

We've worked to bring you a focused list that suits the seasonal menu we offer at Lllys Meddyg, and – much like our food – shifts a little away from the more common and obvious.

If you're looking to notch things up a little, we've also picked a line up of old and new classics that we feel really punch their weight.

Add to that our sparkling list and the selection of exceptional sweet wines we offer, and we've got it matched from start to finish.

Bin	House selection	75cl bottle
1.	House Sparkling – Cantina Colli-Euganei Prosecco Extra Dry, Verona, Italy <i>Crisp, fruity and flowery, ripe golden apples and delicate pear</i>	£25.50 (£6.50 125ml)
2.	House White – Gavi Araldica La Luciana, Italy <i>Dry and lemony, clean and elegant.</i>	£17.50 (£4.50 175 ml) (£5.50 250 ml)
3.	House Red – Il Carretto Rosso di Puglia, Puglia, Italy <i>Red cherries, warm tomato sauce, tarragon.</i>	£17.50 (£4.50 175 ml) (£5.50 250 ml)

Main List

White

4.	Casal Garcia Vinho Verde Branco, Portugal <i>Home-made lemonade, sprtzy minerality, hard green apples.</i>	£26.00
5.	Sepp Organic Guner Veltliner, Austria <i>Nettles and crushed gooseberry. Passion fruit and citrus.</i>	£22.00
6.	Domaine du Tix , Viognier, Mormoiron en Ventoux, France <i>Tangerine peel, warm apples and honeysuckle. Fresh cut quince.</i>	£35.00
7.	Cave de Turkenheim, Pinot Blanc, Alsace <i>Wayside blossom, crisp pears, pub lemons. Beautifully balanced.</i>	£22.00
8.	Riff Pinot Grigio, Terre Alpine, Venetie, Italy <i>Stoney minerals, hard-textured white fruit. Complex and structured.</i>	£25.00
9.	Mara Martin Godello, Montereij, Spain <i>Peach and pear sorbet, touches of mint. Fresh lemons.</i>	£35.00
10.	Loimer 'Lois' Gruner Veltliner, Kamptal, Austria <i>Lemon peel, lime syrup, crisp green apples.</i>	£26.00

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| 11. | Domaine Pierre Jacolin Menetou Salon, Loire, France
<i>Pea shoots, peach fruit, apricot. Tinned asparagus.</i> | £28.00 |
| 12. | Domaine Clos Thou Jurancon Sec, Jurancon, France.
<i>Orange marmalade, melon zest, acacia honey.</i> | |
| 13. | Pieropan Soave, Veneto, Italy.
<i>Almond blossom, marzipan, creamed lemons.</i> | £26.00 |
| 14. | Azienda Agricola Musso Roero Arneis, Barbaresco, Italy
<i>Apricot, apple, spice cupboards, camomile.</i> | £27.00 |
| 15. | Chateau La Rayre Bergerac Sec, Bergerac, France.
<i>White flowers, citrus fruit, warmed mango.</i> | £22.50 |

Rose

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| 16. | Casal Garcia Vinho Verde Rose, Portugal
<i>Strawberries. Wild strawberry jelly. Spritz and cream.</i> | £26.00 |
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Red

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| 17. | Domaine Parigot Hautes – Côtes de Beaune. Borgogne
<i>Ripe cherry and raspberry flavors with a complexity that belies its status</i> | £35.00 |
| 18. | Donnafugata Sherezade, Marsala, Sicily, Italy
<i>Strawberry smoothie, sour cherries, cocoa. Balsamic and blackberry fruit.</i> | £28.50 |
| 19. | Carlos Serres Old Vine Tempranillo, Rioja, Spain
<i>Dark fruit and light toffee. Touches of vanilla fudge and matchstick wood.</i> | £24.00 |
| 21. | Lacrima di Moro, Marche, Italy
<i>Turkish delight. Rose petal syrup poured over summer fruits.</i> | £37.00 |
| 22. | Domaine Antoine Simoneau Cabernet Franc, Verdigny, France.
<i>Raspberry and plum fruit. Violets and bell peppers.</i> | £21.00 |
| 23. | La Setera Juan Garcia Tinto Joven, Arribes, Spain
<i>Elderberry jam, swizzle sticks, blackcurrant leaf.</i> | £33.00 |
| 24. | Torres del Falasco Valpolicella Classico Ripasso, Veneto, Italy
<i>Tinned Morello cherries, soft leather, raisins.</i> | £28.00 |
| 25. | Torre Raone Rosso, Abruzzo, Italy (ORGANIC)
<i>Whinberry tart, pepper and blackberries.</i> | £28.00 |
| 26. | Cal Pla Crianza, Priorat, Spain
<i>Fresh currants, damson, nutmeg. Cinnamon and white pepper.</i> | £39.00 |

Classics list

Whites

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| 27. | Muscadet Sevre et Main, Sur Lie, Christophe Drouard
<i>Light, yeasty, seasidey. Elder and green blackberries.</i> | £22.00 |
| 28. | Elegance Chablis, La Croix de Saint-Joseph.
<i>Crisp attack, citrussy and fresh nutty expression. A classic Chablis</i> | £33.00 |
| 29. | Domaine Vacheron Sancerre.
<i>Vibrant palate with ripe fruit and finely balanced acidity.</i> | £57.00 |
| 30. | Domaine Hubert Lamy St Aubin 'La Princée' 2008, Saint Aubin, Burgundy, France
<i>White stonefruit and apples, lime marmalade on toasted brioche.</i> | £58.00 |
| 31. | Pazo San Mauro Albarino, Rías Baixas, Spain
<i>Ripe apples, flower shops and fresh citrus acidity.</i> | £40.00 |
| 32. | Tindall Sauvignon Blanc, Marlborough, New Zealand.
<i>Elegant and bone-dry with clean, lemon fresh flavors and a long, intense mineral finish. From hand harvested, biodynamically tended grapes.</i> | £ 36.00 |

Reds

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| 33. | Domaine de Gry Sablon Fleurie 2009, Beaujolais, France
<i>Summer pudding with fresh picked blackcurrants.</i> | £31.00 |
| 34. | Domaine Parigot Père et Fils, Beaune-Grèves 1er Cru 2004, Meoiosey, Burgundy, France
<i>Supple softened warm fruit...</i> | Half Bottle
£35.00 |
| 35. | Chateau Haut-Bages Averous 2001, Bordeaux, France | £80.00 |
| 36. | Domaine de Boissan Vieilles Vignes, Gigondas 2007, France
<i>Rich plum and spice tart, dark chocolate and thyme flowers.</i> | £37.00 |
| 37. | Speri Amarone Monte Sant'Urbano 2006, Valpolicella, Italy
<i>Dense crushed berries, rich dark chocolate, violet flowers and tinned morello cherry.</i> | £95.00 |
| 38. | Riva Leone Barbaresco, Piedmont, Italy
<i>Light stewed blackberries, fresh tobacco. Cherries, raspberries and tar.</i> | £31.00 |

Sweet

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| 39. | Domaine Clos Thou Jurancon Cuvée Julie 2008, Jurancon, France
<i>Peanut butter and peaches. Acacia honey and crème brulee.</i> | 50cl £45.00
125ml £13.00 |
| 40. | Heggies Botrytised Riesling, Eden Valley, Australia
<i>Candied citrus peel, runny honey, light marmalade. Brilliant with cheeses.</i> | 37.5cl £32.00
125ml £12.50 |
| 41. | Ch. St Roch Maury Rouge, Maury, Franc
<i>Rich red fruit, warm strawberries. Built for chocolate.</i> | 50cl £38.00
125ml £11.00 |

Champagne

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| 42. | Jansz NV, Tasmania, Australia
<i>Honeysuckle and citrus. Nougat, roasted nuts and wild strawberries.</i> | £40.00 |
| 43. | Janneau-Robin Brut, Champagne, France
<i>Brioche, green apples, warm toast with honey.</i> | £36.00 |
| 44. | Bollinger NV, Champagne, France
<i>Full-bodied and rich. Candied nuts, peach and oak smoke over warmed apple skins.</i> | £75.00 |

Our Wine suppliers

Celtic Wines, Pembroke Dock
Whirly Wines, London
William Baber Wines, Bath
Cynan Jones, Hand Picked, Aberaeron
Houghton Wines Co, Cardiff