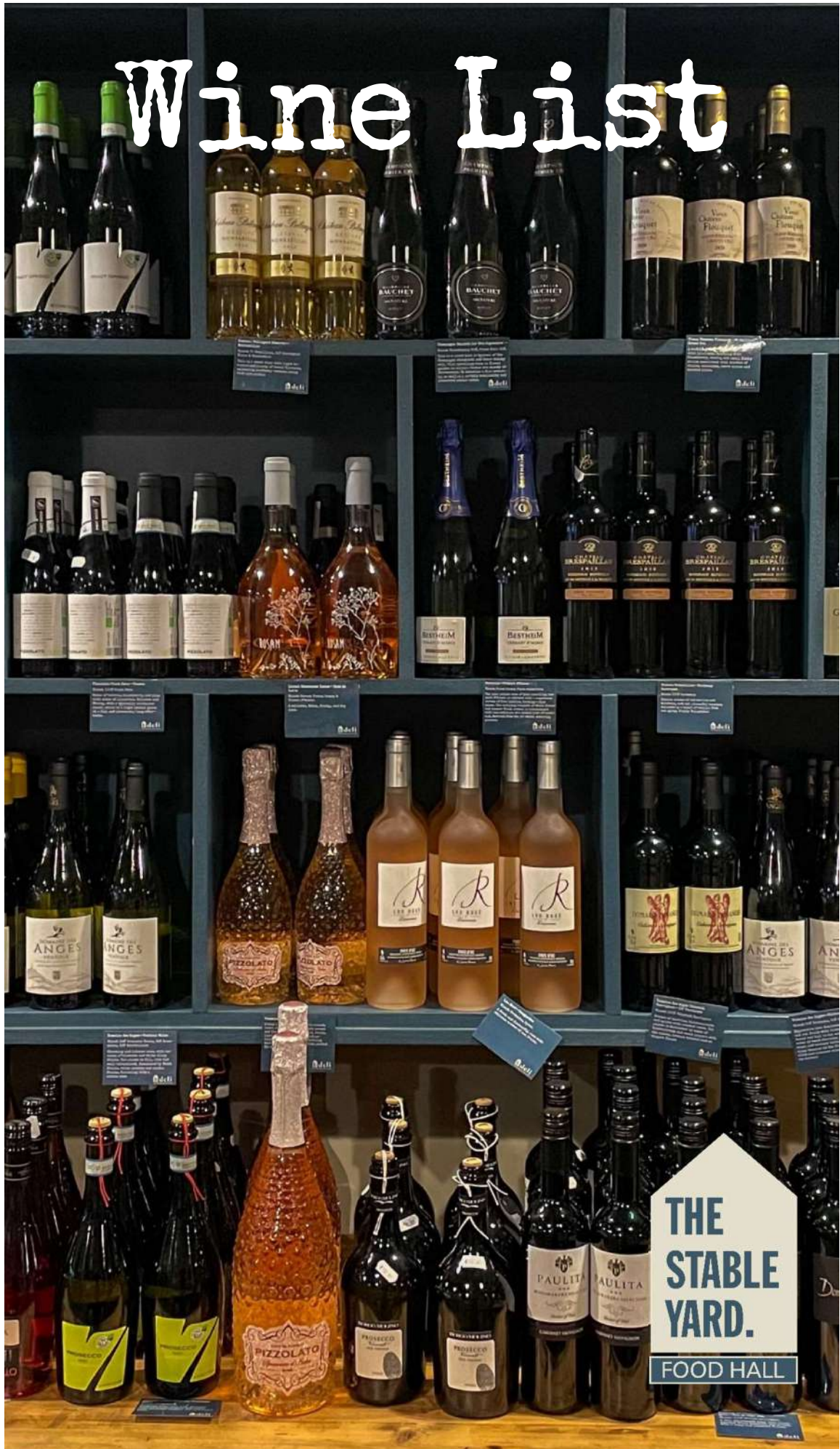


# Wine List



**THE  
STABLE  
YARD.**  
FOOD HALL



House Wines	Page . 2
Sparkling Wine	Page . 3
Dessert Wine	Page . 5
Alcohol Free	Page . 5
Rose Wine	Page . 6
White Wine	Page . 8
Red Wine	Page . 11

At the Stable Yard Food Hall, we have a boutique wine shop located downstairs at the Stable Yard Deli & Mediterranean Food Store.

All our wines are available to purchase by the bottle or hamper in store. Many of our Wines are available by the glass, so you can ask to try a glass before you buy.

Dine In wines by the bottle or glass are served at No.9 Barronstrand St. / The Stable Yard Deli / The Stable Yard Bakery



click the link with your camera to view on the wine list on your phone



## House Wines. (12)

Our house wines have been chosen for their great flavours, well balanced drinkability and easy pairing with food. Most of our other wines are available by the glass. We often feature special wines by the glass.

House Prosecco      Prosecco - Costaross, Italy.  
snipe 200ml €11 / bottle 750ml €29.90

Alcohol Free      Pizzaloto Alcohol Free Sparkling Wine - Venito, Italy.  
bottle 750ml €25.95

House Rose      Rose de Syrah - Domaine de Peras  
(12) 150ml glass €7.50 / bottle 750ml €26

House White      Sauvignon Blanc - Domaine de Peras  
(12) 150ml glass €7.50 / bottle 750ml €26

House Red      Cabarnet Sauvignon - Domaine de Peras  
(12) 150ml glass €7.50 / bottle 750ml €26



# Sparkling Wines. (12)

**Prosecco** is an Italian Sparkling Wine made with the prosecco grape. **Spumante** is an Italian Sparkling Wine which may be made with other varieties of grapes and is more vivacious and bubbly. **Frizzante** is a lightly sparkling Italian Wine. **Champagne** is a French sparkling wine from the Champagne region north of Paris. **Crémant** is a French Sparkling wine from the other regions of France. **Cava** is a Spanish Sparkling Wine.

Sparkling wines are all best served chilled between 6C to 10C. That's a little warmer than your fridge, so 45 minutes in the fridge should be enough time to chill it properly. Once you take it out it will start to warm up, so an ice bucket with 1/3<sup>rd</sup> ice and 1/3<sup>rd</sup> water will help to keep it crisp.



## 1 & 2. Costaross - House Prosecco

- Grape • 100% Prosecco DOC
- Region • Veneto, Italy.
- ALC. • 11%.
- Serve • 6 to 10C (45 minutes in the fridge)

Pale golden in colour, this Prosecco has subtle white fruit aromas such as apples and pears. On the palate, it is dry and crisp with a well-balanced finish.

1. Snipe 200ml - Restaurant €11.00 / Shop €4.95
2. Bottle 750ml - Restaurant €34.90 / Shop €24.90

## 3 & 4. Pizzaloto Spumante Rosé - Organic Pink Prosecco

- Grape • Blend: 95% Organic Prosecco (Glera), 5% Organic Raboso –
- Region • Veneto, Italy
- ALC. • 11%.
- Serve • 6 to 10C (45 minutes in the fridge)

Pink Topaz-gray colour. Aromas and flavours of almonds, lemon chiffon, ripe apples, and summer peach with a silky, vibrant, fruity light body and a polished, medium finish.

This Pink Prosecco makes a great gift, and we can wrap it for you.

3. 750ml Bottle - Restaurant € 36.90 / Shop €26.90
4. 1.5 L Magnum - Restaurant € 64.50 / Shop € 54.50



/ sparkling wines continued.



### 5. Pizzaloto Pinot Grigio - Organic Prosecco Spumante

- Grape • Blend: 95% Organic Prosecco (Glera), 5% Organic Raboso
- Region • Veneto, Italy
- ALC. • 11.5%.
- Serve • 6 to 10C (45 minutes in the fridge)

Brilliant colour, straw yellow with slight coppery reflections. Floral scent, with hints of yeast. Balanced and persistent wine in the mouth. This delicious Prosecco makes a great gift, and we can wrap it for you.

750ml Bottle - Restaurant € 36.90 / Shop €26.90

### 6. Bestheim Cremant d'Alsace Brute - French Sparkling Wine

- Grape • Blend: Pinot blanc, Pinot Auxerrois
- Region • Alsace, France.
- ALC. • 12.5%.
- Serve • 6 to 10C (45 minutes in the fridge)

The pale-yellow robe of this Crémant d'Alsace is adorned with a sumptuous stream of fine bubbles, forming a fine mousse. The enticing bouquet of white flower and summer fruit aromas is transcended with the addition of a subtle hint of hazelnut, derived from the 24-month maturing process. Admirable freshness allows this classic crémant to express the full breadth of its character.

750ml Bottle - Restaurant €39.90 / Shop €29.90



### 7. Bauchet 1st Cru Signature - Champagne

- Grape • Blend: Chardonnay 80%, Pinot Noir 20% -
- Region • Champagne, France.
- ALC. • 12.5%.
- Serve • 6 to 10C (45 minutes in the fridge)

From Premier Cru vineyards in the Côte des Blancs and the Montagne de Reims. It is typical of the Champagne vineyards and their chalky soil with a flaxen gold colour and gentle effervescence and a silky texture. It displays a fine maturity and an excellent finish.

750ml Bottle - Restaurant €59.50 / Shop €49.50



## Alcohol Free. (12)



### 8. Pizzaloto Organic Alcohol-Free Sparkling Wine

- Grape • Blend: Chardonnay 80%, Pinot Noir 20% -  
Region • Champagne, France.  
ALC. • 0.0%.  
Serve • 6 to 10C (45 minutes in the fridge)

A drink with a pronounced aromatic profile where floral and white fleshed fruit and apple notes stand out. In the mouth, the drink is fresh, light, with good acidity, a delicate bubble and persistent finish.

750ml Bottle - Restaurant €25.95 / Shop €15.95

## Dessert Wine. (12)



### 9. Château Bélingard Réserve - Monbazillac

- Grape • Blend: 70% Semillon, 15% Sauvignon Blanc, 15% Muscadelle  
Region • Bordeaux, France  
ALC. • 13%.  
Serve • 7 to 8C (30 minutes in the fridge)

This sweet wine, rich in caramel fruit and honey flavours, is well balanced between richness and acidity. If you are hosting a dinner, this wine is ideal for serving a glass with dessert or cheese to make it a special occasion. It can also be served as an aperitif as you would a chilled sherry. Lightly chill & serve at around 7 to 8 C. That's around 30 minutes in the fridge.

Glass 150ml €9.50 / 750ml Bottle - Restaurant € 31.90 / Shop €21.90

# Rosé Wines. (12)

With the acidity and citrus notes (lemon, lime, grapefruit) of a white wine and the fruit aromas (strawberry, red currant) of a red, rosé has the potential to please palates of every type. You might find that darker rosés appeal more to red wine drinkers while lighter rosés appeal to white wine drinkers. Rosé is easy to pair with most foods especially summer dishes like grilled seafood, shellfish, barbecue meats, grilled vegetables, roasted chicken, salads, etc. You could also serve rosé as an apéritif with a charcuterie platter. For roast meats, rich sauces or very spicy food you might prefer a red or a white, but rosé can do everything else.

Rosé wines are best served chilled between 7C to 10C that's about 45 minutes in the fridge and then give it 10 minutes to come up to temperature. so its chilled but not too cold to stifle the aromas. Around 10C is best to enjoy the aromas & flavours.



## 10. Domain De Peras - Syrah House Rosé

- Grape • Blend: 100% Syrah
- Region • Languedoc -Roussillon, France.
- ALC. • 12.5%.
- Serve • 8 to 10 C (45 minutes in the fridge)

Pink Topaz-gray colour. Aromas and flavours of almonds, lemon chiffon, ripe apples, and summer peach with a silky, vibrant, fruity light body and a polished, medium-length finish.

Glass 150ml €7.50 / 750ml Bottle - Restaurant € 23.50 / Shop €13.50

## 11. Principato Rosato - Pinot Grigio Rose

- Grape • Blend: 100% Pinot Grigio
- Region • Lombardia, Italy.
- ALC. • 12%.
- Serve • 8 to 10C (45 minutes in the fridge)

Pinot Grigio – but pink! Light, crisp and refreshing on the palate with berry fruits. Short fermentation on the skins gives this modern-style Pinot Grigio a delicate pink-coppery colour, a crisp and intense aroma as well as a harmonious and fruity taste with notes of peach.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 23.90 / Shop €13.90



/ rose continued.

### 3 & 4. Pizzaloto Spumante Rosé - Organic Pink Prosecco



- Grape • Blend: 95% Organic Prosecco (Glera), 5% Organic Raboso –
- Region • Italy
- ALC. • 11%.
- Serve • 8 to 10C (45 minutes in the fridge)

Pink Topaz-gray colour. Aromas and flavours of almonds, lemon chiffon, ripe apples, and summer peach with a silky, vibrant, fruity light body and a polished, medium finish.

This Pink Prosecco makes a great gift, and we can wrap it for you.

- 3. 750ml Bottle - Restaurant € 36.90 / Shop €26.90
- 4. 1.5 L Magnum - Restaurant € 64.50 / Shop € 54.50

# White Wine. (12)

White wines are best served chilled between 7 to 13°C. That's warmer than your fridge so they don't need too long to chill. Generally, the lighter or sweeter the wine, the cooler the serving temperature. Chilling to below 7°C can mask the flavour and aroma. Light and medium-bodied white wines, such as Sauvignon Blanc and Pinot Grigio, are best served at around 8 or 9°C. that's around 45 minutes in the fridge. Full-bodied whites like Chardonnay can be served slightly warmer at 10°C to 13°C to allow more flavour to emerge in the glass, 20 to 30 minutes will be plenty time for these wines in the fridge before serving.



## 12. Domaine du Péras - Sauvignon Blanc - House White

- Grape • 100% Sauvignon Blanc
- Region • Languedoc, France
- ALC. • 12.5%.
- Serve • 8C (45 minutes in the fridge)

This is one of our house wines. Fresh grassy and mineral aromas combine with a crisp clean attack showing this to be a well-made Sauvignon. The surprising depth and length of flavour makes it stand out from the crowd.

Glass 150ml €7.50 / 750ml Bottle - Restaurant € 23.00 / Shop €13.00

## 13. Principato - Pinot Grigio

- Grape • 100% Pinot Grigio
- Region • Provincia di Pavia, Italy.
- ALC. • 12%.
- Serve • 8C (45 minutes in the fridge)

Pale straw yellow colour. Shows delicate, floral and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 23.50 / Shop €13.50



/ white wines continued.



#### 14. Domaine Muret - Picpoul de Pinet

- Grape • Blend: 100% Piquepoul
- Region • Languedoc, France
- ALC. • 12.5%.
- Serve • 8C (45 minutes in the fridge)

Delicate and fresh with an excellent acid/structure balance.  
A pleasant alternative to the likes of sauvignon blanc and pinot grigio.  
This is a delicious great value wine.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 26.50 / Shop €16.50

#### Elisabeth, Cotes de Gascogne - Sauvignon Blanc

- Grape • Blend: Colombard, Sauvignon Blanc
- Region • Gascogne, France
- ALC. • 12.5%.
- Serve • around 8C (45 minutes in the fridge)

Light and fruity wine with a light finish. A very refreshing white with hints of Citrus & Tropical Fruits, Lime, Grapefruit, Passion Fruit & Watermelon. This is a delicious and very drinkable wine and one we always recommend.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 25.90 / Shop €15.95



#### 15. Cent pour Cent - Chardonnay

- Grape • 100% Chardonnay
- Region • Chardonnay, France
- ALC. • 13%.
- Serve • 10 to 13C (25 minutes in the fridge)

Interesting concept for this Chardonnay from the Languedoc. Wine maker François Fourel aims for full flavours without increased alcohol levels. In order to get a more digestible wine that people will want to enjoy again and again, he harvests 30% of the grapes at full aromatic ripeness (with "low" levels of alcohol) before waiting a week or so to harvest the rest of the grapes at full ripeness.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 29.50 / Shop €19.50



/ white wines continued.



### 16. Misty Cove - New Zeland Sauvignon Blanc

- Grape • 100% Sauvignon Blanc  
Region • Marlborough, New Zealand.  
ALC. • 13.5%.  
Serve • around 8C (45 minutes in the fridge)

Rich, ripe, and tangy Sauvignon Blanc with passionfruit, crunchy green capsicum, and gooseberry flavours. A backbone of fruity acidity gives the wine a mouth-watering freshness.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 31.90 / Shop €21.90

### 17. Domaine du Carrou - White Sancerre

- Grape • 100% Sauvignon Blanc  
Region • Loire Valley, France.  
ALC. • 13%.  
Serve • around 8C (45 minutes in the fridge)

From Domuniqué Roger. Light gold enticing nose with accents of citrus fruits and white fruits. Supple and nicely crisp, this is classic, well-made Sancerre.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 37.90 / Shop €27.90



### 18. Domaine Besson - Petit Chablis

- Grape • 100% Chardonnay  
Region • Burgunday, France  
ALC. • 12.5%.  
Serve • 10 to 13C (25 minutes in the fridge)

A brilliant Petit Chablis – ripe and untouched by oak, showing all the characteristics of the terroir, as well as lemony freshness and vivacity, underpinned by light minerality.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 42.50 / Shop €32.50



# Red Wines

When you see advice to serve wine at room temperature they mean 13C to 18C but this is a big range. If you went outside at 13C you would probably put on a coat but at 18C you might wear a t-shirt. Bigger reds, like, Merlots, Syrah / Shiraz, Cabernet Sauvignon, and Malbecs will do well on the warmer side of this range between 15 to 18C. With lighter reds best served between 13C to 15C. If you are lucky enough to have a wine fridge or a wine cellar it will keep your wines at 12C so when you take it out the wine needs time to warm up. For the rest of us you can put your red wine in the fridge for 10 or 20 minutes and then give it 10 minutes to come up to the correct temperature.



## 19. Domaine du Péras - Cabernet Sauvignon – House Red

- Grape • 100% Cabernet Sauvignon
- Region • Languedoc, France.
- ALC. • 12.5%.
- Serve • 13C to 15C

This well-structured red wine develops blackcurrant fruit flavours and spices. It presents a long and pleasant finish. Full bodied, with intense colour. This is a very drinkable well priced wine.

Glass 150ml €7.50 / 750ml Bottle - Restaurant € 23.00 / Shop €13.00

## 20. Domaine du Péras - Merlot

- Grape • 100% Merlot
- Region • Languedoc, France.
- ALC. • 13.5%.
- Serve • 15C to 18C

A rich and full-bodied red wine from France with aromas of red and black fruits and flavours of black cherry, liquorice, and cocoa. It is perfect for pairing with grilled meats, cheeses, and hearty stews. An excellent value fruity and supple wine.

Glass 150ml €7.50 / 750ml Bottle - Restaurant € 23.00 / Shop €13.00



/ red wines continued.



### 21. Antico Portico - Montepulciano

- Grape • 100% Montepulciano
- Region • Abruzzo, Italy.
- ALC. • 13%.
- Serve • 15C to 18C

The naturally complex and intense Montepulciano is made more aristocratic by oak ageing through sweet spicy scents from wood: vanilla, tobacco, and cinnamon. Full and powerful body.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 28.50 / Shop €18.50

### 22. Rib Tickler Shiraz - Californian Shiraz

- Grape • 100% Shiraz
- Region • California
- ALC. • 14%.
- Serve • 15C to 18C

The nose oozes bright raspberry and blackberry fruit with vanilla and a hint of toasted caramel oak. The palate has lots of ripe juicy fruit with pepper spice and more-ish vanilla character. The finish is soft, subtle, and embracing.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 28.50 / Shop €18.50



### 23. Domaine des Anges, Ventoux - Cotes du Rhone Red

- Grape • Blend: 50% Grenache, 50% Syrah
- Region • Cotes du Rhone, France.
- ALC. • 13.5%.
- Serve • 15C to 18C

Expressive nose dominated by spices and red fruits with some hints of graphite. Round and full in the mouth with notes of sweet cherries, pine, underbrush, and savoury herbs. It is dense with silky tannins on the finish. An accessible and pleasant wine redolent of its terroir.

Glass 150ml €8.50 / 750ml Bottle - Restaurant € 29.50 / Shop €19.50

/ red wines continued.



#### 24. Chateau Saint Sernin Cuvée Mana - Malbec

- Grape • 100% Malbec
- Region • Cahors, France.
- ALC. • 14.5%.
- Serve • 15C to 18C

A dark, full-bodied wine, with a light, silky and clean texture. Well balanced with long lasting sophisticated aromas, elegant and fresh. Heady floral nose of peony with wild cassis and red currant.

Glass 150ml €9.50 / 750ml Bottle - Restaurant € 31.50 / Shop €21.50

#### 25. Domaine des Tourelles - Lebanese Red

- Grape • Blend: 40% Syrah, 40% Cabernet Sauvignon, Cinsault 15%, Carignan 5%
- Region • Bekaa Valley, Lebanon.
- ALC. • 14%.
- Serve • 15C to 18C

Lebanese wines have become very fashionable as people have rediscovered some great vineyards. This is one of the star wines of the region. It has a ruby colour with a beautiful vividness, delicate scents of morello cherries and cassis. This is complex and multi-layered with firm yet appealing tannins and some spice on the finish. Domaine des Tourelles is a prestigious and traditional property classified amongst the finest boutique wineries of the Eastern Mediterranean.

Glass 150ml €9.50 / 750ml Bottle - Restaurant € 32.50 / Shop €22.50



#### 25. Bourgogne Maurice Gavignet - Burgundy Pinot Noir

- Grape • 100% Pinot Noir
- Region • Burgundy, France.
- ALC. • 13%.
- Serve • 13C to 15C

An enjoyable light bodied Pinot Noir, earthy with notes of mushrooms & red berries. At its best served slightly chilled below room, temperature and goes very well with lighter foods such as chicken, risotto.

Glass 150ml €9.50 / 750ml Bottle - Restaurant € 34.50 / Shop €24.50



/ red wines continued.

## 26. Bestheim Alsace - Alsatian Pinot Noir



- Grape • 100% Pinot Noir
- Region • Alsace, France.
- ALC. • 14%.
- Serve • 13C to 15C

Pinot Noir is the only grape variety used to produce red wines in Alsace, with distinctive fruit flavours led by cherry and raspberry. This wine has an intense, cherry-red colour and an enticing bouquet of red berry aromas, hinting at the fresh, fruity flavours to come. Delicate and precise on the palate, with fine-grained tannins framing those vibrant cherry and blackcurrant flavours.

Glass 150ml €9.50 / 750ml Bottle - Restaurant € 41.50 / Shop €31.50

## 27. Domaine du Corrou – Red Sancerre Pinot Noir

- Grape • Blend: 100% Pinot Noir
- Region • Sancerre, France.
- ALC. • 13%.
- Serve • 15C to 18C

Sancerre Rouge - Made from 35-year-old Pinot Noir vines, this wine is packed with red fruits (cherry, sour cherries, raspberry) and spice on the nose. Intense ruby reflections.

Glass 150ml €9.50 / 750ml Bottle - Restaurant € 45.50 / Shop €35.50



The Stable Yard Food Hall  
22 Georges St. / 7 Barronstrand St.  
Georges Court, Waterford.

thestableyard.ie 051 857706

terms & conditions apply.  
© The Stable Yard Ltd. 2024

### ALLERGENS:

1. Cereals / Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy-bean
7. Milk / Dairy
8. Nuts - Cashew, Hazel, Walnut, Pistachio, Almond, Nutmeg, Other.
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphites
13. Lupins
14. Molluscs
- + . May Contain Allergens

WARNING ; While we take extra care when informed of an allergy,  
we cannot guarantee the inadvertent presence of allergens in any dish.  
We advise you take no risks.