WRIGHTS

# Anglers Rest

Serving great Irish food since 1865

## White Wine

Glass / Bottle

**Les Chaises Sauvignon Blanc,** *France* **€9.5 / €36**
Fresh peach, nectarine and yellow apple with a hint of honeysuckle on the finish.

**The Accomplice Chardonnay,** *Australia* **€10 / €37**
Peach, nectarine and vanilla oak with a creamy palate, balanced acidity and a clean finish.

**Terre di Mario Pinot Grigio,** *Italy* **€10 / €37**
Harmonic Structure, crisp and refreshing with aromas of citrus and lime, finishing with a pleasant almond taste.

**The Difference Sauvignon Blanc,** *New Zealand* **€10 / €38**
A dry wine with wonderful gooseberry and tropical fruit aromas. A classic New Zealand Sauvignon Blanc to be enjoyed with white meat and fish.

**Wild House Chenin Blanc,** *South Africa* **€10 / €39**
Ripe peach and Tropical fruit on the nose with fresh citrus notes. Honeyed and textured palate with crisp and lemony acidity.

**Louis Latour Mâcon-Lugny,** *France* **-- / €46**
Aromas of white fruit, muscat, and peppery spice. Round and full on the palate with floral and white fruit notes.

**Verger Chablis,** *France* **-- / €55**
Powerful Chablis from old vines, showing pronounced minerality alongside vibrant fruit and fine vegetal notes.

**Pfaff Riesling,** *France* **-- / €44**
Dry and refined, pale yellow with discreet green tints. Beautiful palate of yellow lemony fruit flavours. Lively and thirst quenching wine.

**La Guiberte Sancerre,** *France* **-- / €55**
Distinctive herbaceous, minerally aromas with gooseberries & rhubarb flavours. Well rounded off with a clean, crisp finish & tongue-tingling acidity.

**Meursault Louis Latour,** *France* **-- / €140**
Pale yellow in colour, the Meursault reveals a floral nose, slightly buttery with hints of fresh almond and hazelnut.