



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

We present the Life's Kitchen Wine List 2026

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.

Significant change has been made this year to our fixed price wine packages, allowing increased choice within the same price bracket and also a choice between port and dessert wine on our Livery Plus package.

We have striven to find reasonably priced food friendly wines from both New World & Old. Particular recommendations for 2026 include a superb value new listing from Petit Chablis and a fabulous Primitivo from Italy that just sings with our beef main courses.

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



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### **FIXED PRICE DRINKS PACKAGES**

Our ever-popular fixed price drinks packages are an ideal accompaniment to larger banquets & Livery functions and are also most suited those clients working to a fixed budget.

All 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 at the end of the meal.

Iced water is also provided with the meal as part of those packages that do not include mineral water.

Following extensive work with our wine partner and analysis of customer feedback and sales data, we have increased the choices on our Livery and Livery Plus packages and then added a number of items to our full list. Our team will gladly provide a bespoke package price for any of the wine combinations listed here.





### LIVERY PACKAGE

#### **Sparkling Reception**

Crémant de Limoux Cuvée Françoise, Maison Antech (FRANCE)

Selection of Soft Drinks

Freshly Baked Parmesan Shortbreads & Marinated Olives

#### White/Rosé Wine (Choose ONE)

Orée Sauvage Sauvignon Blanc 2024 (FRANCE) Pierre et Papa Blanc, Pays d'Oc Languedoc-Roussillon 2024 (FRANCE) Pierre et Papa Rosé, Pays d'Oc Languedoc-Roussillon 2024 (FRANCE)

#### Red Wine (Choose ONE)

Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc 2024 (FRANCE) Côtes du Rhône Rouge, Domaine de la Berthète 2024 (FRANCE) Pierre et Papa Rouge, Pays d'Oc Languedoc-Roussillon 2024 (FRANCE)

#### Port

Delaforce Port Late Bottled Vintage 2018, Real Companhia Velh

£36.00 per person



### LIVERY PLUS PACKAGE

Sparkling Reception (Choose one fizz)

Crémant de Limoux Cuvée Françoise, Maison Antech (FRANCE)

OR

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

Selection of Soft Drinks
Hildon Still & Sparkling Mineral Water
Freshly Baked Parmesan Shortbreads & Marinated Olives

White Wine (Choose ONE)

White & Sea Colombard Sauvignon Blanc, Côtes de Gascogne 2024 (FRANCE)

Bodegas Manzanos, 1890 Finca Manzanos Blanco, Rioja 2024

#### Red Wine (Choose ONE)

Domaine Clarence Dillon, Clarendelle Bordeaux Rouge 2017 (FRANCE) Bodegas Manzanos, 1890 Finca Manzanos Rioja Crianza 2022 (SPAIN) Domaine de Fondreche, Le Mas Ventoux Rouge 2024

Hildon Still Mineral Water Served with Meal

Dessert Wine OR Port - glass per person (Choose One)

Delaforce Port Late Bottled Vintage 2018, Real Companhia Velha Domaine des Baumard Carte d'Or, Côteaux de Lyon 2023

£39.50 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

#### 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

#### Domaine Besson Petit Chablis 2023 (FRANCE)

Situated in the heart of Chablis, Domaine Besson is the proud owner of an exceptional wine-producing heritage.

The Petit Chablis presents a light, pale yellow colour with fresh green highlights. The nose is fresh and delicate, revealing citrus fruits such as lemon and lime, green apple, and subtle floral hints.

#### £49.95

#### 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



### **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**

#### 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

#### Casato di Melzi Salento Primitivo 2023 (ITALY)

Gorgeous and powerful aromas of blackberry and chocolate on the palate, with a very pleasant fruity sweetness.

The bouquet is also intense, and a long powerful rich finish is the icing on the cake.

£39.00

#### 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, 1890 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.