



"DRINKING GOOD WINE WITH GOOD FOOD IN GOOD COMPANY IS ONE OF LIFE'S MOST CIVILISED PLEASURES" - MICHAEL BROADBENT

We proudly present the 2024 Life's Kitchen Wine List.

When compiling the list, for both the individually listed items and our ever-popular fixed price packages, we are ever mindful of the balance that must be struck between quality, consistency and value. Our 2024 list offers below inflation price increases year-on-year and in some cases we have managed to freeze or even reduce pricing thanks to the work we have done in partnership with our wine suppliers.

The vast majority of our wine is bought to be consumed as an accompaniment to the outstanding range of food served by the talented Chefs at Life's Kitchen. We'll always strive to seek out some fascinating examples of new and old-world wine that complement our menus, whether you are attending a banquet with hundreds of fellow diners or dinner for ten.

New lines for 2024 include a superb new range for our Livery Plus Wine Package including a delicious white Bordeaux and a superb Côtes du Rhône. We are also proud to list a fabulous English Sparkling from Roebuck Estates in Sussex.

We hope you enjoy these wines as much as we do. We do have a separate fine wine list available on request.

All prices listed are per bottle and exclude VAT

All Vintages Subject to Change



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FIXED PRICE DRINKS PACKAGES

Our ever popular fixed price drinks packages are ideal for larger banquets, Livery functions and for those clients working to a fixed budget. This year we've added value by enhancing the content of the Livery and Livery Plus ranges, offering a reception package that delivers outstanding value for money and ensured that our Classics package is simply that – an outstanding wine selection to accompany fabulous food in our stunning City of London Venues.

These packages are priced on the basis of fixed consumption levels of one glass and one top up of reception drinks, half a bottle of wine per person served through the meal and a glass of port. Iced water is also provided with the meal as part of those packages that do not include mineral water.

We do offer a variety of flexible ways to give the option to increase consumption levels during an event, and will work with you to create the package that best suits the needs of your function.





RECEPTION PACKAGE

Based on two hours unlimited consumption

Minimum 100 attendees

Crémant de Limoux Cuvée Françoise, Maison Antech
Pierre et Papa Dry White, IGP Comté Tolosan 2022 (FRANCE)
Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc 2022 (FRANCE)
Selection of Bottled Beer
Selection of Fruit Juices
Freshly Baked Parmesan Shortbreads & Marinated Olives

(*one glass on arrival per guest)

£29.95 per person

LIVERY PACKAGE

Reception

Crémant de Limoux Cuvée Françoise, Maison Antech Selection of Fruit Juices Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Pierre et Papa Dry White, IGP Comté Tolosan 2022 (FRANCE) Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc 2022 (FRANCE) Delaforce Port Late Bottled Vintage 2017, Real Companhia Velha

£33.50 per person



LIVERY PLUS PACKAGE

Reception

Crémant de Limoux Cuvée Françoise, Maison Antech Selection of Fruit Juices Hildon Still & Sparkling Mineral Water Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

Château Minvielle, AOC Bordeaux 2022

Domaine de la Berthète, Côtes du Rhône 2022

Delaforce Port Late Bottled Vintage 2017, Real Companhia Velha

Hildon Still Mineral Water

£37.50 per person

CLASSICS PACKAGE

Reception

Champagne Pierre Mignon, Grandé Reserve Premier Cru Life's Kitchen Homemade Lemonade Selection of Juices Freshly Baked Parmesan Shortbreads & Marinated Olives

Dinner

El Caméron Albariño, Rias Baixas 2022 Monte Antico, Toscana IGT, Tuscany 2019 Delaforce Port Late Bottled Vintage 2017, Real Companhia Velha Hildon Still Mineral Water

£59.00 per person



SPARKLING & CHAMPAGNE



SPARKLING

Crémant de Limoux Cuvée Françoise Maison Antech, Languedoc-Roussillon (FRANCE)

A delicious Fizz, perfect as an aperitif, with vibrant greengage and white flower aromas combine with a hint of lemon curd to give a fresh, vibrant appeal.

£29.95

Roebuck Estates, Classic Cuvée, Sussex 2017 (ENGLAND)

A silver award winner at the 2023 Decanter Wine World Wine Awards, the Classic Cuvée offers notes of baked apples and citrus fruits, layered with a toasty richness and hint of hazelnut

£50.00



CHAMPAGNE

Champagne Collet Brut Rosé (FRANCE)

An intense and luminous peachy pink rosé delivers delicate aromas of mandarin, peach, mulberries and raspberries.

£70.00

Champagne Duval-Leroy, Fleur du Champagne Brut 1er Cru (FRANCE)

A silky and elegant Champagne, with evocative floral notes of hawthorn and honeysuckle leading to almond and toasty overtones.

£75.00

Champagne Collet, Brut "Collection Prive" 2008 (FRANCE)

A multiple award winner in 2018, this Champagne offers warm notes of saffron, vanilla and apricot complementing rich aromas of brioche, walnut and a hint of smoke. A smooth, opulent wine, with finesse and astonishing length.

£78.50

Champagne Louis Roederer Brut Premier Cru NV (FRANCE)

Full and generous on the palate, a complex wine that is both powerful and modern, a classic.

£99.00



WHITE WINES

Bodegas Manzanos, Finca Manzanos Blanco, Rioja 2022 (SPAIN)

From a fifth-generation family producer of Rioja, this delightful wine is a perfect match for seafood; bright yellow with hints of gold and an apricot aroma, this is a well-rounded wine that sits long and pleasant on the palate.

£28.00

Piquepoul Terret "l'Arete de Thau" Côtes de Thau 2022 (FRANCE)

A lovely and fresh Piquepoul Terret blend offering plentiful aromas of grapefruit and citrus fruit, with a lively, vibrant palate and crisp finish.

£33.00

Gavi del Commune di Gavi "Fossili", San Silvestro 2022 (ITALY)

This crisp white wine shows incredible mineral, zesty citrus and floral notes, with a hint of spice and characteristics hints of bitter almond. Prominent mineral characters linger on the long and precise finish.

£39.00

Chateau Lestrille, Entre-deux Mers 2021 (FRANCE)

A fantastic blend bringing intense aromas of citrus, lime and pear on the nose and unveiling an expressive mineral character on the palate. This wine is lively with good length and shows remarkable balance.

£46.00

Saint Clair "Origin" Marlborough Sauvignon Blanc 2022 (NEW ZEALAND)

Tropical aromas of passionfruit, guava and blackcurrant combine with nettle and subtle chalky mineral notes.

The rich, full palate with grapefruit and blackcurrant leaf is enveloped in green notes of nettle and pepper and a delicate sea salt character, through to a long, mineral finish.

£49.00

Domaine Michaut Freres, Chablis, Burgundy 2022 (FRANCE)

This classic and classy Chablis showcases the mineral terroir beautifully with notes of flint stone and fleshy fruits lingering on the palate.

£56.00



ROSE WINE

Chateau de l'Ameurade

"Cuvee Marie Christine", Cru Classe Cotes de Provence 2022 (FRANCE)

A lovely pale powder pink hue, with a refreshing character of ripe strawberries combined with stone fruits, classic Provencal rosé.

£39.00





RED WINES

El Camino Mendoza, Malbec 2022 (ARGENTINA)

A well-balanced wine with inviting aromas of plum jam, through to a fresh juicy palate and a rich smoky finish.

£31.00

Château Minvielle Rouge, Bordeaux Superieur 2020 (FRANCE)

A complex blend of black fruits and hints of pepper and violet. A powerful palate, rich and fruity which slowly reveals velvety tannin. Pleasant, fruity and well balanced.

£32.00

Barbera d'Asti "Le Orme" Michele Chiarlo 2021 (ITALY)

An elegant and intense Barbera, bursting with notes of ripe cherry and redcurrant, layered with a touch of spice.

Harmonious, rounded and beautifully balanced through to a lovely savoury finish.

£45.00

Chateau Lestrille Capmartin Bordeaux Superieur 2014 (FRANCE)

A medium-bodied Bordeaux showing concentrated fruit aromas backed by delicate woody notes. In the mouth is has good freshness, while the structure shows high quality tannins. Nicely balanced, velvety and powerful.

£46.50

Bodegas Manzanos, Finca Manzanos Gran Reserva, DOCa Rioja, Spain, 2001

Tawny in colour, but otherwise clean and bright. Elegant aroma and intense flavours of dried fruit, liquorice, spices, cocoa and coffee scents. Full bodied with delicate and silky tannins.

£55.00

Domaine Andre Brunel "Les Cailloux" Chateauneuf-du-Pape 2020 (FRANCE)

A particularly delicious accompaniment to game and meat dishes, this is a concentrated, velvety and harmonious wine from a winemaker of international repute. The 2020 vintage offers a wonderful alliance between power and elegance and culminating in a long and savoury finish.

£69.00



PORT AND DESSERT WINE

Domaine des Baumard Carte d'Or, Côteaux de Lyon 2021 (FRANCE)

From one of the Loire's most lauded producers, Carte d'Or has a very attractive honeyed nose, with lifted yellow fruits and more golden tropical elements such as mango, guava and pineapple. The rounded, approachable finish has good length.

£27.50

Berton Vinyard Reserve, Riverina, Botrytis Semillon 2019 (Australia 37.5cl)

A luscious wine with intense and layered aromas of orange rind, apricot and honey. The vibrant palate delights with notes of orange, grapefruit, butterscotch and biscotti which carry through to a beautifully balanced and persistent finish.

£29.00

Delaforce LBV, DOC Duoro 2017 (PORTUGAL)

Produced by the iconic Real Companhia Velha, the oldest wine company in Portugal with a history of over 260 years of port production. The 2017 Late Bottled Vintage has a deep red colour, ripe jammy plum and berry fruit aromas combined with the rich mellow flavours of wood ageing and displays the characteristic elegance, balance and harmony of the Delaforce house style.

£42.00

We will be delighted to match wines to your specific menu choices upon request.