



Al Phoenic

WINE & DRINKS

LEBANESE WINE HISTORY

Wine has been made in Lebanon for at least 5,000 years since the Phoenicians domesticated grapes. Lebanon was, of course, part of the biblical land of Canaan. Jesus changed water into wine there at the wedding of Cana.

The term wine is derived from a Phoenician word describing the fermentation of grapes. While the Phoenicians may not have invented wine, they perfected viticulture in the ancient world and it was a source of not only pride, but revenue.

The Phoenicians stored their wine in amphorae and then protected it from oxidation with a layer of olive oil and then a seal of pine and resin. The Egyptians were unable to make wines of competing quality and became a leading consumer of their wines. The Greeks learned to make wine from the Phoenicians before spreading the knowledge around Europe.

Modern Lebanese winemaking dates back to 1857, when Jesuit Monks planted grape vines at Chateau Ksara in the Bekaa Valley. These were Cinsault grapes brought over from Algeria. A decade later Domaine des Tourelles was created by a French Engineer, Eugene Brun. Thru World War I, Lebanon was under the control of the Ottoman Empire after which time it was placed under French mandate. In 1930, Gaston Huchar founded Chateau Musar, Lebanon's most famous winery. By the end of World War II, Beirut had obtained the reputation of an international city with a strong French influence. This was very helpful to the Lebanese wine industry and likewise, the wines produced tended to be French (Bordeaux or Rhone) in style.

Lebanon has 300 days of sunshine a year which provides a long growing season. All of the wineries have vineyards in the Bekaa Valley. Today's wine industry in Lebanon is still influenced by the French. The most heavily planted varieties include Cinsault, Carignon, Cabernet Sauvignon, Merlot, and Mourvedre. There are also some indigenous grapes being used, most notably Obaideh and Merwah, both white grapes. Lebanon produces around 600,000 cases of wine per year.



SPARKLING WINE






- Ca' del Console Prosecco Extra Dry** £32.00
ITALY 125ml £9.00
A delightful Prosecco with fresh apple and pear fruit, delicate bubbles, and a soft, rounded finish.
- Champagne Drappier Brut 1er Cru** £62.00
FRANCE   125ml £15.00
A Pinot Noir based Champagne of real elegance, offering intense aromas of pear, vanilla and a touch of spice. The dry, fresh palate shows toasty notes with lingering flavours of hazelnuts on the intense finish.
- Champagne Testulat Rosé** £66.00
FRANCE
Attractive pink Champagne with refreshing, soft red fruit flavours, a fine mousse and a dry finish.
- Dom Pérignon** £244.00
FRANCE
Immediately imposes its full presence and aromatics. A sustained saline finish with a little spice and pepper.

WHITE WINE

8. **Mon Roc Ugni Blanc/Colombard** £30.00
FRANCE 175ml £8.00
Aromas of white fruits (peach, citrus, grapefruit) and a hint of peony lead to a crisp, fruity palate that is both easy-drinking and refreshing.
9. **Assyrtico, Cuvée Membliarus, Chateau Oumsiyat** £42.00
LEBANON
Subtle aromas of white fruits and flinty mineral notes are framed by a delicate floral character with a wonderfully refreshing finish.
10. **Terre del Noce Pinot Grigio delle Dolomiti** £34.00
ITALY   175ml £8.50
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.
11. **Castel Firmian Sauvignon Blanc, Mezzacorona** £34.00
ITALY  175ml £8.50
A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate.
12. **Gavi di Gavi La Meirana, Broglia** £42.00
ITALY
Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is characterful Gavi.
13. **Blanc de Blancs, Château Ksara** £42.00
LEBANON  175ml £9.50
Fresh and elegant, combining notes of honeysuckle with ripe stone fruit flavours and just a hint of smoke from the oak.
14. **Chablis, Domaine Jean-Marc Brocard** £48.00
FRANCE  
The nose is precise, pure and mineral, with additional notes of citrus. The palate is classic Chablis: structured, crisp and delicious, with flavours echoing the nose.
15. **Chardonnay Cuvée du Pap, Château Ksara** £55.00
FRANCE
Classic Sancerre, with aromas of currants and grapefruit, a dry, elegant palate with a layer of minerality, and a neat, focused finish.

 Vegan  Sustainable

RED WINE



15. **Candidato Barrica 3 Tempranillo** £30.00
SPAIN  175ml £8.00
Impressively concentrated Rioja-style wine, with vanilla oak seasoning the lush rhubarb and strawberry fruit.
16. **Joie de Vigne Grenache/Pinot Noir** £32.00
FRANCE 175ml £8.50
Juicy, combining the raspberry and strawberry character of Grenache with the bright cherry fruit and floral aromatics of Pinot Noir.
17. **Casa Bonita Malbec** £32.50
SPAIN  175ml £8.50
A rich purple colour and intense aromas of mulberry and plum lead to a smooth, powerful palate packed with fruit.
18. **Podere Montepulciano d'Abruzzo, Umani Ronchi** £34.00
ITALY   175ml £9.00
Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied with robust tannins and a fruit-filled, yet dry finish.
19. **Merlot, Chateau Oumsiyat** £40.00
LEBANON
Typical black plum flavours enhanced by chocolate and vanilla, smooth and fruit forward.
20. **Bonacosta Valpolicella Classico, Masi** £46.00
ITALY
Intense aromas of fresh cherries and raspberries accompanied by hints of spices such as cloves.
21. **Promesa Rioja Reserva** £52.00
SPAIN
Strawberry, blackberry and rhubarb fruit flavours take on a vanilla and cocoa smoothness during twelve months in oak barrels.
22. **Château La Menotte, Lalande de Pomerol** £55.00
FRANCE
Generous and round, with supple black fruit flavours complemented by nuances of toasty oak and leather.
23. **Cabernet Sauvignon, Château Ksara** £60.00
LEBANON 
Intense dark forest fruit flavours, perfectly complemented by notes of exotic spices and cedar and firm yet fine-grained tannins.

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ROSÉ WINE

5. Poggio Alto Pinot Grigio Rosé £30.00
ITALY  175ml £8.00
With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.
6. Sunset Rosé, Château Ksara £39.50
LEBANON  175ml £9.50
As suggested by the bold pink colour, intense flavours of red berries are followed by peppery, spicy notes, with a crisp and refreshing finish.
7. Côtes de Provence Rosé Carte Noire £39.50
Maîtres Vignerons De St-Tropez 175ml £9.50
FRANCE
Very refined dry rosé, with an attractive floral aroma, redcurrant fruit, and excellent length in the mouth.

SWEET WINE

- 24 Finca Antigua Moscatel Naturalmente Dulce £38.00
SPAIN   (Half) 50ml £8.00
A stunning mixture of concentration and freshness, tingling with orangey acidity and floral, grapey aromas, then direct, powerful and surprisingly sweet on the palate. A tour de force!

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BOTTLED BEER

Beirut (Lebanese Beer) 4.6%, 330ml £6.50
Peroni Beer £6.50

ARAK

70cl 35cl Glass

Brun £78.00 £48.00 £8.50
Ksarak £78.00 £48.00 £8.50

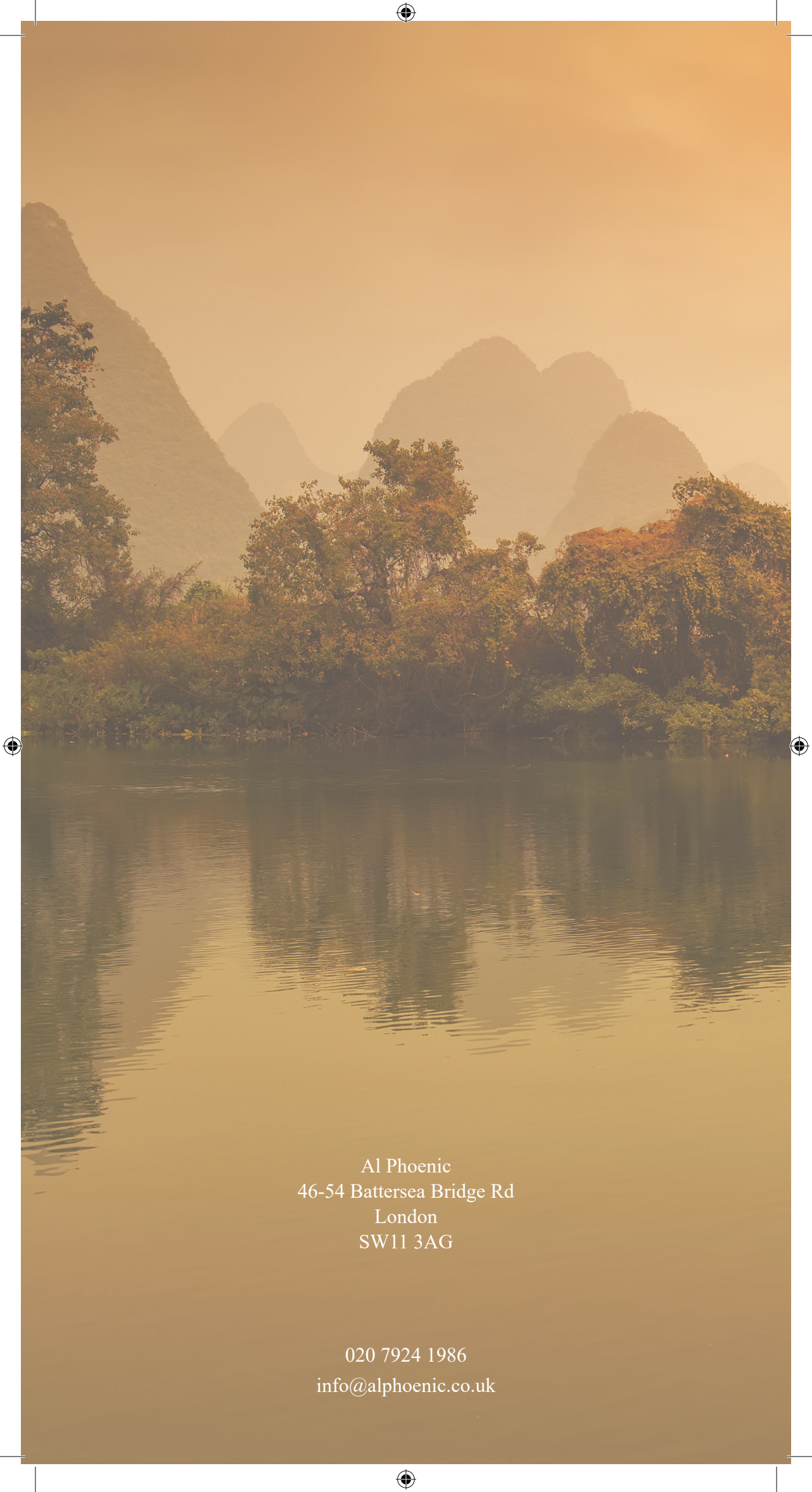
SOFT DRINKS

Coca Cola, Coke Zero, 7 Up, 7 Up Free, Fanta £3.50
Juices (Apple, Cranberry, Mango, Tomato) £4.50
Fresh Juices (Orange, Lemonade) £6.00
Water (Still, Sparkling) £5.00



Wine supplied by Berkmann Wine Cellars

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