

# LIVERPOOL ARTS BAR

## BORDEAUX CONNECTION

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**White Wine** 125ml. 175ml

Calvet Sauvignon Blanc £5.5 £6.5  
*Crushed leaf and ripe citrus fruits on the nose give way to a clean and intensely refreshing fruit flavour on the palate.*

Chateau Deville Blanc £5.5 £6.5  
*Light nose of apples and pears with a hint of citrus. Pleasant buttery initial flavour which quickly moves to a dry refreshing burst.*

### Red Wine

Calvet Merlot £5.5 £6.5  
*This is a ripe and juicy red, showing soft, black fruit flavours and a smooth texture. Overflowing with lovely soft, ripe, red-berry fruit flavours.*

Chateau Le Maine Martin Rouge £5.5 £6.5  
*Medium bodied on the palate with firm structure, it displays notes of black currants, dark raspberries, cassis and thyme.*

### Rose Wine

Calvet Rose d'Anjou £5.5 £6.5  
*fruity nose of strawberry, hazelnut and mint. On the palate, it is fresh. Its attack is round, frank and fleshy.*

### Sparkling Wine

JP. Chenet Ice Edition £5.5  
*Smooth, creamy and fresh, J.P Chenet Ice leaves a long aromatic taste in the mouth with a fine, supple yet rich texture.*

**Cocktails** £8

### French 75

*Simple and sexy. A refreshing blend of gin, lemon and sugar. Shaken over ice and served straight up. Topped with a splash of delicious JP. Chenet sparkling white.*

### Le Marg

*Bordeaux meets Mexico City. A French twist on a Mexican classic. Chateau Deville Blanc, Jose Cuevo blanco, agave syrup and fresh lime. Served over ice with a slice of lime.*

### Rose Sangria

*A splash of sun in the southern vineyards. A sweet & fruity sangria, bursting with flavours. Calvet Rose d'Anjou, Remy Martin, Triple Sec, mixed and topped with a splash of fizz. Served ice cold and shared with friends.*

