

MAX RESERVA 2018

Viña Errázuriz

WHITE

CHILEAN

Aconcagua Valley, Chile

Sauvignon Blanc

Sew-vin-yon Blonk



- Pale lemon
- Citrus, gooseberry, pear and herbaceous notes
- Refreshing light body and dry

CHÂTEAU LARRIVET

HAUT BRION 2012

Pessac-Léognan

RED

FRENCH

Bordeaux, France

Merlot and Cabernet Sauvignon

Mer-low and Cab-ur-nay

Sew-vin-yon



- Deep ruby
- Black fruits, vanilla, mocha, mint and sweet spices
- Full body and dry

LALLIER

Grand Réserve

CHAMPAGNE

FRENCH

Champagne, France

Pinot Noir and Chardonnay

Pee-no No-war and Shar-don-nay



- Pale gold
- Floral, fruity, mineral
- Medium body and brut

HUBER 2017

WHITE

AUSTRIA

Traisental, Austria

Grüner Veltliner

Grew-ner Velt-leener



- Medium lemon
- White flowers, citrus, apricot, herbal spices and peppery hints
- Light body and dry

BATASIOLO 2017

Barbera d'Alba

RED

ITALIAN

Piedmont, Italy

Barbera

Bar-bear-ra



- Deep ruby
- Red cherries, plums, blackberries, cedar and dried herbs
- Medium to full body and dry

LAURENT PERRIER

Cuvée Rosé

ROSÉ

FRENCH

Champagne, France

Pinot Noir

Pee-no No-war



- Medium salmon
- Raspberries, redcurrants, strawberries and biscuit
- Medium body and brut

BOUCHARD PÈRE ET FILS 2017

Meursault Les Clous

WHITE

FRENCH

Burgundy, France

Chardonnay

Shar-don-nay



- Medium lemon
- Ripe citrus fruits, white peaches, white flowers, sweet spices and almonds
- Medium body and dry

ERASMUS 2016

RED

SOUTH AFRICAN

Swartland, South Africa

Shiraz

Sheer-az



- Deep ruby
- Black fruit, floral, mint, sweet spice and smoky notes.
- Full body and dry

GRAHAM'S

20 Year Old Tawny Port

PORT

PORTUGUESE

Portugal

Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca

Too-ree-gah Nah-syoo-nhl,
Too-ree-gah Frankuh, Tinta
Roh-reez and Tin-tah Bar-ok-ah



- Deep amber
- Dried fruit with a hint of orange peel
- Full body and sweet

FURORE

Trockenbeerenauslese

DESSERT

AUSTRIAN

Austria

Welchriesling, Chardonnay and Traminer

Wel-cha-reez-ling, Shar-don-nay
and Tra-mi-ner



- Deep gold
- Honey, candied fruit, white peaches and honeydew melons
- Full body and sweet

WINE DIALOGUE EXAMPLE

When presenting a bottle

Mr. ... this is the Californian Chardonnay 2016 you have requested. May I pour you a taste?

When pouring the wine

On the appearance, it has a bright medium gold colour.

While the customer taste the wine

On the nose, we expect notes of green apples, tropical and oaky notes of vanilla

On the palate, this wine is dry and full body. It will complement the chicken Kabsa you have selected. May I continue pouring?

NOTE

Crew to introduce wines to customers as

Country of origin/region, grape variety and vintage e.g., French Chardonnay 2012.

When various varieties are used, introduce the wine as a blend e.g. Sicilian white blend, Bordeaux, Tokaji, Port.

Empty bottles to be disposed (unless/otherwise restriction apply at station).

Lavatory bins not to be used for gashing empty bottles (use galley bins/used meal carts or return to the bar cart).