

Canford Pre-Order Wine List



Open between 5.30pm - 7pm

The Canford Trailer will also be open for pre-show and interval refreshments, serving a selection of beers, wines, cocktails, soft drinks, snacks and ice-creams.

White

Anciens Temp Blanc - France - £21

Green apples, lychee, fresh cut grass and pithy lemon. Regional French blends can offer some of the best value drinking wines around and this is no exception. Dry, bright and refreshing. (V)

Coeur du Mont Sauvignon Blanc - France - £23

On the nose, this white wine combines gooseberry, exotic fruit and peach. The palate is rich and generous, with a fresh, tasty finish and a fruity after-taste. (V)

Picpoul de Pinet Reserve Roquemoliere - France - £24

Bright, piercing citrus flavours with a hint of lime and plenty of grapefruit. The palate opens out to include some green apple, pear and just a note of something peachy. (V)

Red

Anciens Temps Rouge - France - £21

This wine evokes a simpler time when a lunchtime glass would be filled with summer berries, soft tannins and just a hint of aromatic spice, round and soft, and perfect for whiling away an afternoon. (V)

Les Mougeottes Malbec - France - £23

Malbec in its original home. There's a core of dark cherry, black raspberry and plum but it's surrounded by notes of strawberry and redcurrant. The palate veers more to dark fruit with late summer berries joining notes of liquorice, aromatic spice, and soft vanilla. (V)

Les Mougeottes Pinot Noir – France - £23

The darker, richer side of Pinot Noir. With enough ripeness The Noir can give dark cherry and plum characters as well as some violet notes. This has a splash of fresh vanilla smoke to add an extra frissant to proceedings. (V)

Da Vinci Chianti Riserva – Italy - £23

The bouquet is distinctly fruity, with dark cherry overtones that balance with hints of vanilla and cinnamon. Medium bodied on the palate, with juicy fruity notes that prevail into a full, mineral finish. (V)

Rosé

Anciens Temps Rosé – France - £21

A light and dry rose with notes of white flowers, strawberries and cranberries. A refreshing acidity keeps things vibrant and energetic. (V)

Champagne & Sparkling Wine

Tosti Prosecco - Italy - £23

The nation's favourite sparkling wine, by a long chalk. Unlike Champagne it doesn't have that chalkiness of flavour, instead opting for peach, apricot and mandarin flavours alongside the traditional pear, apple and citrus notes. A fine, soft mousse and just a subtle hint of sweetness make this a great example of our favourite bubbles. (V)

Laurent - Perrier La Cuvée - France - £60

La cuvée comes from the purest grape juice and it alone is hand-crafted by Laurent-Perrier to create wines of extreme delicacy and palate-pleasing freshness through lengthy cellar-ageing. (V)

Lanson-Brut Rosé - France - £75

Aromas of rosés and fruit predominate with discreet notes of red fruit. Well-rounded and fresh harmonious balance with a good length. (V)

Dietary information:

(V) vegan. All the above wines contain sulphur dioxide.