

Sparkling Wines

50 Blanquette de Limoux NV, Antech, Limoux
Fresh but with depth and roundness.

51. Rosé Crémant de Limoux, Émotion, Antech, Limoux
Utterly charming and elegant pink fizz.

52. Champagne, Joseph Perrier Cuvée Royale Brut NV
*One of few wines on the list not from the Languedoc.
The epitome of Joseph's style.*

125ml **Bottle**

£7.00 £36.00

£42.00

£9.90 £58.00

Dessert Wines

60. Muscat de Rivesaltes, Domaine Treloar
*Côtes du Roussillon, France. A late harvested fortified sweet
dessert wine with a rich, honeyed palate.*

61. Maury Rouge, Domaine des Soulanes, Maury AOC
*From a single vineyard of old vine Grenache. This vintage port
style is deeply fruited, well structured and extremely satisfying!
Only made in the best years.*

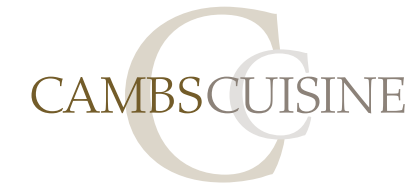
62. Banyuls Traditionnel Robert Pages AOCVdN
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls -
sweet, complex and marvellous. Served chilled.*

100ml **Bottle**

£7.50 £32.50
(500ml)

£9.00 £59.50

£9.50 £62.50



www.cambscuisine.com

A Focused Wine List

As the largest wine growing area in the world, the Languedoc-Roussillon is able to provide a diversity of terroir (geology, geography and climate), allowing us to source a wide range of wines from this one area alone.

For us, one of the true benefits of having such a focused wine list is that it has allowed us to develop a strong connection to this region of France. Regular trips to the area have meant that not only do we have personal attachments to many of our wines, but it has also allowed us to become experts on this region. As such, we have been able to select wines which evince fine winemaking and represent excellent value.


If you would like to know more about our wines then please ask any member of the team. Many have been fortunate enough to visit the region and are always more than happy to share their experiences.



White Wines

	125ml	175ml	1/2 Carafe	Bottle
House White	£3.70	£4.85	£13.50	£26.00 (Ltr)
1. Cette Nuit, Pays d'Oc <i>Snappy, juicy, easy.</i>	£3.75	£4.95	£13.75	£20.50
2. Flying Solo, Domaine Gayda, IGP d'Oc <i>Grenache Blanc / Viognier. Suits all occasions.</i>	£4.25	£5.75	£15.50	£23.00
3. Vermentino, Domaine Les Yeuses IGP d'Oc <i>Fresh and citrus with a juicy mouthfeel. Delicious.</i>	£4.25	£5.75	£15.50	£23.00
4. Chardonnay, 'Cépage', Domaine Gayda, IGP d'Oc <i>Beautiful golden colour; mineral stone fruit and impressive length.</i>	£4.90	£6.40	£18.50	£26.00
5. 'The Duke' Sauvignon Blanc IGP D'Oc  <i>Labelled after Stew Travers aka 'The Duke of the Languedoc' who introduced us to Domaine Gayda. This Sauvignon Blanc is inspired by Gayda's New World Heritage, shows forward fruit yet the interminable Languedoc winds bring their own special identity.</i>	£5.20	£6.90	£19.00	£27.50
6. Picpoul de Pinet 'RC', La Croix Gratiot, AOC <i>The 'RC' bottling is unique to Cambuscuisine. We loved meeting this producer, one of the best.</i>	£5.50	£7.50	£21.00	£29.00
7. Viognier, 'Cépage', Domaine Gayda, IGP d'Oc <i>Pure & precise Viognier blended from three vineyards. A favourite.</i>				£27.00
8. Désir Blanc, La Croix Gratiot, IGP d'Oc <i>A very highly regarded, stylish blend of Viognier, Chardonnay, Roussanne and Muscat.</i>				£30.00
9. En Passant Blanc, Domaine Gayda, IGP d'Oc <i>Fresh blend of Maccabeo and Muscat from the Roussillon.</i>				£32.00
10. Freestyle Blanc, Domaine Gayda, IGP d'Oc <i>A blend of the best grapes from Gayda's top sites. Our favourite wine from our last trip to the estate.</i>				£35.00
11. Mauzac Ch. Rives-Blanques Occitania Limoux AOC <i>Much heralded oddity from our friends the Panmans in wonderful Limoux. Oily, zippy, creamy - outstanding!</i>				£36.00
12. Chardonnay, Cuvée Odyssee, Château Rives-Blanques, AOC Limoux. <i>One of the best Chardonnays in the Languedoc. Only hand selected grapes from their top vineyards.</i>				£36.00
13. Chenin Blanc, 'Figure Libre', D. Gayda IGP d'Oc <i>A very exciting wine from Gayda. Fermented and aged in a concrete egg. Terrific texture with immense length and freshness.</i>				£43.00

Rosé Wines

	125ml	175ml	1/2 Carafe	Bottle
14. Cette Nuit, Pays d'Oc <i>Pale pink, thirst quenching, pretty, classic southern French.</i>	£3.75	£4.95	£13.60	£20.50
15. D. Combe Blanche, Calamiac Terroir Minervois AOC <i>This delicately pink, fragrant dry rosé is made exclusively for Cambuscuisine by Guy Vanlancker of Domaine Combe Blanche from Cinsault & Grenache grapes grown on the slopes of the Black Mountains. We are very happy with this beauty from a master vigneron of the Languedoc.</i> 	£5.70	£7.70	£22.00	£30.00

Red Wines

	125ml	175ml	1/2 Carafe	Bottle
House Red	£3.70	£4.85	£13.75	£26.00 (Ltr)
20. La Bastille, Pays d'Oc. <i>Soft, attractive berry fruit. Delicious.</i>	£3.75	£4.95	£13.60	£20.50
21. Merlot, Les Roucas, Pays d'Oc <i>Plump, textured, silky, quaffable. Say no more...</i>	£4.50	£6.00	£16.00	£23.50
22. Fitou, Prestige, Foncalieu, AOP <i>Fragrant & classic example of the AOC. (Syrah, Grenache, Carignan)</i>	£4.80	£6.50	£18.00	£25.00
23. Syrah, 'Le Grand Travers', IGP d'Oc  <i>Vigneron, Vincent, at Domaine Gayda has a particular passion for Syrah and so this is the perfect varietal for our own label. Spicy, peppery, fresh.</i>	£5.00	£6.80	£18.75	£27.00
24. Cinsault, 'Misunderstood' D. La Combe Blanche, Côtes du Brian IGP d'Oc <i>Guy Vanlancker has pioneered a single varietal 'cinsault'. Silky, medium-bodied sunshine in a glass.</i>	£5.35	£7.00	£19.50	£28.00
25. Malbec, Chateaux Vincens, Malbec du Cahors <i>Juicy and silky dark fruits. Delicious drop and great value.</i>	£5.50	£7.50	£20.00	£28.50
26. Pinot Noir, Le Versant, Foncalieu, Pays d'Oc <i>Summer pudding fruits, bright & attractive, proper Languedoc Pinot.</i>	£5.75	£7.75	£21.25	£29.50
27. Pech Mege, Domaine des Trinités, AOC Pézenas <i>Grenache led. Charming and focused red fruits with fresh minerality.</i>	£6.00	£8.25	£22.50	£32.00
28. Flying Solo, Domaine Gayda, IGP d'Oc <i>Grenache / Syrah blend from a favourite producer of ours.</i>				£22.50
29. Cabernet, Rendez-Vous, Château Viranel, IGP d'Oc. <i>50/50 blend Sauvignon and Franc. Lifted dark fruits on this medium to full-bodied gem from the Viranel boys.</i>				£28.00
30. Terres Falmet 'Cuvée Reserve' AOC Saint Chinian <i>Resolved, fresh and characterful. Outstanding addition to our list.</i>				£29.00
31. Tempranillo, D. La Combe Blanche, IGP d'Oc <i>The main Rioja grape. Produced from a vineyard above la Livinière.</i>				£30.00
32. Classique Rouge, Château d'Anglès, AOC La Clape <i>A mix of Mediterranean spice and fruit. Silky tannins, good structure and fine balance.</i>				£31.00
34. Le Portail, Domaine des Trinités, AOC Faugères <i>Syrah dominated. Pepper, spice & lovely deep fruit.</i>				£32.00
35. Cuvée Jean-Pull, D. des Soulanes, Côtes du Roussillon Villages. <i>Blend of Grenache, Carignan and Syrah. Well structured, silky and seamless. A favourite amongst us.</i>				£34.00
36. Pinot Noir, 'Les Zazous', La Croix Gratiot, IGP d'Oc <i>Serious style, best Pinot we've found from the Languedoc.</i>				£35.00
37. Cabernet Franc, 'Figure Libre', D. Gayda, IGP d'Oc <i>This is one of Vincent Chansault's growing family of special 'babies' and it is superb! Full-bodied, intense with countless layers of flavours.</i>				£43.00
38. Roboul, D. Danjou-Banessy, AOC Côtes du Roussillon Villages. <i>50/50 blend of old Mourvèdre and Grenache vines that are organically farmed on clay and limestone soils. Stunning.</i>				£46.00
39. Chemin de Moscou, Domaine Gayda, Pays D'Oc <i>Syrah, Grenache & Cinsault. Seductive palate of dark hedgerow fruits, open with an explosion of fruit & spice.</i>				£50.00
40. Cuvée 42, Domaine des Trinités, Faugères AOC <i>Biodynamic, whole-bunch fermented in open top barrels from The Coulsh's oldest vineyards - Grenache & Carignan. Full-bodied, rich, spicy black fruits. Hedonistic & luscious. Please try!</i>				£65.00