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## D R I N K S

### B E E R

|                               |      |
|-------------------------------|------|
| Noam Lager (330ml)            | 10.5 |
| Lucky Saint (330ml, 0.5% ABV) | 10.5 |

### J U I C E S *250ml*

|                  |      |
|------------------|------|
| Fresh Orange     | 14   |
| Fresh Grapefruit | 14   |
| Pineapple        | 10.5 |
| Cranberry        | 10.5 |
| Green Apple      | 10.5 |
| Tomato           | 10.5 |

### M I X E R S *250ml*

|                                |     |
|--------------------------------|-----|
| Organic Fever Tree Soda Water  | 7.5 |
| Organic Fever Tree Tonic Water | 7.5 |
| Organic Fever Tree Ginger Ale  | 7.5 |
| Organic Fever Tree Ginger Beer | 7.5 |
| Organic Fever Tree Lemonade    | 7.5 |
| Coca-Cola                      | 7.5 |
| Diet Coca-Cola                 | 7.5 |

### M I N E R A L   W A T E R

|                                                           |      |
|-----------------------------------------------------------|------|
| Acqua Panna Still Water, 750ml                            | 10.5 |
| Acqua Panna Still Water, 500ml                            | 8    |
| San Pellegrino Sparkling Water, 750ml                     | 10.5 |
| San Pellegrino Sparkling Water, 500ml                     | 8    |
| Llanllyr Source, Welsh Artesian Water, Still Water, 750ml | 18   |

### G L A S S W A R E

|                         |     |
|-------------------------|-----|
| Red Room Murano Tumbler | 100 |
| Red Room Coaster        | 10  |

Spirit and liquor prices are calculated on 50 ml measurement Please note from time-to-time vintage may vary. All prices are inclusive of VAT at a current rate of 20%. All prices are in Pounds Sterling. Please note that discretionary service charge of 15% will be added to your final bill.

RED  
ROOM

DRINKS

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## S P I R I T S

### TEQUILA & MEZCAL

*50 ml*

|                                |     |
|--------------------------------|-----|
| Tapatio Blanco                 | 17  |
| Patron Reposado                | 23  |
| Montelobos Mezcal Joven        | 22  |
| Derrumbes Michoacan Mezcal     | 23  |
| Casamigos Reposado             | 23  |
| Montelobos Mezcal Ensemble     | 28  |
| Espolon Cristalino Añejo       | 28  |
| Tapatio Excelencia Extra Añejo | 53  |
| Clase Azul Reposado            | 85  |
| Don Julio 1942 Añejo           | 95  |
| Maestro Dobel Extra Añejo 1973 | 150 |
| Clase Azul Añejo               | 209 |
| Gran Patron Burdeos            | 250 |

### R U M

|                                             |    |
|---------------------------------------------|----|
| Doorly's 3yo                                | 16 |
| Mount Gay XO                                | 18 |
| Appleton Estate 12 years                    | 18 |
| Santa Teresa 1796                           | 19 |
| Zacapa 23 years                             | 21 |
| Doorly's XO                                 | 22 |
| Foursquare Touchstone                       | 45 |
| Appleton Estate 21 years Nassau Valley Cask | 48 |

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## C O N T E N T S

|                    |    |
|--------------------|----|
| Food               | 2  |
| Champagne          | 7  |
| Wines By the Glass | 9  |
| Sweet Wines        | 12 |
| Cocktails          | 13 |
| Spirits            | 17 |
| Drinks             | 21 |



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## S P I R I T S

### COGNAC

50 ml

|                                                 |     |
|-------------------------------------------------|-----|
| Courvoisier VSOP                                | 18  |
| Remy Martin XO                                  | 36  |
| Hennessey XO                                    | 39  |
| Vallein-Tercinier Tres Vieux Single cask Lot 72 | 67  |
| Remy Martin Carte Blanche                       | 97  |
| Remy Martin Louis XIII                          | 350 |
| Courvoisier Mizunara Cask                       | 518 |

### ARMAGNAC

|              |     |
|--------------|-----|
| Darroze 1983 | 49  |
| Darroze 1943 | 290 |

### VODKA

|                   |    |
|-------------------|----|
| Ketel One         | 16 |
| Konik's tail      | 18 |
| Ciroc             | 17 |
| Grey Goose        | 18 |
| Stolichnaya Elite | 19 |
| Haku              | 19 |
| Reyka             | 20 |
| Belvedere         | 20 |
| X Muse            | 32 |
| Beluga Gold Line  | 41 |

### GIN

|                            |    |
|----------------------------|----|
| Tanqueray                  | 16 |
| Hendrick's                 | 19 |
| No.3                       | 19 |
| Tanqueray No.10            | 19 |
| The Botanist               | 19 |
| Monkey 47                  | 21 |
| Silent Pool Rare Citrus    | 21 |
| Connaught Bar Gin          | 24 |
| Sipsmith V.J.O.P.          | 30 |
| Renais Grand Cru Cask Aged | 33 |
| N.71                       | 71 |
| Silent Pool Black Juniper  | 95 |

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**BLENDED WHISKY** 50 ml

|                                   |    |
|-----------------------------------|----|
| Johnny Walker Gold Label          | 29 |
| Johnny Walker Blue Label          | 52 |
| The Connaught 42yo Blended Whisky | 95 |

**IRISH WHISKEY**

|                                    |    |
|------------------------------------|----|
| Green Spot Chateau Leoville Barton | 27 |
| Redbreast 18yo                     | 49 |

**AMERICAN WHISKEY**

|                    |    |
|--------------------|----|
| Wild Turkey 101    | 19 |
| Wild Turkey Rye    | 20 |
| Makers Mark 46     | 20 |
| Eagle Rare 10yo    | 21 |
| Michter's Rye      | 25 |
| Blanton's Original | 38 |
| George T. Stagg    | 66 |

**JAPANESE WHISKY**

|                             |     |
|-----------------------------|-----|
| Hakushu Distiller's Edition | 40  |
| Hakushu 18yo                | 185 |
| Yamazaki 18yo               | 198 |
| Hakushu 25yo                | 565 |

**SELECTION OF BRITISH &  
EUROPEAN CHEESE**

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| THREE TYPES                                                                 | 22 |
| FOUR TYPES                                                                  | 29 |
| SIX TYPES                                                                   | 37 |
| Served with Crystal Bread, Tomato Chutney, Chocolate Crumble, Fried Almonds |    |

**HARD CHEESES**

Comte d'Estive  
24 months, French 176 Kcal

Montgomery Cheddar  
18 months, English 183 Kcal

Parmigiano-Reggiano  
12 months, Italian 161 Kcal

Smoked Idiazabal  
4 months, Spanish 181 Kcal

**SOFT CHEESES**

Brillat-Savarin  
4 weeks, French 173 Kcal

Camembert de Normandie  
3 weeks, French 111 Kcal

Dorstone  
Goat's cheese, English 112 Kcal

**BLUE CHEESES**

Cambozola  
2 months, Germany 122 Kcal

Colston Bassett Stilton  
3 months, English 146 Kcal

## M E A T   B O A R D S

Served with Crystal Bread, Pickled Cornichons & Petit Onions, Fried Almonds,  
Wholegrain Mustard

IBERICO DE BELLOTA HAM 32  
Hand-carved, Spanish acorn fed cured ham 220 Kcal.

CECINA DE LEON 18  
Spanish Cured Beef 251 Kcal

IBERICO DE BELLOTA LOMO 30  
Spanish Acorn Fed Cured Pork Loin 250 Kcal

PARMA HAM 18  
Italian Cured Pork Leg 190 Kcal

SALAME FINOCCHIONA 18  
Tuscany, Italian Pork Salami 288 Kcal.

## S H A R I N G   B O A R D S

Idiazabal Cheese, Camembert de Normandie, Parma Ham  
Cecina & Salame Finocchiona 700 Kcal 48

Comte, Brillat-Savarin, Cambozola, Lomo Iberico, Cecina &  
Salame Finocchiona 686 Kcal 55

Iberico De Bellota, Cecina De Leon, Lomo Iberico,  
& Salame Finocchiona 494 Kcal 65

## S I N G L E   M A L T   W H I S K Y

## H I G H L A N D S 50 ml

Highland Park 12yo 22  
Highland Park 18yo 44  
Dalmore Luminary N1 88  
Fettercairn 30yo 110  
John Crabbie 30yo 259  
Dalmore Quintessence 270

## S P E Y S I D E

Glenfiddich 21yo Caribbean Rum Finish 55  
Glenfiddich 23yo Grand Cru 61  
Macallan 18yo Sherry Oak 97  
Macallan Rare Cask 2024 110  
Glenfiddich 31yo Grand Château 275  
Macallan 40yo Red Collection 3002

## I S L A Y

Ardbeg Uigeadail 31  
Laphroaig Cairdeas Madeira Cask Fèis Ile 2016 60

## E N G L A N D

The Lakes Distillery Galaxia 75

ORPIMENT CORNER 18

Everleaf Forest, Three Spirit Nightcap, Pineapple Cordial, Vanilla & Lavender  
Jaggery Syrup, Lemon Juice, Mandarino Verde Aroma.

Non-alcoholic

*Orpiment Corner captures light at the edge of The Frame, a radiant anchor that draws the eye before it moves inward. Bright and structured, it defines the boundary where composition begins.*

CELADON CORNER 18

Sipsmith Freeglider infused Sea Grape & Oyster Leaf, Sea Grape & Oyster Leaf  
Shrub, Everleaf Marine, Grapefruit & Elderflower Kefir Soda, Foglie Di Limone  
Aroma. Non-alcoholic

*Celadon Corner softens the structure of The Frame; a calm, glazed surface where form meets stillness. It acts as a quiet point of balance, guiding the composition with subtle clarity.*

KINTSUGI CORNER 18

The Pathfinder, Strawberry & Rhubarb Cordial, Mugicha, Sobucha and Lapsang  
Tea infused with Oak Chips, Lemon Juice. Alcohol-free

*Kintsugi Corner holds The Frame together, a place where contrasts meet and become whole. It speaks of connection and continuity, turning structure into something quietly meaningful.*

MAJOLICA CORNER 18

Sipsmith Freeglider, Blood Orange Cordial, Sangria Syrup, Wild Idol, Soda  
Water. Alcohol-free

*Majolica Corner brings expression to The Frame; vivid, layered, and full of character. It marks a point where structure gives way to narrative, inviting the eye to linger before moving on.*

CAVIAR

|                             |     |
|-----------------------------|-----|
| IMPERIAL BAERI, 30G         | 115 |
| IMPERIAL OSCIETRA GOLD, 30G | 170 |
| IMPERIAL BELUGA, 30G        | 360 |

All served with Organic Eggs, Crème Fraiche, Chives and Blinis 525 Kcal

SNACKS

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| GILLARDEAU OYSTERS<br>Mignonette Sauce, Lemon, 3 Pieces 98 Kcal                                  | 26 |
| CRISPY POTATO ROCKS (V)<br>Parmesan Cream, Chives Emulsion, Lemon Zest 280 Kcal                  | 21 |
| YELLOWFIN TUNA TATAKI<br>Soya Glaze, Spiced Pineapple Dressing, Avocado Puree 167 Kcal           | 28 |
| CRISPY SALMON SUSHI<br>Chipotle Emulsion, Soy Glaze 320 Kcal                                     | 25 |
| HASH BROWN & CAVIAR<br>Imperial Oscietra, Lemon Cream, Bottarga 384 Kcal                         | 32 |
| VITELLO TONNATO<br>Vitello Tonnato, Caper & Tuna Sauce, Taggiasca Olives, Aged Parmesan 376 Kcal | 26 |
| CAULIFLOWER TEMPURA (V)<br>Honey & Chilli Glaze, Black Sesame Yoghurt Dip, Lime Zest 334 Kcal    | 21 |

PIZZA

Available until 10.30pm

|                                                                  |    |
|------------------------------------------------------------------|----|
| BLACK TRUFFLE PIZZA<br>Fontina Cheese(v) 808 Kcal                | 42 |
| TOMATO AND MOZZARELLA PIZZA<br>Basil, Chilli Flakes (v) 77 3Kcal | 28 |

SANDWICHES

|                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|
| SAKURA WAGYU BEEF SANDWICH<br>Pickled Mooli, Chipotle, Brioche 1,155 Kcal                                              | 88 |
| CONNAUGHT CHEESEBURGER<br>Smoked Idiazabal Cheese, Sesame Seeds Bun Special Tomato Relish 1,063 Kcal                   | 41 |
| SCOTTISH LOBSTER ROLL<br>Lobster Bisque Emulsion, Dill Cream 842 Kcal                                                  | 45 |
| CLASSIC CLUB SANDWICH<br>Chicken, Turkey Bacon, Eggs, Tomatoes, Lettuce, Turkey Bacon Mayonnaise, Pain de Mie 957 Kcal | 37 |

DESSERT

Available until 11.00pm

|                                                                      |    |
|----------------------------------------------------------------------|----|
| MILLE-FEUILLE<br>Vanilla Caramel & Vanilla Ice Cream 659 Kcal        | 25 |
| WARM CHOCOLATE CAKE<br>Vanilla Ice Cream, Chocolate Crumble 663 Kcal | 23 |
| PEAR TART<br>Almond Chantilly, Pear Sorbet 372 Kcal                  | 22 |

THE FRAME

*‘Framing the Vine’ is a sensory journey inspired by our iconic sculptural divider: a labyrinth of organic forms that cradles fragments of beauty. Each cocktail is conceived as a masterpiece held within a niche, where wine serves as the primary pigment.*

FILIGREE 25

**Doorly’s XO infused with Sesame Oil, Plantation Pineapple Rum, Pineapple Cordial, Briottet d’Ananas, Valdespino Palo Cortado, Angostura Bitters, Ginger Ale, Aria Di Mare Aroma.**  
*Filigree is a study in intricacy. Light and textured, it reveals itself gradually, an artwork best appreciated up close within The Frame.*

VERMILION 25

**Montelobos Joven, Tamarillo Sherbet, Savoia Orange, Ancho Reyes Verde, Passion Fruit Puree, Foglie Di Arancio Aroma.**  
*Vermilion burns softly within The Frame. Bold yet controlled, a deliberate stroke of colour. Its richness and gentle warmth create a composition that lingers on both eye and palate.*

VIRIDIA 25

**Highland Park 12yo Coconut Milk Punch, Cocchi Americano, Calamansi & Pandan Sherbet, La Matcha Liqueur, Lemongrass Aroma.**  
*Viridia is a still moment within The Frame; soft, muted, and luminous. Its velvety texture and deep green crown evoke a living artwork, paused before the first sip.*

TERRACOTTA 25

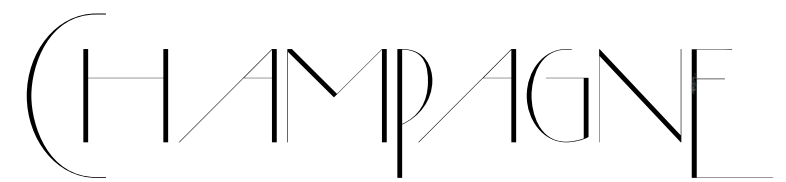
**Silent Pool Rare Citrus, Ylang Ylang Cordial, Quinta do Noval LBV Port, Raspberry Eau de Vie, Grapefruit Soda, Rosa Damascena Aroma.**  
*Terracotta rests within The Frame, grounded and elemental, shaped by warmth and quiet depth. Its earthy tones and gentle form evoke something timeless and tactile.*

URUSHI 25

**Courvoisier VSOP, La Yuzu Liqueur, Akashi Plum Sake, Cherry Eau De Vie, Franciacorta Cuvée Prestige, Cedro Aroma.**  
*Urushi settles within The Frame with quiet intensity; smooth, layered, and refined. Its depth and sheen evoke a surface perfected over time.*

ALABASTER 25

**Reyka infused with Sencha, Lemongrass, Green Apple & White Pepper, Rhubarb & Strawberry Cordial, Valdespino Fino Sherry Inocente, Lime Juice, Lime Aroma.**  
*Alabaster glows within The Frame; smooth, diffused, and quietly radiant. Its gentle opacity and refined texture evoke a sculpted form, balancing light and substance.*



# CHAMPAGNE

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## 8 S P A R K L I N G & C H A M P A G N E

|      |                                                                  | <i>Glass</i> | <i>Bottle</i> |
|------|------------------------------------------------------------------|--------------|---------------|
|      |                                                                  | <i>125ml</i> |               |
| NV   | Billecart-Salmon, Brut Le Réserve                                | 28           | 145           |
| NV   | Billecart-Salmon, Brut Le Sous-Bois                              | 35           | 210           |
| NV   | Ruinart, Blanc de Blancs                                         | 40           | 255           |
| 2012 | Billecart-Salmon, Cuvée Nicolas François                         | 60           | 350           |
| 2014 | Bollinger La Grande Année                                        | 60           | 350           |
|      | <i>Served Tuna Tartlet, Pineapple, Sweet Chilli, Keta Caviar</i> |              |               |
| NV   | Krug, Grande Cuvée 170 <sup>ème</sup> Édition                    | 75           | 450           |
| 2011 | Krug, Vintage                                                    | 95           | 600           |
| 2006 | Billecart-Salmon, Blanc de Noir, Le Clos Saint-Hilaire           | 150          | 850           |
| 2008 | Dom Pérignon Plénitude 2                                         | 165          | 950           |
| 2013 | Salon, Blanc de Blancs, Cuvée S, Le Mesnil                       | 210          | 1290          |
| NV   | Billecart-Salmon, Brut Le Rosé                                   | 35           | 185           |
| 2012 | Billecart-Salmon, Elisabeth-Salmon, Rosé                         | 60           | 350           |
| 2008 | Dom Perignon, Rosé                                               | 130          | 750           |

### B Y T H E B O T T L E

|      |                                            |      |
|------|--------------------------------------------|------|
| 2017 | Dom Pérignon, Brut                         | 425  |
| 2008 | Pol Roger, Sir Winston Churchill           | 900  |
| 2013 | Salon, Blanc de Blancs, Cuvée S, Le Mesnil | 1290 |
| 1996 | Dom Pérignon, Brut, Oenothèque             | 2500 |

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## C O C K T A I L S L A G R A N D E C U V É E

**WHITE** 3 2  
 Connaught Bar Gin, Sancerre, Clarified Pink Grapefruit Juice, Basil and Sichuan Pepper Syrup.

**RED** 3 2  
 Courvoisier XO, Pisco, Pinot Noir Infused with Eucalyptus and White Peaches, Valdespino Pedro Ximenez, Verjus, Peach and Jasmine Soda.

**ROSÉ** 3 2  
 Wild Turkey Rare Breed, Berries Oil, Rumor Rosé Wine, Cocchi Americano Rosa, Campari Cask Tales Tequila Finish, Muyu Jasmine.

**PERLAGE ROSÉ** 3 2  
 Espolon Cristalino Infused with Figs and Champagne Vinegar Shrub, Valdespino Amontillado, Lime Juice, Wild Idol.

**BODEGON** 3 2  
 X Muse Vodka Infused with Acai, Courvoisier VSOP, Montelobos Mezcal Ensemble, Clarified Pink Grapefruit Juice, Aloe Vera.

**KINDRED SPIRITS** 1 1 5  
 Centred around our fireplace, this drink is a tribute to the deep connection forged over a shared glass.  
 The Macallan Rare Cask, Cocchi Dopo Teatro, Valdespino Fino Inocente Reduction Infused Abete Rosso and Bergamot, Angostura Orange Bitter.

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## S E V E N T Y O N E C U V É E P R E S T I G E

**VELVET SEVENTY ONE** 4 5  
 Seventy One Gin, Montelobos Mezcal Infused Orange Zest, Chamomile White Port Reduction, Blueberry Cordial, Lemon Juice.  
 Velvet Seventy One is a sophisticated Cosmopolitan twist for London Fashion Week, blending velvety elegance with The Connaught's signature refinement and British fashion charm.

**SEVENTY ONE GIN MARTINI** 7 1  
 Matured in 3 different oak casks for 71 nights adding an exquisitely refined and generous woody bouquet. At the end, the remarkable touch of the "queen of the night", infusing it with silky sweetness of vanillin bouquet.  
 Order a Seventy One gin martini and enjoy 10g of Caviar with our compliments.

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## FORTIFIED & SWEET WINES

|      |                                                            |                                                                                   | <i>Glass</i> | <i>Bottle</i> |
|------|------------------------------------------------------------|-----------------------------------------------------------------------------------|--------------|---------------|
|      |                                                            |                                                                                   | <i>100ml</i> |               |
| 2017 | Tokaji Szamorodni, Istvan Szepsy,<br>Hungary, <i>500ml</i> |  | 32           | 190           |
| 2009 | Quinta do Noval, Colheita<br>Portugal, <i>by Magnum</i>    |  | 38           | 370           |
| 2011 | Château Suduiraut,<br>Sauternes, France                    |  | 48           | 290           |
| 2011 | Château d'Yquem<br>Sauternes, France, <i>by Jéroboam</i>   |  | 165          | 3000          |

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## NON - ALCOHOLIC WINE

|      |                                              |  | <i>Glass</i> |
|------|----------------------------------------------|--|--------------|
|      |                                              |  | <i>125ml</i> |
| NV   | Wild Idol Sparkling Muller-Thurgau           |  | 18           |
| 2021 | Bolle, Chardonnay, Réserve                   |  | 24           |
| NV   | Château Sigalas-Rabaud x Moderato, Sauternes |  | 24           |

WINE  
BY THE  
GLASS

## W H I T E   W I N E

|      |                                                                                 |                                                                                     | <i>Glass Bottle</i><br><i>175ml</i> |      |
|------|---------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------|------|
| 2024 | Sancerre, La Guiberte, Domaine Alain Gueneau<br>Loire Valley, France            |                                                                                     | 24                                  | 90   |
| 2021 | Bourgogne, Terroir Noble, Vincent Girardin<br>Burgundy, France                  |                                                                                     | 26                                  | 95   |
| 2022 | Chablis, Domaine Nathalie & Gilles Fèvre<br>Burgundy, France                    |                                                                                     | 28                                  | 120  |
| 2020 | Chassagne-Montrachet, Vincent Girardin<br>Burgundy, France                      |                                                                                     | 45                                  | 195  |
|      |                                                                                 |                                                                                     | 125ml                               |      |
| 2022 | Puligny-Montrachet, Francois Carillon<br>Burgundy, France                       |    | 50                                  | 295  |
| 2020 | Riesling, Scharzhofberger, Kabinett, Egon Müller<br>Saar, Mosel Valley, Germany |    | 60                                  | 350  |
| 2020 | Sauvignon Blanc, Eisele Vineyards<br>Napa Valley, California, USA               |    | 65                                  | 350  |
| 2020 | Ermitage de L'orée, Michel Chapoutier<br>Rhône Valley, France                   |    | 85                                  | 485  |
| 2020 | Montrachet Grand Cru, Domaine Thenard<br>Burgundy, France                       |  | 185                                 | 1350 |

## R O S É   W I N E

|      |                                         |  | <i>Glass Bottle</i><br><i>175ml</i> |    |
|------|-----------------------------------------|--|-------------------------------------|----|
| 2025 | Rumor Rosé<br>Côtes de Provence, France |  | 26                                  | 95 |

10

## R E D   W I N E

|      |                                                                            |                                                                                       | <i>Glass Bottle</i><br><i>175ml</i> |      |
|------|----------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-------------------------------------|------|
| 2022 | Bourgogne, Domaine Frédéric Magnien<br>Burgundy, France                    |                                                                                       | 26                                  | 100  |
| 2016 | Esprit de Pavier<br>Saint-Emilion, Bordeaux, France                        |                                                                                       | 35                                  | 130  |
| 2019 | Brunello di Montalcino, Argiano<br>Tuscany, Italy                          |                                                                                       | 38                                  | 160  |
| 2018 | Gevrey-Chambertin, David Duband<br>Côte de Nuits, Burgundy, France         |                                                                                       | 45                                  | 195  |
|      |                                                                            |                                                                                       | 125ml                               |      |
| 2015 | Barolo, Cerequio, Boroli<br>Barolo, Piedmont, Italy                        |    | 50                                  | 300  |
| 2019 | The Mascot<br>Napa Valley, California, USA                                 |    | 60                                  | 350  |
| 2008 | Château Lynch-Bages, Pauillac,<br>Bordeaux, France                         |    | 95                                  | 565  |
| 2019 | Grand Echezeaux, Domaine Baron Thénard,<br>Côte de Nuits, Burgundy, France |   | 95                                  | 690  |
| 2019 | Sassicaia, Tenuta San Guido<br>Bolgheri, Tuscany, Italy                    |  | 125                                 | 700  |
| 2012 | Château Palmer<br>Margaux, Bordeaux, France                                |  | 150                                 | 950  |
| 2005 | Harlan Estate<br>Napa Valley, California, USA                              |  | 350                                 | 2100 |
| 2014 | Petrus<br>Pomerol, Bordeaux, France                                        |  | 950                                 | 6500 |
| 2011 | Echezeaux Grand Cru<br>Domaine de la Romanée-Conti, Burgundy               |  | 1250                                | 8250 |

