COURTMACSHERRY HOTEL
& COASTAL COTTAGES

WINE MENU

Wine by the Glass

55 – Réserve Saint Jacques (Sauvignon Blanc, France) **€7.50 / €28.00**

A lively white with bright acidity, offering green apple and tropical fruit flavours.

54 – L'infini Domaine (Chardonnay, France) **€8.00 / €29.50**

Rich and smooth, with ripe peach aromas and a touch of vanilla.

53 – Ca'Stellor (Pinot Grigio, Italy) **€7.50 / €28.00**

Light, crisp and citrus-driven—perfect with seafood and lighter dishes.

50 – Koangi (Sauvignon Blanc, New Zealand) **€8.00 / €29.50**

Tropical fruits, zesty lime and a vibrant aromatic finish.

57 – La Chevalière Rosé (Grenache & Syrah, France) **€7.50 / €28.50**

Crisp and refreshing with delicate red fruits and a hint of citrus.

61 – OPI Malbec (Argentina) **€7.50 / €28.00**

Full-bodied with blackberry, plum and a touch of spice.

58 – Tocornal Merlot (Chile) **€7.50 / €25.00**

Smooth and velvety with ripe cherries and subtle chocolate.

59 – Les Jamelles Cabernet Sauvignon (France) **€7.50 / €26.00**

Blackcurrant, spice and a balanced, lingering finish.

60 – Camino Real Crianza (Rioja, Spain) **€8.00 / €32.00**

Elegant red berries, vanilla and gentle oak.

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White Wines

4 – Les Pierres Blanches Sancerre (France) **€51.00**

Floral, citrusy and smooth — Dr Adams' all-time favourite.

5 – Les Champs de Cris Pouilly Fumé (France) **€51.00**

Dry, crisp, and mineral, with notes of gooseberry and citrus.

7 – Piedra del Mar Albariño (Spain) **€33.00**

Fresh, saline, with mango, lychee, pineapple, wildflowers and eucalyptus.

10 – Escapada Vinho Verde (Portugal) **€29.00**

Light, refreshing, floral, green-fruited, with a subtle spritz.

13 – Petit Chablis, Domaine des Anges (France) **€42.00**

A classic dry Chablis — fresh fruit, clean and elegant.

16 – Roisin Curley St. Romain (France) **€120.00**

A Mayo-made Burgundy: rich, rounded, refined — an absolute treat.

Red Wines

23 – Côtes du Rhône, La Cueillette (France) **€36.50**

Smooth, full of fruit, with classic Rhône spice.

24 – Olivier Ravoire Vacqueyras (France) **€35.00**

Supple, aromatic, with soft tannins and wild red fruit.

36 – Seifried Pinot Noir (New Zealand) **€33.00**

Dark berry richness with cinnamon and a lasting finish.

31 – Masi Campofiorin (Italy) **€36.00**

Full-bodied, velvety, rich cherry and spice.

33 – Post House Blueish Black (South Africa) **€29.00**

Mulberries, strawberries, pepper, spice and soft tannins.

35 – Kanonkop Kadette (South Africa) **€32.00**

Smooth, structured and expressive with gentle oak ageing.

Sparkling & Champagne

47 – Bollinger Special Cuvée (France) **€140.00**

Powerful, refined and complex — creamy citrus and orchard fruits.

46 – Veuve Clicquot (France) **€140.00**

Fresh, structured and fruity with brioche, nuts and fine bubbles.

43 – Moët & Chandon Brut (France) **€100.00**

Bright fruitiness and elegant maturity.

48 – Masottina Prosecco Superiore DOCG (Italy) **€44.00**

Apple, lemon, grapefruit and floral notes — fresh and full-bodied.

49 – Colle del Principe Prosecco (Italy) **€8.50 / €34.00**

Dry, crisp, fruity and floral; harmonious and well-structured.