas 2012 €23.50**

Intense ruby red with a undertone, intense and well round aftertaste typical of monica grapes

#### Half bottle

#### WHITE

**Chablis Matthieu Antunes Allain Gorgia 2012 €17.00**

Classic Chablis, no oak, complex mineral flavors.

**Vermentino costamolino Argiolas 2013 (Sardinia) €15.95**

Colour: pale yellow. Bouquet: Fruity, fragrant and harmonious.

Palate: Full, soft and rich with a slightly bitter aftertaste

**Pinot Grigio Pizzolato 2012 (Organic) €15.00**

Dry, velvety, soft and harmonious

## RED

### Merlot Pizzolato Veneto 2013 (Organic) €14.95

Dry, ruby red. Deeply vinous, properly tannic

### Costera cannonau Argiolas 2012 (Sardinia) €15.95

Color: Intense ruby red tending to purple, due its period of aging.

Bouquet: Intensely perfumed, typical of cannonau grapes.

Palate: Rich, well rounded, satisfying with a good structure

### Château les pins de Bossuet 2012 €17.95

One of the most consistent and attractive wines in Bordeaux.

Fresh damson fruits, supple tannins and a fine finish.

Champagne

### Marcel Moineaux Blanc de blancs €69.50

The only "Grande Marque" Champagne still in family hands. Rated among the very finest produced with a noticeable flavour of ripe fruit.

## Sparkling Wine

### Prosecco Di Valdobbiadene violette pink 2012 ( Organic ) €28.50

Raboso grape ideal for aperitifs,Sea food, pasta and white meat dishes.

### Prosecco Frederik Pizzolato DOCG 2013 (Organic) €29.50

Awarded with diploma much mention VINITALY 2010..

Ideal as an aperitif and served throughout the meal with fish dishes ,excellent with seafood.

### Moscato frizzante organic, for the non dry lovers €25.00

Good balance of fruit flavors with harmonious acidity penetrating fragrant with hints of sage and peach. Only 7% alcohol

## White

### Italy

### Pinot Grigio Pizzolato 2013 (Organic) €23.95

Dry, Velvety, soft and harmonious

### Chardonnay Pizzolato organic 2013 €23.95

Inviting ,discrete and very fine wine ,ideal with delicate dishes

Fish and white meat.

### Manzoni bianco Pizzolato (Organic) 2012/13 €22.95

This wine is a blend of Pinot bianco and Reisling, this combination makes this wine very Interesting. The aroma is delicate with very strong flavors of peach and apricot.

### Meri' Vermentino Argiolas 2011/12 €26.50

Colour Soft straw yellow, intens primary aroma with predominant notes of citrus and fresh fruit

### Gavi di gavi Principessa Gavia Castello Banfi 2013 €38.50

One of Itali's most fashionable wines,it is noted for acute dryness and fresh,flinty acidity.

It has a full,delicate.elegant bouquet which brings flowers and fresh fruit to mind, mostly lemons,lilies of the valley and green apples.

### I Selis Nasco di Argiolas 2012 €29.50

Grape Nasco and vermentino,this new Argiolas wine is probably the most exiting

Wine from the Argiolas,with notes of yellow blossoms,tropical fruits and underlying

Light mossy notes. Mellow with flavors nicely matching the nose and long pleasant

Finish.

## France

**T`air d`oc sauvignon blanc 2013 €29.50**

Flavors of citrus and pink grapefruit ,clean full and smooth  
This structured and elegant wine from south of France.

**Chablis 1er Cru Jean Franocis Bordet 2012 €45.50**

The Family tradition and reputation is kept alive very skilfully here by the young Jean Bordet  
The floral nose is exciting, it combines richness, pebbly mineral zing and delicate with elegance.

**Sancerre Domaine Masson Blondelet 2012 €37.50**

Good citrus flavors with hints of confectionery , great fruit make this wine lush yet flinty

**PouillyFume`Domaine Masson Blondelet 2012 €37.50**

A lovely richness characterizes this wine with typical Lorie minerality.

**New Zealand**

**Paddy Borthwick Sauvignon blanc 2014 €31.50**

A touch of oak for a quarter of the crop, steel tank maturation and five months on lees all to combine to produce a superlative, Sancerre like zest all gooseberry and lime rather than typical New World tropical fruits.

**Red**

**Italy**

**Is Selis Argiolas 2011 €29.50**

Monica grapes with small percentages of Carignano and Bovale Sardo  
Rich, well rounded, with a good structure : One to try !!!

**Valpolicella classico ripasso cantina Antolini 2011 €34.50**

Delightful aromas of ripe cherries . Very seductive and stylish wine with a fresh and long finish.

**Costera Cannonau di Sardegna (Argiolas) 2012 €27.50**

Color: Intense ruby red tending to purple, due its period of ageing.  
Bouquet: Intensely perfumed, typical of cannonau grapes.  
Palate: Rich, well rounded, satisfying with a good structure

**Korem I.G.T. Argiolas 2005 (Sardinia) €47.50**

Color, intense ruby red. Tasting ,intense and very persistent on the nose; full bodied, smooth and nicely balanced on the palate

**Turriga I.G.T. Argiolas 2007/8 (Sardinia) €66.50**

Color: Dark, but intense ,ruby red ,due to aging. Bouquet: Full bodied, elegant  
as a result of its formation which has matured well and in the association of bouquets obtained during is storage in new casks. Palate: well rounded, heavy with an extremely individual and pleasing structure. (93 points scored at vin Italy, best wines 2008)

**Chianti colli senesi 2012 (Tuscany) €27.50**

Medium bodied classic , smooth concentrated blackcurrants and dark supple fruits  
Finishing with a lightly peppery note.

**Morellino di Scansano Morris farm(Tuscany) 2011 €27.50**

The cherry fruit, so typical of Maremma`s sangiovese, is up front  
The wine is fresh and crisp, with a solid structure and body that act  
as a final touches for a wine that so perfectly typifies this corner of Maremma in Tuscany.

**Carignano del sulcis is Solinas Argiolas 2010 €29.95**

100% Carignano grapes, ruby red with violette tinges intense persistent  
with clear notes of ripe fruit. Harmonious and warm with persistent fruity notes.

**Barolo Silvano Bolmida D.O.C.G 2009 €49.95**

More De Niro than Stallone, strong, rich and muscular but with a real elegance.

**Brunello di Montalcino Castello Banfi 2009 €66.50**

Well rounded, ruby red to garnet. Medium Bodied aged in oak with light tannin.  
As a result, one of the best wines in Italy.

**Vino Nobile di Montepulciano, poderi Boscarelli 2010 D.O.C.G. €41.50**

Abundant fruit, spicy good acidity and tannin.

**France**

**Château Maquin 2011 €33.50**

Gorgeously spicy, broadly flavoured with terrific richness and a warm,  
Generous character. A wine that drinks well above its humble appellation.

**Fleurie Domaine de la treille 2013 €38.50**

Bursting with fresh juicy Gamy fruit yet with good structure and silky texture,  
this wine is a sheer joy.

**Cotes Du Rhone Château Saint Esteve 2012 €30.95**

A wine of character and finesse, the tradition Rouge is rich velvety smooth plum  
fruit and an easy rounded finish. Chill slightly (14-15)and serve with any red and white meat.

**New Zealand**

**Wairarapa Paper Road Pinot Noir 2012 €31.95**

The star pick off the list is the Paddy Borthwich Paper Road Pinot Noir. It is complex, subtle and velvety pinot of  
incredible ambition.

**Wine of the month**

**White**

**Isola del sole cantina Argiolas €21.50**

Nuragus and vermentino grapes, notes of yellow blossoms, fruity flavours nicely balanced.

**Les Chaises sauvignon Blanc €22.50**

Great fruit flavors make this wine lush yet flinty

**Red**

**Isola del sole cantina Argiolas €21.50**

*Monica, carignano and cannonau grapes:*

*Intense ruby red with a well rounded final under taste*

**Wine by the glass €6.80 200 cl.**

Pinot grigio Pizzolato organic

Chardonnay Pizzolato organic

Vermentino Argiolas

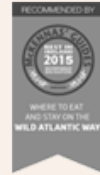
Rose`Argiolas

Merlot Pizzolato organic

Cabernet Pizzolato organic

Sauvignon blanc €7.10

Prosecco Pizzolato organic €7.50



## OPENING TIMES

**Wednesday - Saturday:** 6.00pm - 9.30pm

**Sundays:** 4.00pm - 8.30pm

*Winter times are subject to change.*

**Early Bird:** 6.00pm - 7.00pm Thursday - Saturday

**Sunday Early Bird:** 4.00pm - 7.00pm

**Closed:** Monday & Tuesday

## DIRECTIONS

The Courthouse is located in the small village of Kinlough in Co. Leitrim, approximately four miles south of the seaside town of Bundoran in Co. Donegal.