We would like to give you the opportunity to pre-order some wine, which will be waiting for you in The Studio on arrival:

We ask you to order by emailing [bythebeach@btinternet.com](mailto:bythebeach@btinternet.com) and pay in advance. We keep some stock should you order once you are here but may not be able to offer you the full range.

This can be done by bank transfer to:

V. Lawrence

Sort code 56-00-18

Ac. No. 20788045

Reference {Your surname}-Wine

Or you can pay via PayPal to vanessalawrence@btinternet.com

**WINE LIST**

Champagne

**Charles Heidsieck, Brut Réserve NV**

An opulent Champagne with the perfect balance of freshness and generosity, from the smallest and arguably the best of the Grande Marques. £45 Half bottle £25

White

**Cantina di Monteforte, `Terre di Monteforte` Soave Classico 2019**

A classic Soave from the volcanic soils of the town of Monteforte d’Alpone, this is bright and lively with floral aromas and notes of peach and almond. £9.75

**Domaine Perraud, Mâcon-Villages 2019**

Perfumes of white flowers and stone fruit, this Mâcon is complex and weighty thanks to some lees ageing. £16.50

**Greywacke, Marlborough Sauvignon Blanc 2020**

Summer fruit salad of ripe golden peaches, honeydew melon, nectarines and passionfruit, with a splash of cassis and a hint of lime zest. Delicately aromatic with a crisp, succulent finish. £19.50

Rosé

**Famille Perrin, Luberon Rosé 2019**

This Rosé has a lovely fragrance of freshly picked strawberries and subtle floral notes with a zesty acidity, giving the wine an excellent freshness. £11.25

Red

**Il Faggio, Montepulciano d’Abruzzo 2019**

Lifted perfumes of dark fruits, plums and cherries and a hint of mocha. £10.45

**Peter Lehmann Layers, Barossa Valley Red 2017**

This wine is a blend of Tempranillo, Mourvèdre, Grenache and Shiraz. Creating a fragrant and spicy red with supple texture. £13.65

**Fontodi, Chianti Classico 2018**

The wine is deep ruby red in colour with aromas of sour cherry and plums leading to notes of leather and tobacco. It has great depth of flavour, with juicy fruit and supple tannins, giving way to a silky-smooth texture. It has a great structure and finishes with a fine mineral note. £26