

THE COQUETVALE

HOTEL • BAR • RESTAURANT

SHOOTING COLLECTION

Chateau Cotes de Chambeau, St Emilion 2009 £30.00
Bordeaux, France

Brilliant garnet colour. Powerful, slightly spicy nose of wild fruits. Initially clean, powerful palate of ripe fruit. A great deal of weight. A full bodied, structured finish showing very good balance and fine tannins.

Amancaya Lafite Rothschild, Malbec/Cabernet 2007 £32.00
Mendoza, Argentina

This wine delivers the best of Bordeaux and the best of Mendoza by blending Cabernet Sauvignon and Malbec. The result is a bold, intensely fruited wine with complex notes of cigar box and spice, alongside integrated oak.

Esk Valley, Pinot Noir £36.00
Hawke's Bay, New Zealand

Low-yielding vines have produced great fruit which is aged in oak for 12 months to develop complexity. Classic, soft-textured new world Pinot Noir, elegant and eminently drinkable.

Chateau Cissac, Cru Bourgeois 2012 £36.00
Bordeaux, France

An excellent vintage is normally the best path to excellent wines and this densely structured and richly flavoured Chateau Cissac is no exception. Classic Claret in style, aged 14 months in oak, 30 percent new.

Chateau Grand Pey Lescours, St Emilion Grand Cru 2007 £37.95
Bordeaux, France

Enhanced on the palate with ripe, sweet autumn berries fused with tobacco, roasted coffee and spice. Lovely, juicy and vibrant with a generous prune and bramble finish.

Savigny-les-Beaune Rouge 2012 £47.00
Burgundy, France

This a juicy, sumptuous and light style of Pinot Noir with aromas of raspberry, cherry and a hint of damson. Light to medium body with fresh acidity, this is perfect for summer drinking.

Cune Imperial, Reserve Rioja 2011 £49.00
Rioja, Spain

Aged in oak barrels the juicy red fruit is tempered with fragrant spice and a heady note of vanilla. Highly appealing and great value Rioja.

Chateau les Ormes de Pez, St Estephe 2011 £65.00
Bordeaux, France

A dark ruby/plum-coloured 2011 with sweet cassis and black cherry fruit. A slightly short finish is present, but the wine has a good front end-loaded combination of fruit, extract and succulence.

Chateau Batailley, Grand Cru Classe Pauillac 2007 £97.95
Bordeaux, France

Bright fruit and well-integrated oak combine and the complex cedar and forest floor notes are quintessential characters of the best left bank wines. Soft, full and ready to drink, this fifth growth continues to show its class.



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MAGNUMS

Chateau La Roca, Cote de Rousillon, France	Bottle £37.00
<i>Delicious flavours of mature red berry fruits, vanilla and subtle spice with a long smooth finish.</i>	
Chardonnay L'Ardeche, Louis Latour, France	£45.00
<i>A well rounded creamy Chardonnay, bright yellow green in colour with a delicate bouquet and a subtle oaky touch.</i>	
Chateau Cissac, Cru Bourgeois, France	£74.00
<i>Classic Claret in style, aged 14 months in oak.</i>	
Savigny-les-Beaune Rouge, France	£95.00
<i>This a juicy, sumptuous and light style of Pinot Noir with aromas of raspberry, cherry and a hint of damson.</i>	
Cune Imperial, Reserve Rioja, Spain	£95.00
<i>Aged in oak barrels the juicy red fruit is tempered with fragrant spice and a heady note of vanilla.</i>	

POTTED HISTORY



The Coquetvale is an original grand railway hotel, originally known as The Station Hotel, built in the early 1880's by the Victorian industrialist, the first Lord Armstrong, shortly after the opening of the original Newcastle to Rothbury railway line to make it easier for visitors to get to his home, Cragside.

Services were reduced to two a day during World War II. Increasing competition from road transport made the line increasingly uneconomical. Sadly passenger services were withdrawn in 1952, the line closed in 1963 and the tracks lifted in 1964.

Since 1964 the hotel has gone through various stages of prosperity and poverty, and was purchased by Catherine and David Taylor in August 2016 with the aim of restoring this lovely hotel to its rightful position within the Rothbury community.

The hotel is in the very capable management of Catherine's sister, Alison Walklett, who, with David, have almost 60 years combined experience of owning and running successful hotels. The Coquetvale is, and will be, a long term labour of love, and we genuinely hope that you enjoy your visit to us, and keep coming back.