

Cocochan
LONDON

WINE LIST

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38-40 James St, London W1U 1EU

cocochan.co.uk

CHAMPAGNE & SPARKLING £

Prosecco Sette Anime Veneto Italy 13/50

Andre Clouet Grand Cru Grande Reserve Brut,
Champagne 17/75

This tiny producer makes this beautiful champagne exclusively from Pinot Noir grapes grown in Grand Cru vineyards. The result is an exotic bouquet with lots of finesse evolving through notes of citrus, honey, and vanilla. Full and rich in the mouth with a reminder of the aromatic finesse.

Andre Clouet Grande Reserve Rosé 115

This wonderful Champagne is made from 100% Pinot Noir grapes using the saignée method which is to bleed the colour from the skins into the wine to give a very delicate rose colour. Wonderfully light and bright in colour with a creamy mousse and pure elegant strawberry fruit on the palate.

Taittinger Brut NV 135

Veuve Clicquot Yellow Label NV 170

Ruinart Blanc de Blancs NV 265

ROSÉ & ORANGE £

Chiaretto Bardolino Rosato Veneto, Italy 2020 40

A fresh, fun and fruity rose from the Veneto region of Italy. Made from the classic grapes of the region; Corvina, Rondinella and Molinara. The nose has delicious aromas of summer fruits which follow onto the palate with notes of red cherries, strawberries and raspberries combined with a fresh, floral note and a crisp acidity.

- Great with sushi and sashimi dishes – O V

Whispering Angel Château d'Esclans, Côtes de Provence, France 2021 16/60

Probably the most famous rose in the world and arguably the best. Favours of grapefruit, orange, watermelon, roses, lavender, dried rosemary and thyme, Oyster shell and minerals.

- Excellent accompanying salads, Chili squid, all Sushi and Sashimi and is a perfect match for the salmon and baby chicken.

Malvasia Orange, Ancestrale, Skin contact, Cantina Orsogna, Abruzzo, Italy 2020 13/48

Orange wines are made by leaving white wine on the grape skins for an extended period during the winemaking process. The result is a deeper colour (which gives orange wines their name) and richer characters. This wine is a beautiful balance between the floral fruit character of Malvasia and the richer texture that comes from the skin contact, with notes of orange blossom, jasmine, kumquat and apricots.

- Versatile and flavoursome, perfect with dishes from sushi, tempuras and dim sums.

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WHITE WINE

£

La Battistina Gavi Piemonte, Italy 2020 38

Aromatic, zesty nose with notes of apple, lime and white flower. The wine has juicy apple and lemon characters and is textural with attractive minerality. The finish is balanced, with a zesty mouthwatering quality.

- Delicious with appetisers and light fish courses.

Chenin Blanc The Ladybird, Ladybird Wines, Stellenbosch, South Africa 2021 42

Flavours of green apple, pear and melon, honey, tropical fruits, passion fruit, pineapple. Crisp and zesty Lime finish.

- Perfect with Salmon, Tuna Sushi Sashimi, Yellow tail, Salmon, Seafood, Crab, Shellfish, Sambal Prawns. O

Loureiro Vinho Verde, AB Valley Wines, Minho, Portugal 2021 11/42

Loureiro means 'laurel' due to the similar aroma of the berries to the laurel tree. This fresh and zesty wine has notes of honeysuckle, orange blossom, acacia, apple and white peach.

- Perfect with Prawns, Salmon and Tuna and Sashimi, Squid, Crab, Fiery chilli - V

Picpoul de Pinet 'Sal et de Sable, Languedoc, France 2021 44

Picpoul means "Sting the lip" due to the wines high acidity. Floral with lots of citrus fruit flavours and a saline minerality.

- This wine is the perfect match for Oysters, any seafood sushi or sashimi. Prawns, Crab and Salmon – V

Albariño 'Adega Terre de Asorei, Rias Baixas, Galicia, Spain 2020 52

Flavours of lemon and lemon zest, grapefruit, apricot and peaches, herbs and jasmine with a saline minerality.

- Perfect with Prawns, Oysters, Squid, any Sushi, Sashimi and seafood salads - V

Pinot Grigio La Boatina Friuli, Italy 2020 12/46

Lush and rich in texture, it combines peach/nectarine aromas and flavours with a firm mineral backbone.

- Perfect with Lobster, Crab, Prawns and all seafood. Also excellent with grilled poultry

Animale Celeste' Sauvignon Blanc Marche, Italy 2020 13/50

Brilliant pale green with light golden highlights, with an intense aroma and notes of ripe fruit and subtle nuances of spices.

- Perfect for all shellfish and seafood.

Messmer Riesling vom Schiefer Einzing & Artig, Pfalz, Germany 2017 50

A fine Riesling with notes of slate, green apple and citrus characters. The palate has real depth and complexity from extended lees ageing, with concentrated lime and granny smith apple fruit and pithy acidity, giving great texture and length.

- Try this with Asian style beef or poultry dishes.

Pecorino Civitas Cantina Orsogna, Abruzzo, Italy – 2020 54

Pecora means sheep in Italian. The wine is named after the sheep that eat the wild Pecorino grapes. Pecorino is both crisp and mineral. Flavours of Pears, Peaches and melons with wild herbs, licorice, spices, flowers and minerals. This wine is a great all rounder.

- Great with seafood and shellfish and great with the baby chicken and salmon – O V

Genetie Bourgogne Chardonnay Illumine Bourgogne, France 2019 14/58

A classic Chardonnay from Southern Burgundy - fine buttery and floral notes on the nose and a wine of substance and finesse on the palate. Some creamy textural notes up front reveal the discreet presence of oak, whilst on the finish there is some underlying minerality and a hint of citrus zestiness that provides long lasting flavours.

- Perfect with seafood and shellfish.

Sauvignon Blanc Single Vineyard, Deep Down Wines, Marlborough, New Zealand 2021 – 62

Single vineyard, Wild ferment Sauvignon with a kiss of oak. A powerful wine with flavours of Gooseberry, Asparagus, passionfruit, Bell peppers, citrus fruits and cut grass.

- Works wonderfully with Spicy Sambal Prawns, Green Curry . King Prawn Pad Thai – O V

RED WINE

£

Rioja Marques de Murrieta Reserva,
Rioja, Spain 2016 75

One of the oldest Bodegas in Rioja and one of the best producing this powerhouse of a wine. It has spent 16 months in American oak barrels. The result is a rich and harmonious wine, with notes of cherries, balsamic, chocolate, vanilla and a hint of eucalyptus.

- Food wise with works brilliantly with any robust meat or chicken dish.

Vallet Freres Bourgogne Pinot Noir
Burgundy, France 2020 13/50

Bright raspberry colour with complimentary juicy, ripe raspberries on the nose. Medium bodied on the palate, with young blackberries, a light, pleasant chalkiness, and some subtle leather notes in the background. This is still a little young and we only expect the tannins to get softer and more opulent with time.

- Accompany with grilled chicken and seafood dishes.

Quinta da Garrida Dão Reserva
Dao, Portugal 2016 10/38

Lifted aromas of wild black fruit, off-set with some spicy, smoky notes. The palate has black cherry, mocha and some grip - well-balanced by fruit acidity - to give an elegant yet structured wine with a fresh herbal, black fruit finish. Some savoury development on the palate adds complexity.

- Perfect with red meats and curries.

Côtes du Rhône Domaine des Amourieres,
Rhône, France 2019 48

Flavours of dark berries and plums, spices, black olive, black pepper, star anise, wild herbs and licorice.

- This wine works very well with wok black pepper beef, all red meat dishes and also with the chicken dishes. It is a great all rounder – O V

Merlot Laibach Vineyards
Stellenbosch, South Africa 2019 11.5/47

Flavours of Mocha, Chocolate, coffee, spicy plums, violets, black cherry, tobacco, smoke and black pepper.

- This wine perfectly suits the duck and beef salad and beef curry – O V

Savigny-Lès Beaune 1er Cru, 'Les Lavières,
Domaine du Prieuré, France 2018 120

This elegant perfumed Savigny preserves the complex smoky raspberry fruit flavours, distinct mineral character and power inherited from the iron rich soil. This wine is smooth and well balanced.

- Perfect for the Miso Black Cod, Stir fried Prawns and the steak.

Les Allées de Cantemerle
Haut-Médoc, France 2015 85

This is the second wine of Chateau Cantemerle and is a Cabernet Sauvignon dominated 'Claret'. This wine has flavours of black cherry, cassis, pencil shavings, red and black fruits, sweet spice notes such as cinnamon and cloves and supple, ripe tannins.

- This wine perfectly accompanies the red meat dishes.

Montresor Corvina Bio Organic,
Verona, Italy 2020 – 9.5/36

Vibrant aromas of red berry fruits, with floral notes and hints of tangerine zest. The palate has fresh redcurrant and cherry characters, bright acidity and light, supple tannins.

- Great with grilled meats

Châteauneuf du Pape Domaine du Grand Tinel,
Rhône, France 2017 100

Named after where the Pope used to live near Avignon in the Rhône valley, this wine is made from vines that are over 50 years old and like all traditional Chateauneufs it is predominantly Grenache After 24 months maturation in oak barrel, the wine is rich and powerful. It has ample flavours of cherry, strawberry and prune, wild herbs, cedar and pepper and a strong spicy character.

- This wine is great with any robust dish and perfect with the wok black pepper beef and beef curry – O V

Malbec Estate Reserve Finca Sopenia, Tupungato,
Mendoza, Argentina 2019 52

Fina Sopenia is the highest winery in Argentina with vineyards over 1200 meters above sea level. Soft and flavours of plum and blackberry and black currant, with spices, vanilla and a hint of oak with a wonderful freshness and intense mineral finish.

- Perfect with steak, beef curry and Miso Black Cod. O V

Chateau Millon Saint Emillon Grand Cru,
Bordeaux, France 2018 64

Ripe and very appealing with lovely velvety structure and concentrated fruit, notes of damsons, bramble and blackberry. Nicely balanced with good concentration and depth which carries through to the long finish. A classic and delicious Saint-Émilion - well made and elegant.

- Perfect with beef dishes.

Fleurie 'Poncié, Domaine Patrick Tranchand,
Beaujolais, France 2019 50

Made from the gamay grape in the village of Fleurie, this wine is light bodied, spicy and earthy with flavours of raspberry, red currant, cranberry and violets with a mineral finish. Great served slightly chilled.

- Enjoy with Grilled Salmon, Baby Chicken Sambal Prawns and will also work nicely with all the salads and Sushi and Sashimi - V