



# "A GOURMET MEAL WITHOUT A GLASS OF WINE JUST SEEMS TRAGIC TO ME SOMEHOW." - KATHY MATTEA

We proudly present the Life's Kitchen Wine List 2025

This list is one of evolution not revolution from the 2024 list, with minimal changes made to the composition of our ever-popular "fixed price" packages enabling us to hold the 2024 price of our fixed-price packages through the whole of 2025. We are acutely conscious of the price pressures faced by us all currently and have striven to offer value wherever possible in this list.

Elsewhere on the list you'll find a range of new lines for 2025 including a superb white Burgundy from Domaine Fichet, and a delicious new Motagne St. Emilion Bordeaux Red from Château Treytins. We are also delighted to list a gorgeous Provence Rosé from Château L'Escarelle – Summer in a glass!

The vast majority of our wine is bought to be consumed as an accompaniment to the outstanding range of food served by the talented Chefs at Life's Kitchen. We'll always strive to seek out some fascinating examples of new and old-world wine that complement our menus, whether you are attending a banquet with hundreds of fellow diners or dinner for ten.

We hope you enjoy these wines as much as we do. We do have a separate fine wine list available on request.

All prices listed are per bottle and exclude VAT

All Vintages Subject to Change



### **CONTENTS**

FIXED PRICE DRINKS PACKAGES

~

CHAMPAGNE & SPARKLING

~

WHITE WINE

~

**ROSE WINE** 

~

**RED WINE** 

~

PORT & DESSERT WINE



### **FIXED PRICE DRINKS PACKAGES**

Our ever-popular fixed price drinks packages are ideal for larger banquets, Livery functions and for those clients working to a fixed budget.

These packages are priced on the basis of fixed consumption levels of one glass and one top up of reception drinks, half a bottle of wine per person served through the meal and a glass of port. Iced water is also provided with the meal as part of those packages that do not include mineral water.

Through diligent work with our supplier base and by introducing minimal change to these packages we have been able to hold the 2024 price for each of these packages in 2025......no mean feat in these expensive times.

We do offer a variety of flexible ways to give the option to increase consumption levels during an event, and will work with you to create the package that best suits the needs of your function.





#### RECEPTION PACKAGE

Based on two hours unlimited consumption

Minimum 100 attendees

Crémant de Limoux Cuvée Françoise, Maison Antech\*
Pierre et Papa Dry White, IGP Comté Tolosan 2024 (FRANCE)
Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc 2024 (FRANCE)
Selection of Bottled Beer
Selection of Soft Drinks
Freshly Baked Parmesan Shortbreads & Marinated Olives

(\*one glass on arrival per guest)

£29.95 per person

#### LIVERY PACKAGE

#### Reception

Crémant de Limoux Cuvée Françoise, Maison Antech Selection of Soft Drinks Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Pierre et Papa Dry White, IGP Comté Tolosan 2024 (FRANCE) Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc 2024 (FRANCE) Delaforce Port Late Bottled Vintage 2018, Real Companhia Velha

£33.50 per person



#### LIVERY PLUS PACKAGE

#### Reception

Crémant de Limoux Cuvée Françoise, Maison Antech Selection of Soft Drinks Hildon Still & Sparkling Mineral Water Freshly Baked Parmesan Shortbreads & Marinated Olives

#### Dinner

Pique & Mixe Piquepoul-Terret Vignerons de Florensac 2024 Côtes du Rhône Rouge, Domaine de la Berthète 2023 Delaforce Port Late Bottled Vintage 2018, Real Companhia Velha Hildon Still Mineral Water

£37.50 per person

#### **CLASSICS PACKAGE**

#### Reception

Champagne Pierre Mignon, Grandé Reserve Premier Cru Life's Kitchen Homemade Lemonade Selection of Soft Drinks Freshly Baked Parmesan Shortbreads & Marinated Olives

#### Dinner

El Caméron Albariño, Rias Baixas 2024 Monte Antico, Toscana IGT, Tuscany 2020 Delaforce Port Late Bottled Vintage 2018, Real Companhia Velha Hildon Still Mineral Water

£59.00 per person

# LIFE'S KITCHEN

A LOVE OF FOOD &
A SENSE OF OCCASION

### SPARKLING & CHAMPAGNE



### **SPARKLING**

Crémant de Limoux Cuvée Françoise Maison Antech, Languedoc-Roussillon (FRANCE)

A delicious fizz, perfect as an aperitif, with vibrant greengage and white flower aromas combine with a hint of lemon curd to give a fresh, vibrant appeal.

£29.95

Maison Antech Crémant de Limoux Rosé, Cuvée Françoise, Languedoc-Roussillon (FRANCE)

A delicately pink Crémant de Limoux with bright fruit and integrated bubbles, this versatile fizz is beautiful as an aperitif with canapés, smoked salmon and lighter dishes.

£29.95

Roebuck Estates, Classic Cuvée, Sussex 2018 (ENGLAND)

A silver award winner at the 2023 Decanter Wine World Wine Awards, the Classic Cuvée offers notes of baked apples and citrus fruits, layered with a toasty richness and hint of hazelnut

£50.00



### **CHAMPAGNE**

#### Champagne Pierre Mignon Brut Rosé

A beautifully coloured rosé with delicate red berry fruit on the nose with hints of biscuity complexity \$70.00

#### Champagne Billecart-Salmon, Brut Reserve

A light, fine and harmonious champagne, made up of a blend of Pinot Noir, Chardonnay and Meunier from three different years and sourced from the best sites in the Champagne region.

£99.00



### WHITE WINES

#### Bodegas Manzanos, Finca Manzanos Blanco, Rioja 2024 (SPAIN)

From a fifth-generation family producer of Rioja, this delightful wine is a perfect match for seafood; bright yellow with hints of gold and an apricot aroma, this is a well-rounded wine that sits long and pleasant on the palate.

£28.00

#### Château Minvielle Blanc, AOC Bordeaux 2022

Complex and intense fruit and floral notes with boxwood, typical of the Sauvignon grapes. Well balanced and persistent with peach and citrus on the finish.

£33.00

#### Mille951, Gavi DOCG del Comune di Gavi, Piedmont, Italy, 2024

A straw yellow colour with classic greenish shades, the nose is full of acacia flowers, broom, pear, passion fruit and pineapple. This wine is goes perfectly with light first courses, white meat, fish dishes and fresh cheeses.

£42.50

#### Domaine Fichet, Mâcon-Villages, Burgundy, France, 2023

A light, fruity Chardonnay in the Burgundian style with a perfect balance of concentration, acidity and minerality – excellent with fish.

£49.00

#### Dillon's Point Single Vineyard Sauvignon Blanc, Marlborough, New Zealand, 2024

Dillon's Point is renowned for producing Sauvignon Blancs with tropical fruit notes and passion fruit to the fore.

This wine has real intensity of fruit, with a lovely crisp, mineral finish

£49.00

#### Domaine Michaut Freres, Chablis, Burgundy 2023 (FRANCE)

This classic and classy Chablis showcases the mineral terroir beautifully with notes of flint stone and fleshy fruits lingering on the palate.

£56.00



### **ROSE WINE**

Château L'Escarelle, Rosé, AOP Côteaux Varois en Provence, France, 2024

Dependable, elegant and bursting with fruit, this wine constitutes the ideal way to get to know the vineyard and taste the terroir. Delicate and elegant floral aromas with lively minerality on the palate and delicious strawberry notes – a glass of Summer!

£42.50





### **RED WINES**

#### Malbec Vielles Vignes Mont Rocher 2024 (FRANCE)

Such a crowd pleaser! Deep in colour with ripe plum, blackberries and cherries on the nose. This is rich and rounded wine with perfectly balanced tannins. The long finish is smooth and succulent. Simply one of the best wines at this price point we've ever listed.

#### £28.00

#### Château Minvielle Rouge, Bordeaux Superieur 2022 (FRANCE)

A complex blend of black fruits and hints of pepper and violet. A powerful palate, rich and fruity which slowly reveals velvety tannin. Pleasant, fruity and well balanced.

#### £33.00

#### Barbera d'Asti "la Villa" Tenuta Olim Bauda 2024 (ITALY)

With a rich concentrated nose depicting cherry and berry fruit aromas, the palate is generous and full-bodied with a long and enticing finish.

#### £47,00

#### Château Treytins Montagne St Emilion 2016 (FRANCE)

Well-developed on the nose with red fresh fruit, mouthfilling with elegant delicate tannins. The wine is matured for 18 months in air-conditioned cellars and is bottled on site.

#### £49.00

#### Bodegas Manzanos, Finca Manzanos Gran Reserva, DOCa Rioja, Spain, 2015

Tawny in colour, but otherwise clean and bright. Elegant aroma and intense flavours of dried fruit, liquorice, spices, cocoa and coffee scents. Full bodied with delicate and silky tannins.

£56.50



### PORT AND DESSERT WINE

#### Domaine des Baumard Carte d'Or, Côteaux de Lyon 2023 (37.5cl) (FRANCE)

From one of the Loire's most lauded producers, Carte d'Or has a very attractive honeyed nose, with lifted yellow fruits and more golden tropical elements such as mango, guava and pineapple. The rounded, approachable finish has good length.

£32.50

#### Muscat de Beaumes de Venice, Guillaue Gonnet (2021) (50cl) FRANCE)

A seductively luscious sweet wine that is balanced by beautifully bright, sinuous acidity through to the finish. £39.00

#### Delaforce LBV, DOC Duoro 2018 (PORTUGAL)

Produced by the iconic Real Companhia Velha, the oldest wine company in Portugal with a history of over 260 years of port production. The 2017 Late Bottled Vintage has a deep red colour, ripe jammy plum and berry fruit aromas combined with the rich mellow flavours of wood ageing and displays the characteristic elegance, balance and harmony of the Delaforce house style.

£45.00

We will be delighted to match wines to your specific menu choices upon request.