



**THE ROSE**  
HOTEL

**WINE LIST**



## WELCOME TO OUR WINE SELECTION

In the spirit of Irish hospitality, we are delighted to present a thoughtfully curated wine list designed to complement every dining experience and occasion.

Each bottle has been hand-selected by us to reflect craftsmanship, character, and the stories behind the vines, offering the perfect partner to the seasonal flavours of our kitchen.

Whether you prefer the bright freshness of a cool-climate New Zealand Sauvignon Blanc, the rich depth of an aged Bordeaux, or the charm of a Fleurie, our collection offers something to suit every palate, occasion and budget.

Our team will be delighted to guide you in selecting the perfect pairing to enhance your meal and elevate your time with us.

Sláinte, and enjoy your dining experience with us here at The Rose Hotel.



# WHITE WINE



|   |        |        |
|---|--------|--------|
| <b>Campo Del Moro</b> Sauvignon Blanc - Valencia, Spain<br><i>A fruit-forward Sauvignon Blanc with lemon zest, peach, and gentle Mediterranean herbs. Crisp, balanced, and perfect with seafood and light dishes. BIN 20</i>                          | €9.25  | €33.00 |
| <b>Le Vigne Verdi</b> Pinot Grigio - Italy<br><i>Crisp and dry, this Italian Pinot Grigio offers fresh fruit flavours of pear and lemon, balanced by a light mineral finish. An ideal pairing for seafood, salads, or light pasta dishes. BIN 21</i>  | €10.00 | €33.50 |
| <b>Les Janelles</b> Chardonnay - France<br><i>Crisp and refreshing, with citrus and green apple flavours, accented by a subtle minerality and flinty finish. Pair with grilled seafood, vegetable risotto, or lightly charred white fish. BIN 22</i>  | €10.25 | €38.00 |
| <b>Gravel &amp; Loam</b> Sauvignon Blanc - Marlborough, New Zealand<br><i>Intense tropical fruit, zesty acidity, and very aromatic. Ideal for pairing with seafood like oysters, prawns, or ceviche, green salads, and herb-driven dishes. BIN 23</i> | €11.00 | €40.00 |

# NON-ALCOHOLIC WHITE WINE

|   |       |        |
|---|-------|--------|
| <b>Leitz</b> Riesling 0.0% - Rheingau, Germany<br><i>Light-bodied and refreshing, with crisp acidity that lifts flavours of lemon, green melon, and stone fruit. It pairs nicely with salads, seafood, light pasta dishes, soft cheeses, or as an aperitif, offering a wine-like experience without the alcohol. BIN 24</i> | €9.50 | €34.00 |
|---|-------|--------|



## RED WINE



|   |        |        |
|---|--------|--------|
| <b>Campo Del Moro</b> Cabernet – Valencia, Spain  | €9.25  | €33.00 |
| <i>The blend of Tempranillo, Syrah, and Cabernet Sauvignon in Campo Del Moro creates a wine that balances bold fruit, spice, and structure, making it a great match for grilled meats, hearty dishes, and Spanish specialties. BIN 25</i>   |        |        |
| <b>Don David Reserve</b> Malbec - Cafayate Valley - Argentina   | €10.25 | €38.00 |
| <i>This wine boasts aromas of ripe blackberries, plums, and violets, layered with subtle hints of spice and oak. Ideal match for grilled, roasted, and braised meats. Its firm structure and complex flavours enhance hearty cuts like ribeye and lamb. BIN 26</i>  |        |        |
| <b>Barone Montella</b> Montepulciano D' Abruzzo - Italy   | €9.75  | €36.00 |
| <i>The wine's smooth tannins and balanced acidity provide structure and elegance, leading to a long, satisfying finish. The full-bodied nature and smoothness of Barone Montella Montepulciano D' Abruzzo make it ideal for grilled, roasted, and braised meats. BIN 45</i>   |        |        |
| <b>Bodegas Puelles</b> Rioja Tempranillo – Spain  | €11.00 | €40.00 |
| <i>Puelles Reserva typically reveals layered notes of cedar, tobacco, dill, and vanilla, its refined structure and balanced complexity make it an excellent companion to classic, tender, and richly flavoured dishes such as roast lamb, grilled steak, or duck each beautifully complementing the wine's depth and elegance. BIN 46</i> |        |        |
| <b>Rhythm &amp; Rhyme</b> Shiraz – Australia  | €12.00 | €48.00 |
| <i>A vibrant, fruit-driven South Australian red with deep red purple hues. A great match for slow-cooked, mildly spiced beef, slow cooked lamb or grilled vegetable dishes. BIN 28</i>  |        |        |
| <b>Fleurie Cuvée Bouchard Aine</b> Gamay – Beaujolais, France   | €14.00 | €80.00 |
| <i>Subtle and well-balanced. Known for intense floral and fruity notes, including iris, violet, peony, rose, red berries, and wild peach. The perfect pairing with roast chicken with herbs, turkey, veal, and pork dishes. BIN 29</i>  |        |        |
| <b>Les Roucas</b> Merlot - Languedoc-Roussillon, France.  | €10.00 | €33.50 |
| <i>This wine typically features prominent notes of plum and blackberry. An ideal match for pasta, grilled steak, or light meats. BIN 30</i>   |        |        |

## NON-ALCOHOLIC RED WINE

|  |       |        |
|--|-------|--------|
| <b>Leitz</b> Cabernet Sauvignon 0.0% - Rheingau, Germany   | €9.50 | €36.00 |
| <i>The finish is clean with lingering berry notes and a soft, velvety feel that leaves a pleasant aftertaste. It's a versatile pairing for grilled vegetables, roasted meats, and mild cheeses. BIN 31</i> |       |        |



## ROSÉ WINE



175ml



Bottle

- Sierra Salinas Rosé** 100% Organic Tempranillo - Valencia, Spain €10.00 €43.00  
*A beautiful organic rosé that captures the pure essence of Spain, Autentico offers a fresh, vibrant expression of rosé with delicate aromas of red berries. Ideal companion for light Mediterranean-inspired dishes, from seafood to poultry and grilled vegetables. BIN 32*
- Lafage Miraflores Rosé** Grenache Gris, Mouverde, & Grenache Noir €65.00  
- Roussillon, France  
*It showcases a delicate pale pink colour and bursts with fresh aromas of wild strawberries, peach, and citrus zest. Ideal for pairing with lightly seasoned poultry, grilled vegetables and seafood. BIN 33*

## WHITE WINE CELLAR SELECTION

- Domaine Paul Thomas** Sauvignon Blanc - Loire Valley, France €90.00  
*A dry, aromatic white wine featuring intense citrus, green apple and mineral character. Pairs Beautifully with goat cheese, oysters or grilled white fish, roast chicken with herbs & lemon. BIN 39*
- Pear Tree** Sauvignon Blanc - Wairau Valley, Marlborough, New Zealand €75.00  
*This is the most famous region for New Zealand Sauvignon Blanc. The cooler temperatures here help preserve the bright acidity and fresh fruit notes. An ideal pairing with goats' cheese, fresh seafood, salads with a zesty citrus dressing, and grilled vegetables. BIN 40*
- Seriti Western Cape** Chenin Blanc - South Africa €155.00  
*Chenin Blanc is one of South Africa's most celebrated grape varieties and tends to produce wines that are fresh and mineral-driven rather than heavily oak-influenced. Ideal with grilled fish, seafood, and roasted vegetables. BIN 41*

## RED WINE CELLAR SELECTION

- Château Le Dauphine** Bordeaux - France €110.00  
*Château Le Dauphiné's vineyards are planted on clay-limestone soils, benefiting from excellent drainage and exposure, which is crucial for developing the deep, structured wines of the region. Pairs perfectly with braised beef, duck breast and rosemary infused dishes. BIN 42*
- Laturce Rioja Reserva** Tempranillo - La Rioja Alta, Spain €80.00  
*The Reserva category of Rioja wines requires aging for at least three years, with a minimum of one year spent in oak barrels. A combination of ripe red berries, vanilla, spice, and occasionally subtle tobacco or leather notes. Pairs well with roasted red meats, lamb & white fish. BIN 43*





Bottle

**La Chevaliere** Pinot Noir - Burgundy, France

€60.00

Fresh, ripe red berries such as cherry, raspberry, and strawberry are the hallmark of Pinot Noir. Light to medium bodied red wine known for its delicate, aromatic profile. Pairs best with earthy flavours, roasted poultry, fatty fish, and mild cheeses. BIN 44

## CHAMPAGNE

**Bauchet Brut N.V.** Chardonnay & Pinot Noir - France

€85.00

This elegant non-vintage Champagne embodies the essence of the prestigious Champagne region in France. Its bright acidity and fine, persistent bubbles beautifully highlight the delicate flavours of seafood, fresh cheeses, and light poultry. BIN 34

**Moët & Chandon Impérial Brut NV** Pinot Noir, Pinot Meunier, & Chardonnay - France

€150.00

This is one of the most iconic and prestigious Champagne houses in the world, known for producing wines that embody luxury, elegance, and excellence. Perfect for pairing with a variety of appetizers, seafood, poultry, and light desserts. BIN 35

**Dom Pérignon** Pinot Noir & Chardonnay - France Vintage 2013

€450.00

Elegant, and fresh, with lingering notes of almond, hazelnut, and a gentle vanilla essence, creating a perfectly balanced aftertaste. A perfect pairing with creamy, rich cheeses like Comté, and Gruyère, Light poultry dishes like roast chicken or duck breast especially with a slightly sweet glaze, like orange or berry. BIN 36

## SPARKLING WINE

**Masottina Prosecco** Glera DOC - Italy

€55.00

A light, refreshing sparkling wine from the Prosecco region in northern Italy. Its crisp acidity and bright fruit flavours pair wonderfully with seafood, light salads, and Italian appetizers. BIN 37

**Vinicola Serena Terra Serena** Frizzante Italy

Snipe €13.00

The nose is fresh and fruity, often displaying notes of green apple, pear, and citrus. It's a versatile wine, perfect as an aperitif or paired with seafood, salads, or mild cheeses like mozzarella. BIN 38

