



The Lamplighter Dining ~ Rooms

Premier Wine list

We believe that the below represent a wonderfully comprehensive selection of the very finest in Bordeaux wines and would go as far as to say, that based on the exceptional vintages on offer, that this is the best selection available in the county at the very least!

First growth

Chateau Mouton Rothschild, Pauillac, Bordeaux 1996 at 995.00

Incredible nose of ultraripe fruit, it's yet subtle and complex. Full-bodied, with very ripe, almost sweet fruit and a long, long caressing finish. Ready to savour from 2010

Chateau Latour, Pauillac, Bordeaux, 1996 at 1500.00

A spectacular Latour, the 1996 may be the modern day, clone of the 1966, only riper. This vintage, which is so variable in Pomerol, St.-Emilion, and Graves, was fabulous for the late-harvested Cabernet Sauvignon of the northern Medoc because of splendid weather in late September and early October. An opaque purple colour is followed by phenomenally sweet, pure aromas of cassis infused with subtle minerals. This massive offering possesses unreal levels of extract, full body, intensely ripe, but abundant tannin, and a finish that lasts for nearly a minute. Classic and dense, it displays the potential for 50-75 years of longevity. Although still an infant, it would be educational to taste a bottle. Ready to savour from 2015 to 2050

Chateau Lafite Rothschild, Pauillac, Bordeaux, 1998 at 2100.00

A blend of 81% Cabernet Sauvignon and 19% Merlot, this wine represents only 34% of Lafite's total harvest. In a less than perfect Medoc vintage, it has been spectacular since birth, putting on more weight and flesh over the last year. This opaque purple-coloured 1998 is close to perfection. The spectacular nose of lead pencil, smoky, mineral, and black currant fruit soars majestically from the glass. The wine is elegant yet profoundly rich, revealing the essence of Lafite's character. The tannin is sweet, and the wine is spectacularly layered yet never heavy. The finish is sweet, super-rich, yet impeccably balanced and long 50+ seconds. Ready to savour from 2007

Chateau Haut-Brion, Pessac Leognan, Bordeaux, 1996 at 895.00

While in some vintages La Mission Haut-Brion and Haut-Brion can be close in quality, that is not the case in this vintage. The 1996 Haut-Brion, a blend of 50% Merlot, 39% Cabernet Sauvignon and 11% Cabernet Franc is clearly on a higher plane than the La Mission. There is something much more expansive and complete on the nose: greater depth of fruit, more harmonious with scents of underbrush, tar, black olive and this bottle perhaps less "feral" than in previous examples. The palate is very well balanced with dark cherries, sous-bois and cedar. This is one vintage where the Cabernet Franc plays an important role and lends more complexity. This is a 1996 that has retained and built upon beguiling fleshiness and it will continue to evolve with style and panache. Ready to savour from 2016

Chateau Margaux, Margaux, Bordeaux, 1996 at 1395.00

The 1996 Chateau Margaux, a blend of 82% Cabernet Sauvignon, 12% Merlot, 4% Petit Verdot and 2% Cabernet Franc, must be a strong contender for wine of the vintage. It offers everything you desire from this First Growth. It is blessed with breath-taking delineation and freshness on the nose, understated at first and then blossoming with mineral-infused black fruit, hints of blueberry, crushed stone and violet. The palate is perfectly balanced with filigree tannin, perfect acidity, a wine where everything seems to be in its right place. Blackberry, crushed stone at the front of the mouth, just a touch of spice towards the finish that shows supreme control. This is a Margaux that seems to light up the senses. It was outstanding in its youth...something that has not changed one bit over the intervening two decades. This may well turn out to be the Left Bank pinnacle of the 1990s.

Chateau Margaux, Margaux, Bordeaux, 2005 at 1450.00

Black in color, delivering extraordinary aromas of blackberry, raisin, spices and fresh mushroom. Full-bodied, with an amazing core of ripe fruit, yet ultra-balanced and finely textured. Touches every taste bud. This incredible young red spent two years in new wood, but you can't tell. It's all glorious fruit. A legendary wine. Ready to savour from 2017.

Second Growth

Paillon Rouge du Chateau Margaux, Margaux, Bordeaux, 2005 at 495.00

More Merlot than usual (48 percent). Limpid purple garnet hue. Almost opaque. Just that gorgeous Margaux nose: violets, blackcurrant, just brilliant definition (and this is the second wine?) Blueberry coming through, a little more cassis. Firm tannins, again wonderful definition and focus. More dense than previous year, very good weight with a strong, blackberry, cedary finish. Lots of freshness on the finish. Wow, a sensational Second Wine.

Chateau Leoville Poyferre, Saint-Julien, Bordeaux, 1999 at 249.00

A perfumed bouquet of flowers, jammy cassis, sweet oak, and truffles jumps from the glass of this ripe, classic, mid-weight claret. The wine is elegant rather than powerful. It possesses intense fruit, admirable ripeness as well as balance, and a long finish. Enjoy this beautiful, sexy Poyferre.

Chateau Leoville Barton, Saint – Julien, Bordeaux, 2007 at 195.00

This has a wonderful nose, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014.

Third growth

Chateau D'Issan, Cru Classe Margaux, Bordeaux 2005 at 295.00

The scent is redolent of freshly picked blackcurrants with flowery hints and a dash of dark stone fruits. The palate is quintessential Margaux - floral, opulent, rich and with the most delectable fruit with ripe tannins in support. It is the texture and harmony that so impresses in this d'Issan. Have we ever tasted a more impressive wine from this historic chateau? Probably not!

Chateau Calon Segur, 3eme Grand Cru Classe, Saint-Estephe, Bordeaux, 2003 at 255.00

Bottled in July, 2005, the saturated ruby/purple-coloured 2003 exhibits a tightly-knit, but promising nose of mulberries, blackberries, cherries, and hints of new oak and truffles. This 60% Cabernet Sauvignon / 40% Merlot blend possesses a gorgeous texture as well as an expansive, exotic softness, and 13% alcohol (according to the proprietor, Madame Denise Gasqueton). Generous and rich, this high class, full-bodied wine will undoubtedly be more approachable than its closest spiritual sibling, the 1982

Forth Growth

Chateau Talbot, Saint Julien, Bordeaux, 1996 at 325.00

The wine is close to being outstanding, exhibiting a saturated dark ruby colour, and excellent aromatics, consisting of black fruits intermixed with liquorice, dried herbs, and roasted meat smells. It is full, with impressive extract, a fleshy texture, low acidity, excellent purity, and a long, deep, chewy finish. This 1996 will be drinkable at a young age, yet keep for 15-20 years. Ready to savour from 2003

Fifth Growth

Chateaux Cantemerle, Haut-Medoc, 5eme Cru Classe, Bordeaux, 2006 at 125.00

Quality has improved dramatically at this estate, and the 2006 is a quintessentially elegant Bordeaux displaying a dark ruby/purple colour, a lovely bouquet of forest floor, sweet cherries, cranberries, and black currants, medium body, a textured, sweet, tannic mouthfeel, and a long finish. Everything is beautifully pure as well as perfectly balanced in this outstanding effort. Ready to savour from 2010

Chateau Grand-Puy-Ducasse, Pauillac, 5eme Grand Cru Classe, Bordeaux, 1999 at 195.00

Aromas of red currants, dried herbs, tobacco, and wood emerge from this medium-bodied 1999. Plum, currant, and cherry fruit, soft acidity, and light tannin suggest consumption is warranted over the next 6-7 years

Chateau Haut-Bages Liberal, Grand Cru Classe, Pauillac, Bordeaux, 2002 at 125.00

Aromas and flavours of blackberries, tobacco and cedar follow through to a medium-bodied palate, with silky tannins and a soft finish. Not a big wine but nicely balanced. To be savoured after 2007

Chateau Lynch Bages, Pauillac, 5eme Cru Classe, Bordeaux, 1998 at 375.00

Meat, ripe fruit and mushrooms on the nose follow through to a full body, with round and chewy tannins. Serious concentration of fruit on the finish. A little rustic now, but should come around nicely with bottle age. '88/'98 Bordeaux blind retrospective (2008). To be savoured after 2010.

Chateau Lynch Bages, Pauillac, 5eme Cru Classe, Bordeaux, 2005 at 425.00

As for the 2005 Lynch-Bages, it is a sexy, surprisingly soft and accessible style of wine, with a deep ruby/purple colour, loads of crème de cassis, cedar wood and forest floor notes, medium to full body, ripe tannin and a long, fleshy finish. Drink it over the next 15+ years.

Please ask one of your servers should you have any concerns with regards to allergies and they will be delighted to assist. We greatly hope that you even just enjoy reading about these truly amazing wines, even if you don't taste them.