

# Seafin

## Seafin Pre-Charter Wine Orders

**Please let us know if you would like to order any of the following wines for consumption on board Seafin in addition to our complimentary “House” wines and other drinks:**

### Red Wines

**St Desir Pinot Noir (France) £15.00**

*“Showing violets and sweet red berries on the nose the palate is rich, velvety and full, with well integrated oak.”*

**Capilla de Barro Malbec (Argentina) £16.00**

*“An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins.”*

**San Millan Rioja, Reserva (Spain) £17.00**

*“Ruby red with russet hues. This wine has developed aromas such as truffle and vanilla with a hint of cinnamon and clove. An intense palate with a strong finish.”*

### White Wines

**Alfredini Garganega Pinot Grigio (Italy) £15.00**

*“Light in colour, refreshing, and crisp, with aromas of limes, grapefruit and lemons making this well balanced wine very easy to drink.”*

**Pavillon Trois Arches Chardonnay (South of France) £16.00**

*“A rich gold colour in the glass this wine has aromas of honeyed peach and lime juice notes. A well balanced wine with a creamy texture and a fresh acidity.”*

**Fernlands Sauvignon Blanc (New Zealand) £16.00**

*“Very zesty on the palate with lots of lime and a nettly herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish.”*

**Chablis Jacques Decharmes (Burgundy) £20.00**

*Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean.”*

### Rosé Wine

**Blushmore Zinfandel Rosé (Italy) £15.00**

*“A fantastic example of an Italian rosé, made as an easy drinking wine full of fruit flavours.”*

### Champagne & Sparkling Wines

**Prosecco Corte Alte NV, DOC, Italy £18.00**

*“Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalizing finish”*

**J de Telmont Grande Réserve NV £32.00**

*“One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style.”*

**Veuve Cliquot Brut NV £45.00**

*“A fine balance between fruity aromas and more subtle toasty notes. Initial flavours of white fruits and raisins develop into notes of brioche and vanilla with bottle aging”*

**Laurent-Perrier Rosé NV £70.00**

*“Plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes”*