

Bar à vin has an evolving list of around forty wines, the majority available in 125ml and 175ml glasses as well as by the bottle. The list is almost exclusively French and covers every major wine producing region in France. There is always room for intriguing bottles on the specials list – wherever they come from.

Every wine on the list is there because we think it offers a unique take on a style of wine or is a very good example of a wine style from a certain grape, blend or region. Many of them are chosen because they pair well with our food offer.

We don't make a big fuss about this but, in general, we like wines which are biodynamic, organic or naturally made. Many of them come from small, family-run winemakers. The bottom line is that we stock wines which have been made with care and a sense of craftsmanship.

The guiding ethos is that we love wine and want to share that enthusiasm with you. Our wine list is designed to be explored and we are happy to guide you through it. Alternatively, you could put yourself entirely in our hands and order a flight of wine. Called 'in l'escargot we trust', the flights are great way to try something new.

Whether you want a special bottle of celebratory Champagne or simply need a soothing glass of red after a long day, we are confident that we can find something that you will love.

Bar à vin aims to be Edinburgh's best wine bar but wine is not the only drink on the menu. We also offer a range of Scottish craft beers, gins and artisan fruit juices. Looking to France, we also stock ciders and Calvados from Normandy, Armagnacs and Cognacs as well as excellent coffee.

Blancs

Sauvignon blanc

PAIR WITH GOAT CHEESES

Touraine Sauvignon Blanc, Domaine de la Rochette, Loire Valley

Fresh and zippy with delicious citrus fruit characters and hints of gooseberry.

£4.60 (125ml) / £6.60 (175ml) / £27 (bottle)

Menetou Salon, Philippe Gilbert, Loire – Biodynamic

A great alternative to Sancerre, fresh but with a soft and creamy acidity, ripe yellow fruit.

£7 (125ml) / £11 (175ml) / £40 (bottle)

Pouilly Fumé, Jonathan Pabiot, Cuvée Aubaine, Loire – Organic

Salted lime with prominent zest and pip, characterized the refreshing and aromatically pungent single vineyard Aubaine.

£10.20 (125ml) / £14.20 (175ml) / £60 (bottle)

Chardonnay

PAIR WITH COW CHEESES

Bourgogne Blanc, Domaine d'Ardhuy, Burgundy – Biodynamic

The right amount of oak, while peach and apple fruits linger underneath. Graceful and persistent.

£6.50 (125ml) / £9 (175ml) / £39 (bottle)

Saint-Véran, Domaine de la Croix Senaillet, Burgundy – Organic

A wonderful creamy and minerally Saint-Veran from La Croix Senaillet that has won countless awards.

£6.80 (125ml) / £9.50 (175ml) / £42 (bottle)

Meursault Les Pierres, Jean Chatron, Burgundy

Glorious, classic white burgundy from one of our favourite run domaines.

£17 (125ml) / £24 (175ml) / £80 (bottle)

Aromatic wines

PAIR WITH SMOKED CHEESES

Viognier, Le Paradou, Vin de France

A very interesting variety of grape, a silky melange with notes of white flowered fruit, citrus and apricots.

£4.30 (125ml) / £6 (175ml) / £24 (bottle)

Gaillac Sec, Château Clément Termes, South West

A blend of Mauzac, Muscadelle and loin de l'Oeil – it is zesty, fresh and floral at the same time.

£4.60 (125ml) / £6.50 (175ml) / £26 (bottle)

Pinot Blanc Auxerrois, Albert Mann, Alsace – Biodynamic

An organically vinified Pinot Blanc from the skilful Domaine Albert Mann. The wine displays classic varietal aromas of apple, Ripe peach and floral hints.

£6.50 (125ml) / £9 (175ml) / £36 (bottle)

Delightfully different

Terre des Olivettes Blanc, Pays d'Oc

A blend of Sauvignon, Terret, Ugni et Chardonnay. Crisp with lovely fresh citrus fruit and balancing acidity.

£3.50 (125ml) / £4.90 (175ml) / £19.90 (bottle)

Ugni Colombard, Château de Millet, Côtes de Gascogne

This Ugni Blanc / Colombard is fresh and zesty, with bags of melon and peach fruits.

£3.50 (125ml) / £4.90 (175ml) / £19.90 (bottle)

Picpoul de Pinet, Domaine des Lauriers, Languedoc

Crisp with floral and citrus fruit flavours.

£4.50 (125ml) / £6.50 (175ml) / £26 (bottle)

Château Pesquié, Terrasses blanc – Organic

Classic white Southern Rhone blend – Viognier Roussanne – with notes of white flowers and lime. A leading estate of the Mont Ventoux appellation.

£5.30 (125ml) / £7.50 (175ml) / £30 (bottle)

Anjou blanc, Agnès & René Mosse, Loire – Biodynamic

Powerful Chenin Blanc - wild honey, fleshy apricots, quince paste and gentle spice. Very pure. Great with Camembert.

£7.75 (125ml) / £11 (175ml) / £40 (bottle)

Savagnin, Foudre à Canon, Domaine de la Borde, Jura – Organic

Rich yet light on its feet, with luscious pineapple, lime zest, quince, orange blossom and minerals. It is a must try for Jura wine lovers!

£8.50 (125ml) / £12 (175ml) / £50 (bottle)

Rouges

Pinot noir & Gamay

PAIR WITH CHARCUTERIE

Pinot Noir, Seigneurie de Peyrat, Languedoc

The Languedoc Region has some ideal spots for growing top notch Pinot Noir. Wonderfully aromatic with complex notes of red fruits and liquorice.

£4.30 (125ml) / £6 (175ml) / £25 (bottle)

Gamay-Pinot Noir, Domaine de la Rochette, Touraine

Making a lovely change from the classic Beaujolais Village this blend of Gamay and Pinot Noir adds a touch more

fruitiness. Great with Camembert.

£4.50 (125ml) / £6.80 (175ml) / £27 (bottle)

Ladoix, Domaine d'Ardhuy, Burgundy – Biodynamic

Soft cherry fruits with floral touches and a hint of vanilla.

£7.90 (125ml) / £11.25 (175ml) / £42 (bottle)

Morgon, Cote du Py, Jean Foillard, Cru Beaujolais – Organic

Fabulously pure, unfiltered and majestic example of Morgon at its very best. This spicy and mineral-laden backbone is what real Morgon is all about.

£11 (125ml) / £16 (175ml) / £60 (bottle)

Cabernet & Merlot

Merlot Côtes de Gascogne, Château de Millet, South West

Peppery with red fruit aromas and a soft, well balanced palate with red currant and plum.

£3.50 (125ml) / £4.90 (175ml) / £19.90 (bottle)

Château Mayne-Graves, Bordeaux Supérieur

Young Bordeaux Supérieur – plum jam and chewy black fruit flavours.

£4.80 (125ml) / £6.70 / £28 (bottle)

Château Haut-Peyrous, Bordeaux Graves – Organic

Not to be missed as it shows all the earthy charm that typifies the appellation.

£6.70 (125ml) / £9.30 (175ml) / £37 (bottle)

Château Moulin la Gravière, Lalande-de-Pomerol

A small property whose old vines average 50 years of age – displays notes of smoked game, herbs, black truffles, roasted meats, cassis and black cherries.

£8 (125ml) / £11.25 (175ml) / £46 (bottle)

Rhône and friends

Corbières, Cuvée tradition, Château la Condamine, Languedoc

Soft but ripe tannins – juicy cherries and a typical Garrigue herbs finish.

£4.40 (125ml) / £6.20 (175ml) / £24.50 (bottle)

Côtes du Rhône, Roche Audran Nature – Biodynamic

A biodynamic wine with a spicy blackberry and strawberry taste.

£5.30 (125ml) / £7.50 (175ml) / £30 (bottle)

Saint-Joseph Les Cessieux, Herve Souhaut, Rhône – Natural wine

Exquisite fragrances and a superfine texture – deep black cherry and juicy plum flavours, explosion of spices, anise and violets.

£16 (125ml) / £22 (175ml) / £85 (bottle)

Malbec

Malbec, Cedrus, Comte Tolosan, South West

Made by a famous Cahors producer, hints of cloves and spice.

£3.90 (125ml) / £5.60 (175ml) / £23 (bottle)

Delightfully different

Madiran l'Origine, Chateau d'Aydie, South West

Chateau d'Aydie produce a style of Madiran that is meant to be more approachable when young, with riper fruit, less brutal tannins and flavours of dark cherries and figs. Great with sheep cheeses.

£4.60 (125ml) / £6.60 (175ml) / £27 (bottle)

Bourgueil Dernier Cri, La Chevalerie, Loire – Organic

A joy to drink-bursting with crunchy raspberry and cranberry fruits. Ideal with St Marcellin.

£5.90 (125ml) / £8.25 (175ml) / £31 (bottle)

Ploussard Côte de Feule, Arbois Pupillin, Domaine de la Borde

The second most widely planted grape in the Jura. A light red with aromas of oregano, celery salt, cranberry and sour-cherry. Delicious, fruit forward style.

£8.25 (125ml) / £11.75 (175ml) / £48 (bottle)

Rosés

Cinsault, Le Paradou, Vin de France

One of the most popular dry Rosé from the southern Rhone! Delicate aromas with notes of spice!

£4.30 (125ml) / £6 (175ml) / £22 (bottle)

Domaine Rimauresq, Rosé de Provence

Highly acclaimed winemaker, cru classé vineyards. Crisp, elegant rosé with delicate floral and raspberry notes.

£6.40 (125ml) / £8.40 (175ml) / £35 (bottle)

Pétillant

Crémant d'Alsace Blanc de Blancs or Rosé, Brut NV, Schwach

Independent winemaker, organically-oriented, blend of 5 grape varieties, manually harvested, from Champagne Method, fine bubbles, aromas of flowers and citrus, refreshing mouth.

£7.90 (125ml) / £35 (bottle)

Ciders

Apple Cider

Organic Cider from Normandy.

£12.50 (bottle)

Pear Cider

Organic Cider from Normandy.

£15 (bottle)

Champagne Janisson

Champagne Janisson & Fils is based in Verzenay since four generations. The style is a perpetual quest for finesse and elegance, orchestrated by a policy to master each step of the champagne making process. Manuel Janisson is passionate about quality and takes advantage of a reasoned viticulture. From a fusion of tradition and modernity, design and authenticity these Champagne were born.

Champagne Janisson & Fils, Brut Tradition NV

Being a boutique Champagne, Janisson wines are low on production but big on owners love and attention. Rich with aromas of hazelnut, almond and honey. A special apéritif Champagne.

£11 (125ml) / £49 (bottle) / £120 (magnum)

Champagne Janisson & Fils, Rosé Brut NV

Heavenly aromas of wild strawberries, redcurrants and raspberries married with touches of vanilla and cinnamon.

£12 (125ml) / £55 (bottle)

Champagne Janisson & Fils, Blanc de Blanc

Made exclusively from Chardonnay with notes of pear, peach, green apples and some underlying nutty hints.

£60 (bottle)

Champagne Janisson & Fils, Blanc de Noirs Grand Cru Brut NV

100% Pinot noir, nose of brioche, honey and delicate flowers. Round on the palate, with ripe fruits, peach, nectarine, apricot. Final on refreshing citrus fruits.

£65 (bottle)

Champagne Janisson & Fils, Grand Cru Millésime 2006

Flagship of Champagne Janisson. 50% Chardonnay 50% Pinot Noir – fruity with hints of brioche and acacia honey.

£80 (bottle)