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.

Reds Continued...

35. Le Portail, Domaine des Trinités, AOC Faugères
   Syrah dominated. Pepper, spice & lovely deep fruit.
   £30.00
   £62.00

   £32.00

37. Malbec, Château Vincens 'Prestige', AOC Cahors
   A Decanter Magazine medal winner, from the home of Malbec.
   £31.00

38. Pinot Noir, 'Les Zazous', La Croix Gratiot, IGP d’Oc
   Serious style, best Pinot we’ve found from the Languedoc.
   £34.00

39. Cabernet Franc, ‘Figure Libre’, D. Gayda, IGP d’Oc
   This is one of Vincent Chansault’s growing family of special ‘babies’ and it is superb! Full-bodied, intense with countless layers of flavours.
   £42.00

40. Roboul, D. Danjou-Banesy, AOC Côtes du Roussillon Villages. 50/50 blend of old Mourvèdre and Grenache vines that are organically farmed on clay and limestone soils. Stunning.
   £45.00

41. Chemin de Moscou 2015, Domaine Gayda, Pays D’Oc
   Syrah, Grenache & Cinsault. Seductive palate of dark hedgerow fruits, open with an explosion of fruit & spice.
   £48.00

42. Cuvée 42 2015, Domaine des Trinités, Faugères AOC
   Biodynamic, whole-bunch fermented in open top barrels from The Coulsh’s oldest vineyards - Grenache & Carignan. Full-bodied, rich, spicy black fruits. Holistic & luscious. Please try!
   £62.00

43. Villa Mon Rêve 2013, D. Gayda AOP Minervois la Livinière
   100% Syrah. The wine Vincent Chansault (lover of Northern Rhône wines) dreamt of producing. A top wine of the appellation. Complex without structure. Wonderful.
   £85.00

Dessert Wines

44. Muscat de Rivesaltes, Domaine Treloar
   Côtes du Roussillon, France. A late harvested fortified sweet dessert wine with a rich, honeyed palate.
   100ml
   £7.35
   £32.00
   (500ml)

45. Banyuls Traditionnel Robert Pages AOC VdN
   90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Serve chilled.
   £9.00

46. 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.
   £9.60

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**White Wines**

- **1. Cette Nuit, Pays d’Oc** Snappy, juicy, refreshing, citrusy, and structured with a good balance of acidity and fruit. **£3.60**
- **2. Flying Solo, Domaine Gayda, IGP d’Oc** Grenache Blanc / Viognier. Suits all occasions. **£4.00**
- **3. Vermentino, Domaine Les Yeuses, IGP d’Oc** Fresh and citrusy with a juicy mouthfeel. Delicious. **£4.20**
- **4. Chardonnay, ‘Cépage’, Domaine Gayda, IGP d’Oc** Beautiful golden colour; mineral stone fruit and impressive length. **£4.80**
- **5. ‘The Duke’ Sauvignon Blanc IGP D’Oc** Labelled after Stew Travers aka ‘The Duke of the Languedoc’ who introduced us to Domaine Gayda. **£5.10**
- **6. Piepoul de Pinet ‘RC’, La Croix Gratiot, AOC** The ‘RC’ bottling is unique to Cambscuisine. **£5.30**
- **7. En Passant Blanc, Domaine Gayda, IGP d’Oc** Fresh blend of Macabou and Muscat from the Roussillon. **£5.50**
- **8. Viognier, ‘Cépage’, Domaine Gayda, IGP d’Oc** Pure & precise Viognier blended from three vineyards. A favourite. **£5.60**
- **9. Désir Blanc, La Croix Gratiot, IGP d’Oc** A very highly regarded, stylish blend of Viognier, Chardonnay, Roussanne and Muscat. **£5.90**
- **10. Viognier, L’Invité Domaine des Trinités, Vin de France** Fresh, natural and mineral Viognier grown on a single site of Volcanic Basalt in Faugères by “The Coulsh”. **£6.20**
- **11. Freestyle Blanc, Domaine Gayda, IGP d’Oc** A blend of the best grapes from Gayda’s top sites. Our favourite wine from our last trip to the estate. **£6.80**
- **12. Maslau Ch. Rives-Blanques Occitanie Limoux AOC** Much heralded oddity from our friends the Plunmans in wonderful Limoux. Oily, zippy, creamy - outstanding! **£7.00**
- **13. Chardonnay, Cuvée Odyssee, Château Rives-Blanques, AOC Limoux** One of the best Chardonnays in the Languedoc. Only hand selected grapes from their top vineyards. **£7.50**
- **14. La Serre Blanc, Domaine Sainte Croix, IGP d’Oc** Blend of Old Vine Grenache Blanc and Grenache Gris. Works well with fish and white meats. Fresh, long and intense finish. **£7.90**
- **15. Chenin Blanc, ‘Figure Libre’, D. Gayda IGP d’Oc** A very exciting wine from Gayda. Fermented and aged in a concrete egg. Terrific texture with immense length and freshness. **£8.50**

**Sparkling Wines**

- **16. Blanquette de Limoux NV, Antech, Limoux** Fresh but with depth and roundness. **£7.00**
- **17. Rosé Crémant de Limoux, Émotion, Antech, Limoux** Utterly charming and pretty pink fizz. **£9.00**
- **18. Champagne, Joseph Perrier Cuvée Royale Brut NV** One of few wines on the list not from the Languedoc. The epitome of Joseph’s style. **£17.00**

**Rosé Wines**

- **19. Cette Nuit, Pays d’Oc** Pale pink, thirst quenching, pretty, classic southern French. **£3.60**
- **20. D. Combe Blanche, Calamiac Terroir Minervois AOC** This delicately pink, fragrant dry rosé is made exclusively for Cambscuisine by Guy Vanlauncker 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 vignerons of the Languedoc. **£5.50**

**Red Wines**

- **19. Cette Nuit, Pays d’Oc** Pale pink, thirst quenching, pretty, classic southern French. **£3.60**
- **21. La Bastille, Pays d’Oc** Soft, attractive berry fruit. Delicious. **£4.30**
- **22. Merlot, Les Roucas, Pays d’Oc** Plump, textured, silky, quaffable. Say no more…. **£4.60**
- **23. Fitou, Prestige, Foncalieu, AOP** Fragrant & classic example of the AOC. (Syrah, Grenache, Carignan) **£4.80**
- **24. Malbec, Chateaux Vincens, Malbec du Cahors** Juicy and silky dark fruits. Delicious drop and great value. **£5.10**
- **25. Syrah, ‘Le Grand Travers’, IGP d’Oc** Vigneron, Vincent at Domaine Gayda has a particular passion for Syrah and so this is the perfect varietal for our own label. Silky, medium-bodied sunshine in a glass. **£5.80**
- **26. Cinsault, ‘Misunderstood’ D. La Combe Blanche, Côtes du Brian IGP d’Oc** Guy Vanlauncker has pioneered a single varietal ‘cinsault’. Silky, medium-bodied sunshine in a glass. **£6.30**
- **27. Pinot Noir, Le Versant, Foncalieu, Pays d’Oc** Summer pudding fruits, bright & attractive, proper Languedoc Pinot. **£6.80**
- **28. Flying Solo, Domaine Gayda, IGP d’Oc** Grenache / Syrah blend from a favourite producer of ours. **£7.30**
- **29. Cabernet, Rendez-Vous, Château Viranel, IGP d’Oc** 50/50 blend Sauvignon and Franca. Left in dark fruits on this medium to full-bodied gem from the Viranel boys. **£7.80**
- **30. Terres Fulmet ‘Cuvée Reserve’ AOC Saint Chinian** Resolved, fresh and characterful. Outstanding addition to our list. **£8.30**
- **31. Pech Mege, Domaine des Trinités, AOC Pézenas** Juicy and silky dark fruits. Delicious drop and great value. **£8.80**
- **32. Tempranillo, D. La Combe Blanche, IGP d’Oc** Grenache led. Charming and focused red fruits with fresh minerality. **£9.30**
- **33. Classique Rouge, Château d’Anglès, AOC La Clape** A mix of Mediterranean spice and fruit. Silky tannins, good structure and fine balance. **£10.00**
- **34. Syrah-Carignan, En Passant Rouge, D. Gayda IGP d’Oc** Syrah harvested at full maturity to express its richness complemented with whole-bunch Carignan for brightness and lift. **£11.00**

**Please turn over for more red wines by the bottle...**