



## STARTERS

Beef Tartar, finely chopped wagyu beef tenderloin, marinated the classical way and smoked with rosemary	580
Foie Gras Terrine, caramelized table side, raspberry panna cotta, shi take salad and pistachio crumble	750
US scallop, pan seared set on crab meat salad, vanilla, cauliflower, salmon caviar and saffron vinaigrette	540
Tiger prawn, steamed rolled in Vietnamese rice paper, capsicum, pineapple, coriander sand and pop corn	460
Goat Cheese and Mango, set on sweet sour basil jam, red shallot comfit and sesame touilles	440
Lobster Bisque, served with crab meat cannelloni	390

## MAIN COURSE

Duck Two Ways, teriyaki glazed supreme leg minced fried samosa style, green vegetable and cumin scented sweet potato mash	950
Lamb Rack, grilled on the bone in Arabic Spices truffle cous cous and lacquered eggplants	1,250
Wagyu Beef Tenderloin, char grilled on lava stone and steak sauce topped with mushroom tartar and pumpkin muffin	1,950
Black Cod, baked in miso paste and sauce sugar peas, baby spinach and bean sprouts, coconut rice	950
Seafood, set on asparagus, truffle polenta, flamed in Thai Basil Hollandaise	850

## MATT AND NOOM'S WILD KITCHEN

### STARTERS

Crispy Tuna Ginger, pepper rubbed, filo fried, launched on spiced cucumber and tomato relish	450
Main Lobster, lava stone grilled, served in tomato saffron broth and sweet potato puree	800

### MAIN COURSE

Veal Cheeks braised in aromatic spices, topped with beer espuma Vichy carrots and parmesan mash potato	900
Sea Bass and King Prawn braised skinned on a bed of morning glory and soy beurre blanc	980
Kurobuta Pork, flamed with a goat cheese soubise, mushroom broth and ciabatta cookies	850

## TREE TOPS ROMANCE MENU

Chef Noom's Amuse Bouche

My Rock Lobster poached in aromatic spice, olive oil, braised mousse in brioche celery salad and Thai basil jam  
*Chandon, Brut, Domaine Chandon, NV, Australia*

Champagne Soup with crunchy oyster  
*Chardonnay, Terrazas, Mendoza, Argentina, 2010*

Scallop Tempura in whiskey foam and green asparagus  
*Grüner Veltliner, Singing, Laurenz Und Sophie, Niederosterreich, Austria, 2011*

Watermelon and Ginger Sorbet

Wagyu Beef Cheeks slow cooked in red wine jus, soy pepper foam, braised leek and almond croquettes  
*Merlot, Chateau Lacroix, Pomerol, Bordeaux, France, 2010*

Black Forrest chocolate brownie, drunken cherries and almond ice cream  
*Zinfandel, Sutter Home, California, USA, 2010*

**3,750++ per person**

## SALT TRAY

All our main courses are served with a selection of salt from our salt tray which will be explained to you by our Salt Guru.

We currently stock the following salts:

Alderwood Smoked Sea Salt "Salish"

Hawaiian Bamboo Jade Sea Salt

Mediterranean citrus Sea Salt

Hawaiian Sea Salt "Alaea"

Black Hawaiian Sea Salt

Himalayan Pink Salt

Black Truffle Salt

Maldon Sea Salt

Prices are in Thai Baht and subject to 10% service charge and government tax.

# In House Wine Guru's Favorite 5

“Enjoying fine food and wine, surrounded by your loved ones and friends, is not just a joy, it's one of the highest forms of the art of living”

Robert Mondavi

## White Wine

**Riesling, The Dry Dam, d'Arenberg, McLaren Vale, Australia, 2010** 2,500 88 points RP

There is lushness about the aromatic nose with inviting characters of citrus oil and blossom, green apple, white peach and guava. The palate delivers on the complexity, the light to medium palate strikes a wonderful balance between flavor intensity, sweetness and refreshing acidity.

**Vermentino di Sardegna, I Fiori, Pala, DOC, Sardinia, Italy, 2011** 1,900

Intense floral and vegetable perfume with note of thyme and balsamic. Crisp refreshing balance acidity and good depth with long persistent aftertaste.

## Red Wine

**Malbec, Kaiken by Montes, Mendoza, Argentina, 2010** 2,650 87 points WS

This intense, the ripe and spicy character with firm tannins, full body and personalities are marked by richness in mid-palate.

**Brunello di Montalcino, Casanova di Neri, Montalcino, Chianti, DOCG, Italy, 2006** 5,400 93 points WS

There are plenty of cherry and plum flavors in this rich red along with notes of bramble, spice and camphor. The tannins are dense and sweet fruit component balances, end with a long aftertaste.

## Rosé Wine

**Syrah, Sakuna, GranMonte, Khao Yai, Thailand, 2012** 1,550

Lively and refreshing, shows arrays of red berries, strawberry and cream. Crisp on the palate with long lingering finish with a hint of sweetness and balanced acidity.

# Discovery New Latitude Wines

## White Wine

**Colombard, Monsoon Valley, Hua Hin Hills, Thailand, 2011** 1,450

Light fruity white wine with delicate citrus and ripe melon aromas. Crisp and refreshing acidity with hint of sweet.

**Chenin Blanc, Spring, Unwooded, GranMonte, Khao Yai, Thailand, 2012** 1,650

Spritzzy acidity, minerality with nose of lychee and citrus. Touch of sweet with refreshing finish.

## Red Wine

**Shiraz, Monsoon Valley, Hua Hin Hills, Thailand, 2010** 1,450

Medium bodied with warm cherries, game, smoked bacon aromas and touch of cumin finish with soft tannins

**Syrah, Heritage, GranMonte, Khao Yai, Thailand, 2010** 1,850

Deep intense ruby red, medium to full bodied reds with red berry aromas on the nose with luscious smooth tannin. Fruity reds with masculine oak undertones.

“A meal without wine is like a day without sunshine.”

Robert Mondavi



Wine Guru Recommendation

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Our in house Wine Guru will be on hand to guide you through our wine list and help you select the most suited grape style and quality to accompany your dinner.

## Champagne

### Dom Pérignon

Gosset, Excellence Brut,	NV,	Aÿ, France	3,600	92 points WS
Moët & Chandon, Impérial, Brut	NV,	Épernay, France	5,800	89 points RP
Veuve Clicquot, Ponsardin, Brut	NV,	Reims, France	6,250	91 points WS
Billecart – Salmon, Reserve, Brut	NV,	Épernay, France	6,750	91 points WS
 Duval-Leroy, Rosé, Brut	NV,	Épernay, France	4,600	92 points WS
 Pommery, Royal, Rosé	NV,	Reims, France	4,400	90 points WS
Moët & Chandon, Impérial, Brut, Rose	NV,	Épernay, France	6,150	91 points WS
Veuve Clicquot, Ponsardin, Rosé, Brut	NV,	Reims, France	6,950	91 points WS
Laurent Perrier, Cuvée Rosé, Brut	NV,	Épernay, France	8,500	91 points WS

### Premium Sparkling Wine

Domaine Chandon was established by French champagne house Moët & Chandon in 1986 in the verdant hills of Victoria's beautiful Yarra Valley and is dedicated to the production of méthode traditionnelle sparkling wine.

Chandon, Brut, Domaine Chandon	NV,	Australia	2,500	89 points WS
Chandon, Rosé, Domaine Chandon	NV,	Australia	2,950	88 points WS

### Sparkling Wine

Blanc de Blanc, Brut, Chamdeville	NV,	France	1,150	
Prosecco di Valdobbiadene, Cantico, DOCG	NV,	Italy	1,550	
Prosecco, Private Cuvée Brut, Zardetto	NV,	Italy	1,850	86 points RP
Prosecco, Cuvée Rosé Brut, Jeio, Bisol	NV,	Italy	2,250	87 points RP
Prosecco, Treviso, Il Fresco, Brut, Villa Sandi	NV,	Italy	2,750	83 points WS
Sauvignon Blanc, Cellar Selection, Sileni Estates	NV,	New Zealand	2,700	
Moscato, Sutter Home, California	NV,	USA	2,750	

### Wines by the Glass

#### Sparkling Wine

Chandon, Brut, Domaine Chandon	NV,	Australia	500	89 points WS
Prosecco, Treviso, Il Fresco, Brut, Villa Sandi	NV,	Italy	550	83 points WS

#### White Wine

Chardonnay, Eagle Hawk, Wolf Blass, South Eastern Australia	2012	265	
Colombard, Monsoon Valley, Hua Hin Hills, Thailand	2011	300	
Vermentino di Sardegna, I Fiori, Pala, DOC, Sardinia, Italy	2011	380	
 Chardonnay, Terrazas, Mendoza, Argentina	2009	420	
Sauvignon Blanc, Lightband, Marlborough, New Zealand	2012	450	

#### Red Wine

Cabernet Sauvignon, Eagle Hawk, Wolf Blass, South Eastern Australia	2012	265	
Tempranillo, Adventure, Spain	2011	280	
Shiraz, Monsoon Valley, Hua Hin Hills, Thailand	2011	300	
 Pinot Noir, Lightband, Marlborough, New Zealand	2009	420	
Merlot, Château Lacroix, Supérieur, Pomerol, Bordeaux, France	2010	420	

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## Rose Wine

Zinfandel, Pink Sin, Mont Gras, Colchagua, Chile

2011

280

## White Wine Selection

“The wine cup is the Silver well, where truth, if truth there be, both dwell”

William Shakespeare

### Light Breezy White

Light body and easy drinking wines with modest alcohol level and lively citrus or mineral flavours with touches of herbal or floral notes, crisp acidity, and refreshing

Airen, Adventure, Spain	2011	1,450	
Pinot Grigio, Sensi Collezione, Veneto, IGT, Italy	2011	1,500	
Frascati, Fontana Candida, Lazio, Italy	2011	1,600	
Pinot Grigio, Santa Margherita, Alto Adige, Italy	2011	2,350	
Orvieto Classico, Ruffino, Umbria, Italy	2011	1,800	
Garganega Trebbiano, Tommasi, Classico, DOC, Soave, Veneto, Italy	2009	2,400	
Cortese, Gavi San Cristoforo, Stefano Massone, Piedmont, Italy	2009	2,550	
 Chardonnay, Louis Michel & Fils, Chablis, Burgundy, France	2010	2,600	89 points RP
Chardonnay, Petit Chablis, William Fèvre, Burgundy, France	2010	2,250	

### Zingy Grassy Whites

Refreshing wines offering crisp acidity and focused fruity flavours

Chenin Blanc, Fairview, Darling, Paarl, South Africa	2010	2,200	
Sauvignon Blanc, Mapu, Baron Philippe de Rothschild, Maipo Valley, Chile	2011	1,600	
Sauvignon Blanc, Robertson Winery, Robertson, South Africa	2011	1,900	85 points WS
Sauvignon Blanc, Bin 95, Lindemans, South Eastern Australia	2010	2,200	
Sauvignon Blanc, Lightband, Marlborough, New Zealand	2012	2,200	
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	2011	4,600	91 points WS
Sauvignon Blanc, Cellar Selection, Sileni, Marlborough, New Zealand	2012	2,450	86 points WS
 Sauvignon Blanc, Wairau River Estates, Marlborough, New Zealand	2011	2,150	88 points WS
Sauvignon Blanc, Les Celliers de la Pauline, Eric Louis, Sancerre, France	2011	3,100	

### Medium Bodied Food Friendly Whites

Medium body, moderate to high alcohol with food friendly quality

Verdejo, Rueda, Marqués De Riscal, Rioja, Spain	2010	2,150	
Semillon Sauvignon Blanc, Red Label, Wolf Blass, South Eastern Australia	2010	2,100	
Bordeaux Blanc, Chateau Marjosse, Entre Deux Mers, France	2009	2,450	
 Grüner Veltliner, Singing, Laurenz Und Sophie, Niederösterreich, Austria	2011	2,950	
Chardonnay, Element, Sandalford, Margaret River, South Australia	2011	1,800	

### Aromatic Perfumed Whites

Ranges from medium to full bodied with intense delicate highly aromatic wines

Moscatel Gewürztraminer, Viña Esmeralda, Torres, Penedès, Spain	2009	2,350	
Pinot Grigio, Bianco, Francis Ford Coppola, California, USA	2009	2,500	
 Riesling, The Dry Dam, d'Arenberg, McLaren Vale, Australia	2010	2,500	88 points RP
Gewürztraminer, Wairau River Estates, Marlborough, New Zealand	2008	2,300	
Riesling, Graacher Himmelreich, Auslese, Joh. Jos. Prüm, Mosel, Germany	2004	3,400	94 points WS
Gewürztraminer, Hugel & Fils, Alsace, AOC, France	2010	3,350	
Riesling, Hugel & Fils, Alsace, AOC, France	2010	3,250	
Viognier Roussane Marsanne, Côtes du Rhône, E.Guigal, Rhône, France	2010	2,150	88 points RP
Viognier Marsanne “The Hermit Crab”, d'Arenberg, McLaren Vale, Australia	2008	2,500	
Viognier Roussane Grenache Blanc, Goats do Roam, Paarl, South Africa	2009	2,250	
Viognier, Vin de Pays des Collines Rhodaniennes, Rhône, France	2010	2,100	90 points WS
 Vermentino di Sardegna, I Fiori, Pala, DOC, Sardinia, Italy	2011	1,900	



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## Full Bodied Serious Whites

Full bodied style with oak influence epitomize, roundness and richness in the palate

	Chardonnay, Robertson Winery, Robertson, South Africa	2010	1,600	
	Chardonnay, Eagle Hawk, Wolf Blass, South Eastern Australia	2012	1,250	
	Chardonnay, Reserve, Mapu, Baron Philippe de Rothschild, Maipo Valley, Chile	2010	2,100	
	Chardonnay, Prelude Vineyards, Leeuwin Estate, Margaret River, Australia	2010	3,950	
	Chardonnay, California Collection, Beringer, Napa Valley, California	2009	1,800	
	Chardonnay, Terrazas de la Andes, Mendoza, Argentina	2009	2,100	
	Chardonnay Viognier, 6ème Sens Blanc, Gérard Bertrand, Languedoc, France	2009	1,950	
	Chardonnay, Bouchard Père et Fils, Pouilly Fossé, Mâconnais, France	2007	4,750	85 points WS

## Red Wine Selection

“It is unbroken testimony of all history that alcoholic liquors have been used by strongest, wisest, handsomest any in every way best races of all time”

George Sainsbury, English Historian

### Light Punchy Reds

Young, vibrant red wines for casual enjoyment, lightly coloured, fresh red berry flavoured and punchy.

	Valpolicella Classico, Cesari, Veneto, DOC, Italy	2010	2,100	
	Valpolicella Ripasso, Superiore, Mara, Cesari, Veneto, Italy	2009	3,150	
	Bardolino Classico, Cesari, Veneto, DOC, Italy	2008	2,150	
	Tempranillo, Adventure, Spain	2011	1,450	
	Sancerre Rouge, Domaine Vacheron, Sancerre, Loire Valley, AOC, France	2010	2,800	85 points WS
	Zinfandel, Diamond Collection, Francis Ford Coppola, California, USA	2008	3,150	

### Medium Bodied Fruity Reds

Vibrant fruit with sweet and soft tannin

	Tempranillo, Reserva, Bodega Faustino V, Rioja, DOCa, Spain	2005	3,700	
	Pinot Noir, Diamond Collection, Francis Ford Coppola, California, USA	2006	3,200	
	Pinot Noir, Bourgogne, Louis Latour, Burgundy, AOC, France	2009	2,950	
	Pinot Noir, Wairau River Estates, Marlborough, New Zealand	2011	2,150	
	Pinot Noir, Cellar Selection, Sileni, Hawke's Bay, New Zealand	2011	2,650	
	Pinot Noir, Lightband, Marlborough, New Zealand	2009	2,050	
	Gevrey Chambertin, Louis Latour, Côte de Nuits, Burgundy, AOC, France	2002	10,950	
	Montepulciano D'Abruzzo, Umani Ronchi, Montipagano, DOC, Abruzzo, Italy	2011	1,450	
	Merlot, Sutter Home, Napa Valley, California, USA	2009	2,250	
	Merlot, Château Lacroix, Supérieur, Pomerol, Bordeaux, France	2010	2,100	
	Merlot, Y Series, Yalumba, South Australia	2010	2,600	
	Merlot, Shafer, Napa Valley, California, USA	2007	5,950	92 points WS

### Spicy Warm Reds

Defined by the ripe and spicy character with firm tannins, full body and personalities are marked by richness in mid-palate

	Nero d'Avola, Adesso, Sicily, Italy	2010	1,550	
	Malbec, Santa Julia, Mendoza, Argentina	2011	1,450	85 points RP
	Malbec, Kaiken by Montes, Mendoza, Argentina	2010	2,650	
	Malbec, Reserva, Terrazas de los Andes, Mendoza, Argentina	2009	2,750	89 points WS
	Malbec, "Q", Familia Zuccardi, Mendoza, Argentina	2010	2,350	90 points RP
	Syrah Grenache Mourvèdre, Côtes du Rhône, E.Guigal, Rhône, France	2009	2,150	
	Syrah, Crozes Hermitage, E.Guigal, Rhône, France	2007	3,500	88 points RP
	Pinotage, Kanonkop, Stellenbosch, South Africa	2007	2,500	
	Châteauneuf du Pape, Domaine du Vieux Lazaret, Rhône, France	2009	3,250	90 points RP
	Syrah Merlot, 6ème, Sens Rouge, Gérard Bertrand, Languedoc, France	2010	2,100	
	GSM, Bin 138, Penfolds, Barossa, South Australia	2006	4,850	90 points RP
	Shiraz, Cabernet, Merlot, Keyneton Estate Euphonium, Henschke, South Australia	2006	5,700	

 **Wine Guru Recommendation**



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	Shiraz Cabernet Sauvignon, Element, Sandalford, Western Australia	2011	1,800	
	Shiraz, The Footbolt, d' Arenberg, McLaren Vale, South Australia	2009	2,500	89 points WS
	Shiraz, Siblings, Leeuwin Estate, Margaret River, Western Australia	2009	2,650	
	Shiraz, Estate Reserve, Sandalford, Margaret River, Western Australia	2008	3,500	
	Amarone della Valpolicella, Classico, Cesari, Veneto, DOC, Italy	2006	4,250	

## Earthy Savoury Reds

Focus on the savoury rather than sweet or fruity characters, thinks of traditional wines with veer away from heavy oak or extreme ripe fruit

	Chianti Ruffino, Chianti, Tuscany, DOCG, Italy	2011	2,250	
	Chianti Riserva Ducale, Ruffino, Chianti Classico, Tuscany, DOCG, Italy	2004	4,350	91 points RP
	Brunello di Montalcino, Casanova di Neri, Montalcino, Chianti, DOCG, Italy	2006	5,400	93 points WS
	Barolo, Marchesi di Barolo, Piedmont, Italy	2005	4,750	

## Serious Reds


Firm tannins, acidity and concentration with depth of fruit to evolve

	Château Cissac, Haut Médoc, Bordeaux, France (Magnum 1.5 Ltr.)	2005	7,500	87 points WS
	Château Phélan Ségur, Saint Estèphe, Bordeaux, France	2005	11,500	91 points WS
	Cabernet Sauvignon, Mapu, Baron Philippe de Rothschild, Maipo Valley, Chile	2010	1,600	
	Cabernet Sauvignon, Eagle Hawk, Wolf Blass, South Eastern Australia	2012	1,250	
	Cabernet Sauvignon, Mas La Plana, Torres, Penedès, Spain	2007	8,500	
	Cabernet Sauvignon, Bin 45, Lindemans, South Eastern Australia	2011	2,250	
	Cabernet Sauvignon, Domaine Georg Rafael Père & Fils, Napa Valley, USA	2002	4,150	
	Cabernet Sauvignon, Vintner's Reserve, Kendal Jackson, Sonoma, USA	2005	3,400	86 points WS
	Cabernet Sauvignon, Bin 407, Penfolds, South Australia	2008	7,500	90 points WS
	Cabernet Carmenère Shiraz Cabernet Franc, Escudo Rojo, Maipo Valley, Chile	2009	4,250	

## Rose Wine Selection

	Bin 35, Rosé, Lindemans, South Eastern Australia	2007	2,150	
	Zinfandel, Pink Sin, Mont Gras, Colchagua, Chile	2011	1,450	
	Syrah, Sakuna, Granmonte, Khao Yai, Thailand	2012	1,550	
	Chateau Mas Neuf, Costieres-de-Nimes, Rose, Rhône, France	2011	2,250	

## Dessert Wine Selection

	Iced Apple Wine, Mythical Garden, Thailand	NV	1,400	
	Muscat, Monsoon Valley, Hua Hin Hills, Thailand	2010	1,300	
	Moscato d' Asti, Nivole, Michele Chiarlo, DOCG, Piedmonte, Italy	2010	1,450	89 points WS
	Vidal Ice Wine, Pilitteri, Ontario, Canada	2006	4,500	

**“Wine, one sip of this will bathe the dropping in delight beyond the bliss of dreams, relish and taste.”**

John Milton, English Poet



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# Rare & Prestige Wine List

“Burgundy for Kings, Champagne for Queens  
and Claret for Gentleman .”

French Proverb

## Champagne

**Dom Pérignon, 2002, Épernay, France** 13,900 96 points RP

The 2002 Dom Perignon is at first intensely floral, with perfumed jasmine that dominates the bouquet. With time in the glass the wine gains richness as the flavours turn decidedly riper and almost tropical. Ripe apricots, passion fruit and peaches emerge from this flashy, opulent Dom Perignon.

**Cristal, Louis Roederer Brut 2004, Reims, France** 13,000 97 points RP

The 2004 Brut Cristal has put on quite a bit of weight. It is a powerful, structured Cristal layered with considerable fruit. Chardonnay seems to play the leading role in 2004. The 2004 Cristal is 60% Pinot Noir and 40% Chardonnay

**Krug, Grand Cuvée, N.V, Reims, France** 15,000 95 points WS

This multi-vintage blend nails the essence of Krug, intense richness of fruit and flavor without weight. Meaty mushroom and soy aromas are balanced by rich red fruits, citrus, toast and mineral notes. Long finish

## Red Wine

**Grange, Bin 95, Penfolds, Barossa, South Australia, 2006** 75,000 98 points RP

Made from Shiraz coming predominantly from the Barossa Valley 97% and containing 2% Cabernet Sauvignon, deep garnet-purple colored, it's still a little youthfully mute, offering notes of warm cherries, black currants, anise, coffee and toast with underlying hints of soy, yeast extract, black olives and Indian spices. Tight-knit and solidly structured on the medium to full bodied palate, the concentrated fruit is densely coiled around the firm grainy tannins and very crisp acidity at this stage, but promises something very special in the years to come. It finishes very long, complex and layered with the cedar poking through the fruit purity.

**Opus One, Napa Valley, California, USA, 2007** 30,400 95 points RP

A wine that may approach the prototypically perfect idea of what Opus One wants to be is the 2007. Production was down by at least 20%, and the result is a wine with extraordinary concentration of crème de cassis intermixed with licorice, cedar wood and spices. It reveals dazzling purity of fruit on the attack and mid-palate, builds to a full-bodied, sumptuous mouth feel, this is a sensational Opus One with sweet tannin and impressive precision and depth and closes with a long, 50+ second finish. This 2007 has the potential to be the finest Opus One ever made since the first vintage in 1979.

**Chateau Haut - Brion, Pessac-Léognac, Graves, Bordeaux, France, 2002** 21,000 94 points RP

Whether it is a coincidence or because in relatively cool years the 1st growth terroirs are brilliant. Haut-Brion has turned out a beautifully classic, medium-bodied, precise and focused 2002 boasting a deep ruby, purple colour as well as strikingly elegant aromatics (crushed stones, plums, black cherries, currants, figs and earth). The wine possesses impressively measured power and elegance offered in a medium-bodied, nicely-structured, exceptionally pure format.

**Chateau Cheval Blanc, 1er Grand cru Classée A, St Emilion, France, 1995** 27,500 92 points RP

A pretty, attractive Cheval Blanc, the 1995 contains a higher percentage of Merlot in the final blend than usual (50% Merlot /50% Cabernet Franc). This wine appears to be an outstanding Cheval Blanc with an enthralling smoky, blackcurrant, coffee and exotic bouquet. Complex, rich, medium to full-bodied flavours are well-endowed and pure with surprisingly firm tannin in the finish.

**Chateau de Beaucastel, Châteauneuf-du-Pape, Rhône, France, 2006** 9,500 95 points RP

Beaucastel has been on a terrific qualitative roll over the last four vintages. This inky ruby purple coloured cuvee offers a classic Beaucastel bouquet of new saddle leather, cigar smoke, roasted herbs, black truffles, underbrush, blackberry as well as cherry fruit. It is a superb, earthy expression of this Mouvedre dominated cuvee.

**Tenuta San Guido, Sassicaia, Bolgheri, Tuscany, Italy, 2004** 9,999 93 points RP

The 2004 Sassicaia is a lovely, understated effort. Medium in body, it presents nuanced layers of sweet dark fruit, licorice, menthol and toasted oak that gradually open onto a finely-knit frame of notable length.



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