

your menu

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Taste of Australia

Canape:

Champagne Laherte Frères Ultradition NV
Avocado, goat cheese stuffed cucumber, semi dried tomatoes

Starter:

Verget Pouilly-Fuissé Terres de Pierres 2022
Scallops, tarragon butter, pickled cucumber
1x Stuffed mushroom

Entree:

Domaine Gérard Boulay Sancerre Rosé Sibylle 2023
Oysters trio, mignonette sauce, lemon passion fruit, lime
1x Baby beetroot, goat cheese mousse

Mains:

Domaine Daniel Bouland Morgon Corcelette Vieilles Vignes
Sable 2023
Grilled fish, artichoke caponata, asparagus

Bachelet-Monnot Maranges 1er Cru Les Clos Roussots 2022
10 spice mustard-cruste roast beef

Dessert:

Cep by Cep Coteaux Du Layon 2023
Chocolate dome mousse V



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V - vegetarian, VG - **vegan**,
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Champagne Laherte Frères Ultradition NV

Dubbed "just impeccable, especially within its peer group," by Galloni, Ultradition is made from fruit that is both biodynamic and organically reared. There are now two reserve vintages blended in, making up 40% of the blend, and 60% is comprised of barrel-aged material. The varietal blend remains 60% Meunier, 30% Chardonnay and 10% Pinot Noir, with the fruit drawn from seven different parcels across the Côteaux Sud d'Épernay and Vallée de la Marne (namely Chavot, Mancy, Morangis, Le Breuil, Boursault, Moussy and Vaudancourt). The average age of the vines is 30 years.

Aurélien Laherte naturally ferments the juice in a mixture of vessels, including two 50-hL Rousseau tronconique casks, old barrels, foudre and concrete. Regardless of vessel, the wines are always on lees and malolactic fermentation is partially completed (around 60-70% on average). This bottling, based on the 2018 vintage with 40% reserve wines from 2017 and 2016, was disgorged with a dosage of 4.5 g/L (extra-brut).

This is a top-value grower wine – bright, pure and juicy with loads of delicious redcurrant, floral and apple-skin Meunier fruit. A hint of spice adds complexity, and the finish is bright as a button, driven by zesty, mineral length. This bottling now has a beautiful new label (by artist Hanna Albretson), bringing it into line with the Rosé de Meunier and Blanc des Blancs designs. It now looks as good as it tastes! The quality delivered for this price is outstanding.

Verget Pouilly-Fuissé Terres de Pierres 2022

Not be confused with the Mâcon-Villages of the same name (Verget releases multiple cuvées under the name Terres de Pierres, which means 'stony land'), this cuvée is a blend of both free-run and press juices from a rollcall of excellent vineyards in Vergisson and Fuissé. Les Croux (exposed to the west) and the pressed juices of the Premier Crus Sur la Roche and Les Crays bring the cool, mineral line; the south-facing vines in Les Moulins and Les Littes contribute density and layered texture. So, you get both the steel and the silk. The wines fermented naturally and aged in stainless steel vats (70%) and used barrels for six months without stirring. The most steely and compact wine so far, it's a wonderfully composed white Burgundy with citrus and mineral notes, a rocky, tightly wound texture and a piercing, long, chalk-drenched finish. It's a wine of great class. Wine writer Gerald Asher once said: "If luxury is never cheap, pleasure need not be expensive." So, if the price of top Meursault and Puligny leaves you giddy, you know what to do. This wine's typical depth, power and complexity will be revealed with time. It is still a pleasure to drink now, but three-plus years of aging would be ideal.

Domaine Gérard Boulay Sancerre Rosé Sibylle 2023

this gorgeous rosé is drawn from 35- to 50-year-old Pinot Noir vines—explicitly grown to make rosé—on the steep hillside of Chavignol. Boulay selects from roughly 0.8 hectares, sometimes across a little more in vintages that are difficult for reds (which 2023 wasn't). The hand-harvested fruit macerated for 24 hours. The press wine and free-run juice fermented separately with indigenous yeasts. Boulay blocks malolactic conversion to keep tension, and no oak is involved. The new release opens with mineral-accented red berries, juicy, mouthwatering watermelon, mint and orange peel. Brimming with clarity and crunchy vibrancy, the palate is pure silk, with an array of pretty red fruit and grape-skin flavours punctuated by crunchy freshness. Great length, too. A serious and seriously delicious Chavignol rosé.

Domaine Daniel Bouland Morgon Corcelette Vieilles Vignes Sable 2023

One of three site-specific wines from Corcelette, this cuvée is drawn from old vines on granitic sand soils (sable means sand). The vines were planted in 1926, so it's truly a Vieilles Vignes cuvée. It is the sister wine, if you like, to the Cailloux (stony) cuvée. Unsurprisingly, Bouland's gnarled old trunks have over-delivered again. Raised in an old foudre, it's a layered, inky, mouthcoating Morgon oozing blood plum and blackcurrant fruit framed by melting tannins, juicy acids and a long, perfumed finish. If it were from the Côte d'Or, you would be well into three figures.

Bachelet-Monnot Maranges 1er Cru Les Clos Roussots 2022

This is the Bachelets' first release from this highly regarded 1er Cru, which is a continuation of Santenay's Clos Rousseau. The family has owned vines here for decades, though the parcel was too small to vinify separately; this fruit was previously blended into the village wines. From 2022, they have a new fermage agreement in place, taking the total surface to just over half a hectare, so a single cuvée is possible. The vineyard has a band of hard limestone under brown marl soils. The brothers experimented with 100% bunches this year, and zero sulphur was added until racking. The experiment was more than successful! It's an intensely floral, seductive red with a delicious creamy texture and fine tannins. Again, next-level for the appellation and another bargain.

Cep by Cep Coteaux Du Layon 2023

The Coteaux du Layon is drawn from Philippe Germain's estate vineyards in the heart of the Layon Valley at Rochefort-sur-Loire. Unusually for the Loire, the clay- and schist-rich soils are cut into an amphitheatre of terraces. The grapes are harvested passerillé (shriveled with little or no botrytis) and naturally ferment and age in neutral demi-muid. The fermentation is stopped, leaving around 80g/L residual sugar balanced by the wine's perky acidity and moderate alcohol.

As usual, this offers incredible bang for your buck. It is made for the dining table and would work well with various foods, from soft cheese to fruit-based desserts. It's scented with honey, cinnamon, ripe citrus and blossoms with a slight spicy/savoury twist lending complexity. The palate is gentle and silky, with a nice balance between weight and acid cut. Fans of this wine will not be disappointed.



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