

Our wine selection aims to reflect the adventurous spirit of the Quince dining experience. The following producers are friends who frequently drop by for our special events, or simply to hang out and talk wine while they're in Thailand. While each has their own handwriting, they all work according to sustainable, organic, or biodynamic principles.

		·Glass	·Bottle
SHERRY DRY			
NV	LA BOTA DE FINO 68 · EQUIPO NAVAZOS · XERES · SPAIN A blast from the past; chalky and intense sherry aged under flor for some 10 years.	280 ^{60ML}	2.800
SPARKLING			
NV	PROSECCO DOC BRUT · ZARDETTO · VENETO, ITALY A precise sparkler that will uplift your spirit. Simple, fragrant and light.	290	1.700
WHITES			
2016	PICPOUL DE PINET · FELINES JOURDAN · LANGUEDOC, FRANCE There's almost a whiff of seawater and sunlight richness touching your palate with zesty and juicy fruit.	270	1.400
2016	CHENIN BLANC OLD VINES · KLOOF STREET · SWARTLAND, SOUTH AFRICA New wave Cape wines easily captures the cooling flavors of pear, yellow peach and botanical herbs in a juicy way. Sustainable	290	1.600
2015	QUINCY · ADELE ROUZE · LOIRE, FRANCE Almost our name sake from the Upper Loire. Aromatic. herbaceous & organic Sauvignon Blanc.	340	1.800
REDS			
2015	8 VENTS · ATLAN & ARTISAN · MALLORCA, SPAIN Our bestseller made by one of our partners. Plush and rich Island Cabernet & Merlot created by the wind of Baleares.	350	1.900
2016	VALPOLICELLA CLASSICO · BEGALI · VENETO, ITALY Bright, energetic with very distinct aromas of Maraschino cherries and dried cranberries.	240	1.400
2015	PETIT OURS BRUN · MATHIEU BARRET · RHONE, FRANCE Natural wine for Bordeaux are rare. Try this Merlot based Claret from great producer and vintage.	320	1.700
SWEET & OTHER FORTIFIED			
2010	TRAMINER AUSLESE · WEINGUT RABL · KAMPTAL · AUSTRIA · 500ML Lovely aromatic and floral dessert wine with fine acidity; sweet	260 ^{60ML}	1.800
2012	LATE BOTTLED VINTAGE · NIEPOORT · DUORO · PORTUGAL Bottled in 2016 and notable for its power, precision and lift.	250 ^{60ML}	2.700
2013	CASA DEL INCA · EQUIPO NAVAZOS · MONTILLA · MORILLES · SPAIN From sun-dried Pedro Ximénez grapes with aromas of molasses, honey, spices; sweet and luscious	290 ^{60ML}	2.600