

## WINE LIST

*Cork's selection of wines comes from small family-owned wineries of the old world. Our wines are small production, organic, sustainable, and environmentally friendly*

### Red Full body

*(recommended pairing cheese board - Sharp Trio #1)*

*Glass Half/Btl Btl*

#### France

##### Languedoc

15010	Abbots & Delaunay, Malbec (2024)	18	36	66
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##### Loire

13006	Chateau de Coulaire Chinon Bonnaventure (2024)	22	44	82
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##### Bordeaux

11001	Château Pavie - Vignobles Perse, Esprit De Pavie (2019)	22	44	82
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11003	Château Perey Chevreuil, Saint-Émilion (2022)	24	48	88
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11004	Château Castera, Cru Bourgeois, Medoc (2016)	24	48	88
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11005	Château Lagrange les Fiefs de Lagrange, Saint-Julien (2015)	34	68	116
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11012	Château Nenin Fugue de Nenin, Pomerol (2018)	40	76	130
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11017	Château Phelan Segur, Saint-Estephe (2018)	42	78	144
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11009	Château Pichon Longueville, Les Tourelles de Longueville, Pauillac (2018)	38	72	128
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11010	Château Pichon Longueville, Les Tourelles de Longueville, Pauillac (2015)	48	88	164
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11013	Château Giscours Margaux (2016)	52	92	176
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11014	Clos du Marquis, St Julien (2019)	52	92	176
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11015	Petit Village, Pomerol (2019)	52	92	176
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11021	Petit Village, Pomerol (2016)	58	108	188
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11020	Chateau Lagrange, Saint-Julien 3eme Grand Cru Classe (2009)	68	116	220
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11019	Château Pouget Margaux (2000)	78	146	266
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##### Rhone

14006	Domaine des Gravennes, Côtes du Rhône (2023)	22	44	82
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14002	Clos du Mont-Olivet Lirac (2023)	24	48	88
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14001	Brotte - La Marasque Gigondas (2022)	26	52	94
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14004	Coursodon, Cuvée Silice Rouge, Saint-Joseph (2022)	32	64	114
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14007	Clefs du Caladas, Châteauneuf-du-Pape (2021)	32	64	114
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14005	Domaine Jocelyne & Yves Lafoy, Côte-Rôtie (2023)	36	70	128
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## Red Full body

(recommended pairing cheese board - Sharp Trio #1)

*Glass Half/Btl Btl*

### Georgia

#### Karti

71003	Kapistoni Budeshuri Saperavi Qvevri (2021) - <i>Natural wine</i> Kapistoni	22	44	82
71005	Shavkapito Qvevri (2022) - <i>Natural wine</i>	24	48	88
71002	Kapistoni Tavkveri Qvevri (2019) - <i>Natural wine</i>	24	48	88

### Italy

#### Lombardy

23018	Mamete Prevostini Nebbiolo "Botonero" (2023)	18	36	66
23021	Mamete Prevostini Valtellina Superiore Marena Sassella , Nebbiolo (2021)	28	56	102

#### Piedmont

23010	Marco Porello Barolo (2020)	30	60	108
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#### Puglia

23016	Lirica, Primitivo di Mandurio (2022)	18	36	66
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#### Toscana

21007	Bertinga Chianti Classico La Porta Di Vertine (2021)	24	48	88
21006	Bertinga Sassi Chiusi , Super Tuscan (2019)	26	52	94
21003	Fanti Brunello di Montalcino (2019)	40	76	136

#### Veneto

23020	Tenuta Santa Maria Valpolicella Ripasso Classico Superiore (2021) Vaona,	28	56	102
23012	Amarone della Valpolicella Classico Paverno (2021)	32	64	114

### -Argentina

#### Salta

51001	Susana Balbo - Signature Malbec 2022	20	40	74
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### Spain

#### Rioja

31002	Belezos, Reserva, Rioja (2019)	22	44	82
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**Red Medium/Light body**  
(recommended pairing cheese board - French Board #2)

		<i>Glass</i>	<i>Half/Btl</i>	<i>Btl</i>
	<b>Austria</b>			
42004	Joma Johann Markowitsch Zweigelt Halligalli (2021) - natural	20	40	74
	<b>France</b>			
	<u><i>Bourgogne</i></u>			
12017	Domaine Frederic Esmonin Bourgogne Hautes Cotes de Beaune (2024)	22	44	82
12001	Domaine Michelot, Bourgogne Cote D'Or (2021)	28	56	102
12002	Philippe Le Hardi Beaune 1er Cru Montee Rouge (2020)	38	72	128
12013	Domaine Fernand et Laurent Pillot Volnay (2020)	42	78	144
12003	Domaine Mazilly Pommard (2020)	42	78	144
12005	Les Cave Des Hautes-Cotes Gevrey-Chambertin 1er Cru (2018)	52	92	176
12010	Domaine Daniel Rion, Clos Vougeot Grand Cru (2018)			280
	<u><i>Beaujolais</i></u>			
17001	Domaine de la Chapelle Bizot, Cru de Beaujolais, Morgon (2022)	18	36	66
	<u><i>Loire</i></u>			
15003	Jean-Max Roger Sancerre Rouge Vieilles Vignes (2015)	30	60	108
	<b>Georgia</b>			
71001	Kapistoni Asuretuli Shavi Qvevri (2024) - Natural wine	24	48	88
	<b>Italy</b>			
	<u><i>Abruzzo</i></u>			
23001	Montefresco, Montepulciano d'Abruzzo (2022)	18	36	66
	<u><i>Sicily</i></u>			
22001	Caruso & Minini, Terre Siciliane Perricone Naturalmente Bio (2022)	18	36	66
	<u><i>Toscana</i></u>			
21004	Montellori Chianti Montellori (2021)	18	36	66

## White Full body

*(recommended pairing cheese board - Soft Trio Board #3)*

### France

*Glass Half/Btl Btl*

#### Bourgogne

12014	Thomas Labille Chablis (2023)	22	44	82
12007	Sean Minor Chardonnay, Sonoma (2022)	20	40	74
12008	Domaine Du Chalet Pouilly, Pouilly-Fuisse (2023)	28	56	102
12018	Chateau Philippe Le Hardi Santenay 1er Cru La Comme (2022)	34	68	116
12015	Domaine Michelot, Meursault Sous La Velle (2022)	58	108	188

#### Rhone

14011	Pierre et Jerome Coursodon Etincelle Blanc (2023)	26	52	94
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## White Medium body

### Germany

*(recommended pairing cheese board - Goat, sheep and cow #4)*

#### Mosel

43001	Max Ferdinand Richter, Reisling Erdener Treppchen Kabinett (2024)	22	44	82
43002	Christoffel Erben, Riesling Urziger Wurzgarten Trocken (2023)	20	40	74

#### Pfalz

43003	Estate Riesling Trocken, Von Winning (2023)	20	40	74
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### France

#### Loire

13004	Domaine Pierre Martin Sancerre Chavignol (2024)	24	48	88
13001	Jean-Max Roger Sancerre Blanc Vieilles Vignes (2022)	30	60	108

### New Zeland

80000	Mahi Sauvignon Blanc Marlborough (2024)	20	40	74
80001	Giesen Riesling, New Zeland - Non Alcoholic	18	36	66

## White Light body

*Recommended pairing cheese board - Goat, sheep and cow #4)*

### Italy

23006	Bosco Del Merlo, Sauvignon Blanc (2024)	18	36	66
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### Spain

20006	Bodegas Fulcro Rias Baixas Albarino (2024)	20	40	74
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### Argentina

51003	Dos Minas Cafayate Torrontes (2024)	18	36	66
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### Austria

42002	Forstreiter, Grüner Veltliner Tabor Reserva (2020)	28	56	102
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### France (Alsace)

15002	Famille Hugel, Cuvée Les Amours, Alsace, Pinot Blanc (2024)	20	40	74
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### Italy

#### Piemonte

23005	Gavi di Gavi (2023)	20	40	74
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#### Veneta

23019	<u>Cantina Di Lana Pinot Grigio (202</u>	18	36	66
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## Rose, Champagne & Sparkling

(recommended pairing cheese board - Classy Board #5)

		Glass	Half/Btl	Btl
<b>Rose</b>				
<u>France</u>				
15012	Chateau Gassier Pas du Moine Cotes de Provence Sainte-Victoire Rose (2024)	22	44	82
<u>Italy</u>				
22002	Graci Etna Rosato (2023)	20	40	74
22005	Bosco del Merlo, Pinot Grigio Rose (2024)	18	36	66
15009	Venturini Baldini Cadelvento Rose - Sparkling	20		74

### Champagne & Sparkling wine

<u>France</u>				
16003	Charles Ellner, Champagne Carte Blanche Brut (NV)			90
16004	Bruno Paillard Premiere Cuvee, Champagne Extra Brut (NV)			140
16002	Bruno Paillard Blanc de Blanc , Champagne (2014)			210
13002	Domaine de Vodanis, Sparkling Vouvray (NV) - <i>Pet Nat</i>	18		66
<u>Italy</u>				
23008	Lamberti, Prosecco DOC Extra Dry	18		66
23003	Venturini Baldini, Lambrusco (roso)	18		66
<u>Spain</u>				
32002	Mas La Mola, L'Atzar, Cava (NV)	18		66

### Dessert Wine

(recommended pairing cheese board - Classy Board #5)

<u>Italy</u>				
23004	Ca' Bianca, Moscato d'Asti (2024)	18		66
24000	Lucchetti Visciola Sour Cherry Wine (NV)	18		58
<u>France</u>				
19000	Petit Guiraud, Sauternes (2023)	18		58
<u>Portugal</u>				
41000	Kopke, 10 Years Old Port	16		58
41002	Kopke, 20 Years Old Port	28		84
41003	Kopke, 30 Years Old Port			126

### Orange Wine

<u>Austria</u>				
42003	Weingut Markowitsch Joma Orange Spektakel (2023)	20	40	74
<u>Germany</u>				
42006	Fio Wines Mosel Glou Glou (2024) - <i>Natural wine</i>	20	40	74
<u>Georgia</u>				
71004	Kapistoni Chinebuli Qvevri (2024) - <i>Natural wine</i>	22	44	82
<u>Italy</u>				
21001	Salcheto, Cuvée Obvius, Toscana (2022)	20	40	74

### Beer

<u>Germany</u>				
1002	Rothaus Tannenzapfle Pils - Pilsner (Lager)			10
1003	Celebrator Ayinger Privatbrauerei - Doppelbock (dark)			14
1004	Bitburger Drive - Non-alcoholic			8