

VIE
HOTEL

House Wines



VIEWINE&GRILL

RED

De Bortoli DB Shiraz

From Australia

THB 210 /glass

THB 1,160 /bottle

This wine shows notes of dark bramble fruit and hints of clove spice. Blended from grapes sourced across Australia, the result is a deliciously approachable, soft-scented Shiraz. Not overblown, it retains a charming aromatic purity and soft texture. The finesse of this wine would suit roast poultry.

Food recommend: Australian Wagyu Beef Sirloin Minute Steak 180g



Luis Felipe Edwards Cabernet Sauvignon

From Chili

THB 195 /glass

THB 1,050 /bottle

These very affordable, easy-drinking wines are the perfect introduction to the LFE style of winemaking. The grapes for this range come mainly from our Pupilla estate in the idyllic Colchagua Valley, expertly managed to enhance the fruit characteristics of each individual grape variety from the fresh, citrus-infused Sauvignon Blanc through to spicy Carmeneré, Chile's signature grape.

Food recommend: Lamb Eye Loin with Ratatouille



Le Merlot de la Chapelle

From France

THB 230 /glass

THB 1,200 /bottle

Produced from our Domaine de Saint Dominique, this wine has a deep purple/red colour and a bouquet of cassis with hints of vanilla. A full bodied wine with rich plummy fruit and cassis hints leaving an elegant long and peppery finish typical of this varietal.

Food recommend: French Duck with Grilled Vegetable and Slow Roasted Tomato Topped with Duck Juice



WHITE

De Bortoli DB Chardonnay

From Australia

THB 210 /glass

THB 1,150 /bottle

This fruit driven wine with crisp acid has been enhanced by lees stirring giving a great texture and balance to the mid palate. The subtle oak approach has given added structure to the wine without overpowering it leaving the stone fruit flavors to dominate.

Food recommend: Grilled Lobster with Herb Butter



Luis Felipe Edwards Chardonnay

From Chili

THB 195 /glass

THB 1,050 /bottle

The grapes for this range come mainly from our Pupilla estate in the idyllic Colchagua Valley, expertly managed to enhance the fruit characteristics of each individual grape variety from the fresh, citrus-infused Sauvignon Blanc through to spicy Carmenera, Chile's signature grape.

Food recommend: Snow Fish with Mushroom Mashed Potato and Steamed Vegetable Served with American Lobster Sauce



Le Sauvignon Blanc de la Chapelle

From France

THB 230 /glass

THB 1,200 /bottle

Made from 100% Sauvignon Blanc, this wine benefits from a climate influenced by both the Mediterranean and the Atlantic, producing a fruity wine full of citrus and apple, with nicely balanced acidity with a delicious and satisfying finish.

Food recommend: Caesar Salad with Cos Lettuce and Slow Cooked Egg Salad



BUBBLY

Duca Prosecco

From Australia

THB 175 /glass

THB 950 /bottle

Duca di Castelmonte Prosecco, Italian Brut sparkling wine. Excellent as aperitif, this wine is a perfect complement for light seafood pasta or soft cheese.



Food recommend: Rocket Salad with Blue Cheese, Beetroot and Walnut

