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Heathmount
hotel and restaurant



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WINE MENU

Champagne

De Telmont Grande Réserve, France £30.00

by the glass (125ml) £6.00

Medium bodied, with apple and lemon fruit flavours and a classically yeasty style. Gold Medal – International Wine Challenge 2007.

Bollinger Special Cuvée, France £50.00

A full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.

Taittinger Rosé, France £55.00

A blend of various Champagne wines from several harvests, a delightful pink hue in colour. Bronze Medal – International Wine Challenge 2008.

Veuve Clicquot, France £50.00

Superb marriage of freshness and power; with rich fruit and mouthfilling mousse. Bronze Medal – International Wine Challenge 2007.

Krug Grande Cuvée, France £135.00

Using ruthless selection, and traditional production methods Krug produce a wine of almost legendary quality.



an independent hotel for individuals

White wines

	175ml	250ml	Bottle
Neblina			
Sauvignon, Chile	£3.85	£5.15	£15.00

Youthful, lively and fresh, this Sauvignon Blanc has herbal tropical notes on the nose, followed by a zesty citrus palate.

Coldridge			
Chardonnay, Australia	£3.85	£5.15	£15.00

A soft buttery Chardonnay, with a smooth mouthfeel and a rich fruity finish. Whilst this wine makes an excellent companion to most types of food it is mellow enough to also be enjoyed on its own.

Pinot Grigio			
Malandrino, Italy	£4.10	£5.50	£16.00

Made using 100% Pinot Grigio this wine displays notes of citrus fruits, with a hint of floral aromas.

La Grille Cool-Fermented			
Chenin Blanc, Gwenaël			
Guihard, France			£20.00

Plenty of white flower and peach characters from the fully ripe Chenin Blanc grapes make this a delicious, off dry white.

Southbank Estate			
Sauvignon Blanc, New Zealand			£21.00

Displaying ripe gooseberries followed by crisp, clean acidity and a refreshing finish that are the hallmark of this unmistakable Marlborough Sauvignon. Silver Medal – International Wine Challenge 2008.

Chablis, Jean Bourguignon			£24.00
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This is a lively and fresh Chablis with clean citrus aromas. Crisp and fruity on the palate with a good steely character. The finish is long and lean, perfect for accompanying meaty white fish.

Sparkling Wine

Prosecco Rabosa			
Rosé, Italy			£20.50

Dry, soft and elegant with a round and full-bodied structure.

Red wines

	175ml	250ml	Bottle
Neblina			
Merlot, Chile	£3.85	£5.15	£15.00

On the nose rich notes of plum and blackberries lifted by Chocolate and Mocha. Silky yet structured with concentrated fruit flavours.

Coldridge Shiraz			
Cabernet, Australia	£3.85	£5.15	£15.00

A soft fruity red with ripe berry fruit and gentle spicy flavours in a mid weighted easy drinking style. The spicy Shiraz is lightened by the leafy Cabernet Sauvignon, and the two varieties are integrated and enriched by the judicious use of oak.

Swartland Pinotage,			
South Africa	£4.10	£5.50	£16.00

South Africa's national grape is a cross between Pinot Noir and Cinsault and produces robust, full-bodied wines abound with spice and rich fruit, with lively cherry fruit and a mouthwatering finish. Seal of Approval - International Wine Challenge 2003.

Vistasur Cabernet			
Sauvignon, Chile			£18.00

A fruit driven Chilean Cabernet full of blackcurrant fruit, vanilla spice, soft structure and a wonderfully rounded finish.

Torre Aldea			
Rioja, Rioja			£19.00

A deep, bright red cherry colour with a persistent aroma of ripe fruit and red berries. Long and lingering with great harmony and a pleasant aftertaste.

Gestos Malbec/Malbec,			
Finca Flichman, Mendoza, Argentina			£22.00

50% of this stunning Malbec comes from vineyards at 700m above sea level (this fruit gives the ripe plum and prune characteristics) and 50% coming from 1,100m (where the grapes mature more slowly giving intense colour and aromatics).

Château du Monthyl,			
Médoc, France			£27.00

A classic Médoc, rich in colour and bouquet, the harmonious palate shows perfect balance between ripe red fruit flavours and well integrated tannins.

Rosé Wine

Neblina Merlot			
Rosé, Chile	£3.85	£5.15	£15.00

An exciting New World Rosé packed with intense colour and mouthwatering red fruit characters.

Pinot Grigio Rosé			
Breganze, Italy			£17.00

Soft floral flavours on the palate and a refreshing, pleasantly smooth finish.

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CHAMPAGNE MENU



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