

Wine Menu

MARCO PIERRE WHITE

WHEELER'S
OF ST. JAMES'S EST 1856

OYSTER BAR & GRILL ROOM

Champagnes

	125ml	Bottle 75cl
Veuve Clicquot Yellow Label Brut NV (Champagne, France)	12.50	70.00
Veuve Clicquot Yellow Label Brut NV (Champagne, France)		Magnum 140.00
Veuve Clicquot Brut Rosé (Champagne, France)	14.95	85.00
Ruinart Blanc de Blancs (Champagne, France)		100.00
Dom Pérignon Brut (Champagne, France)		195.00
Krug Grande Cuvée Brut (Champagne, France)		240.00

Sparkling

	125ml	Bottle 75cl
Prosecco, Gancia, Dry (Veneto, Italy)	6.75	34.00
Bottega Gold Prosecco Brut (Veneto, Italy)	8.25	43.00
Bottega Gold Prosecco Brut (Veneto, Italy)		Magnum 86.00
Bottega Rose Gold, Pinot Noir (Veneto, Italy)	8.50	45.00
Bottega Rose Gold, Pinot Noir (Veneto, Italy)		Magnum 90.00
Pongrácz Rosé (Cape, South Africa)		44.00

Vinoteca

OUR VINOTECA COLLECTION PRESENTS SOME OF OUR MORE PREMIUM WINES BY THE GLASS AND AS A TASTER. ENABLING YOU TO BE ADVENTUROUS AND EXPLORE, KNOWING THAT EVERY SERVE IS IN PERFECT CONDITION.

	50ml	125ml	175ml
Malbec, Barrel Selection Salentein (Valle de Uco, Argentina)	3.50	8.50	11.50
Fixin, Louis Jadot (Burgundy, France)	5.00	11.50	16.00
Amarone della Valpolicella Classico, Bolla (Veneto, Italy)	5.00	11.50	16.00
Margaux 3ème cru Château d'Issan (Bordeaux, France)	11.00	25.00	35.00
Côtes de Provence, M, Minuty (Côtes de Provence, France)	3.00	6.50	9.00
Albariño, La Marimorena Casa Rojo (Rías Baixas, Spain)	3.50	8.00	10.50
Gewürztraminer, Grand Cru Eichberg, Zinck (Alsace, France)	4.50	10.50	14.00
Chablis, Grand Cru les clos, J Moreau (Burgundy - Chablis, France)	8.00	18.50	26.00

White Wines

DRY, DELICATE WHITE WINES

IDEALLY SUITED TO PARTNER LIGHTER FLAVOURS
IN FOOD. SALADS, SEAFOOD AND
MEDITERRANEAN DISHES.

	175ml	250ml	Bottle 75cl
Rioja Blanco, Don Jacobo, Bodegas Corral (Rioja, Spain)			21.00
Muscadet de Sèvre et Maine Sur Lie, Marquis de Goulaine (Muscadet, France)			25.00
Pinot Grigio, Fantinel, Grave del Friuli (Friuli, Italy)	5.95	8.40	24.50
Gavi di Gavi, La Toledana, Domini Villa Lanata (Piemonte, Italy)	8.65	12.25	36.00
Chablis, Domaine Margeurite Carillon (Burgundy - Chablis, France)	12.50	17.50	48.00

RIPE, FRUIT DRIVEN WHITE WINES

WITH MORE BODY AND WEIGHT OF FLAVOUR,
THESE WORK WELL WITH POULTRY, PORK,
CREAMY SAUCES AND STRONGER FLAVOURED FISH.

	175ml	250ml	Bottle 75cl
Chenin Blanc Vineyard Selection, Kleine Zalze (Stellenbosch, South Africa)			24.00
Picpoul de Pinet, Jean-Luc Colombo (Southern France, France)			33.00
Jean-Luc Colombo Marco Pierre White Blanc (Méditerranée, France)	7.15	10.10	29.50
Albariño, La Marimorena, Casa Rojo (Rías Baixas, Spain)			39.00
Mâcon-Villages, Domaine de la Grange Magnien, Louis Jadot (Burgundy, France)	7.50	10.60	31.00
Crozes Hermitage Blanc, Les Gravières, Jean-Luc Colombo (Crozes Hermitage, France)			42.00
Semillon, Jojo's Jetty, Colo River (NSW, Australia)			46.00

Vintages are available on request and are subject to change
without notice. Wines by the glass are available in 125ml, on request.

White Wines

ZESTY, AROMATIC WHITE WINES

WONDERFULLY RACY, THESE WINES ARE GREAT WITH POULTRY, SEAFOOD AND PORK. BRILLIANT WITH SPICY OR HERBY SAUCES.

	175ml	250ml	Bottle 75cl
Savignon Blanc, Errázuriz 1870, Peñuelas Block (Casablanca Valley, Chile)	5.60	7.90	23.00
Sauvignon Blanc, Waipara Hills (Marlborough, New Zealand)	6.55	9.25	27.00
Falanghina, Tenuta del Porconero (Campania, Italy)			34.50
Riesling Kabinett Mosel, Erdener Treppchen, Dr Loosen (Rheinhessen, Germany)			47.00
Sancerre, Domaine des Chaintres, Joseph Mellot (Loire, France)	10.30	14.60	43.00
Gewürztraminer, Grand Cru Eichberg, Zinck (Alsace, France)			53.00
Sauvignon Blanc, Cloudy Bay (Marlborough, New Zealand)	15.75	22.25	57.00

OAKY, CREAMY WHITE WINES

WITH BOLD, RICH FLAVOURS, THESE FULLER BODIED WHITE WINES NEED CREAMY SAUCES, MEATIER FISH, POULTRY AND PORK TO BRING OUT THEIR BEST.

	175ml	250ml	Bottle 75cl
Weissburgunder, Willi Opitz (Burgenland, Austria)			41.00
Rioja Blanco, Barrel Fermented, Baigorri (Rioja, Spain)	10.75	15.25	44.00
Chassagne-Montrachet, Louis Jadot (Burgundy, France)			80.00
Beaune Blanc, 1er Cru, Louis Jadot (Burgundy, France)			72.50

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White Wines

CELLAR SELECTION

	Bottle 75cl
Chablis Grand Cru Les Clos, J Moreau (Burgundy - Chablis, France)	100.00
Chassagne Montrachet 1er Cru Morgeot, Clos de la Chapelle Domaine Duc de Magenta, Louis Jadot (Burgundy, France)	95.00

Rosé Wines

WONDERFUL WITH LIGHTER FOOD FLAVOURS

PAIR THESE WINES WITH LIGHTER FOOD FLAVOURS.
OUR WINE FROM JEAN-LUC COLOMBO IS
AMAZING WITH SEAFOOD AND SALADS.

	175ml	250ml	Bottle 75cl
White Zinfandel, Vendange (California, USA)	5.15	7.25	21.00
Côtes de Provence, M, Minuty (Côtes de Provence, France)			33.00
Jean-Luc Colombo Marco Pierre White Rosé (Méditerranée, France)	6.65	9.40	27.50

Red Wines

LIGHT, EASY DRINKING RED WINES

VERY VERSATILE WITH FOOD.
SALMON, PORK AND POULTRY
ARE COMPLEMENTED ADMIRABLY.

	175ml	250ml	Bottle 75cl
Chianti Classico La Pievanella, Trambusti (Tuscany, Italy)			27.00
Pinot Noir, Élevé (France)	5.15	7.25	21.00
Fleurie, Pascal Clément (Beaujolais, France)	8.65	12.25	36.00

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Red Wines

MEDIUM BODIED, FRUIT LED RED WINES

GREAT PARTNERS FOR FULLER FLAVOURED PORK
AND POULTRY WITH RICH, DARK SAUCES.
ALSO GOOD WITH MOST RED MEAT.

	175ml	250ml	Bottle 75cl
Cabernet Sauvignon, Nederburg, The Manor (Western Cape, South Africa)	5.40	7.60	22.00
Merlot, Errázuriz 1870, Teno Block (Curicó Valley, Chile)	6.10	8.60	25.00
Garnacha, old vine, Pablo (Calatayud, Spain)			27.50
Cabernet Franc, Domaine Sainte Marie des Crozes (Pays d'Oc, France)			32.50
Bordeaux Supérieur, Moulin d'Issan (Bordeaux, France)	12.95	18.25	47.00
Pinot Noir, Te Kairanga Runholder (Martinborough, New Zealand)			53.00
Fixin, Louis Jadot (Burgundy, France)			60.00

FULLER BODIED, SPICY, WARMING RED WINES

BOLDER FOOD FLAVOURS WORK BEST.
LAMB, STEAK, BURGERS.
TURNS UP THE HEAT WITH SPICY SAUCES.

	175ml	250ml	Bottle 75cl
Callia Lunaris Malbec (Mendoza, Argentina)	5.95	8.40	24.00
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo (Rhône, France)			31.00
Pinotage, Writer's Block, Flagstone (Western Cape, South Africa)			44.00
Passori Rosso (Veneto, Italy)			29.00
Jean-Luc Colombo Marco Pierre White Rouge (Northern Rhône, France)	7.70	10.90	32.00
Malbec, Barrel Selection Salentein (Valle de Uco, Argentina)			42.00
Shiraz, Luna, Chalk Hill (McLaren Vale, Australia)	8.30	11.75	34.50
Primitivo di Manduria, Gocce Feudi Salentini (Puglia, Italy)			48.00
Cornas Les Ruchets, Jean-Luc Colombo (Northern Rhône, France)			105.00

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Red Wines

FULL BODIED, OAK AGED RED WINES

INTENSELY FLAVOURED RED WINES ARE A MATCH FOR STRONGLY FLAVOURED LAMB, BEEF AND GAME. AVOID DELICATE SEAFOOD.

	175ml	250ml	Bottle 75cl
Grenache-Carignan-Shiraz, The Motorcycle Marvel, Nederburg (Western Cape, South Africa)			43.00
Rioja Reserva, Don Jacobo, Bodegas Corral (Rioja, Spain)	9.10	12.90	38.00
Amarone della Valpolicella Classico, Bolla (Veneto, Italy)			60.00
Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier (Southern Rhône, France)	13.50	18.95	50.00
Pauillac, Château Pédesclaux, 5ème Cru Classé (Bordeaux, France)			86.00

CELLAR SELECTION

		Bottle 75cl
Gevrey Chambertin 1er cru, Petite Chapelle, Louis Jadot (Burgundy, France)		120.00
Margaux 3ème cru Château d'Issan (Bordeaux, France)		135.00

Ports & Dessert Wines

	50ml	Bottle 37.5cl
Sauvignon Blanc, Late Harvest, Errázuriz (Maule Valley, Chile)	2.95	20.00
Barsac, Grand vins de Sauternes, Cyprès de Climens (Sauternes, France)		35.00
Welschriesling Eiswein, Willi Opitz (Burgenland, Austria)	4.75	42.00
Graham's 10 Year Old Tawny Port (Douro, Portugal)		55.00
Graham's LBV (Douro, Portugal)	3.50	45.00
Graham's Quinta dos Malvedos Vintage Port (Douro, Portugal)		70.00

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