

EMMANUEL COLLEGE

DRINKS LIST

APRIL – SEPTEMBER 2022



ST ANDREW'S STREET
CAMBRIDGE CB2 3AP

CHAMPAGNE & SPARKLING WINE

- Apaltagua, Costero Extra Brut, San Antonio, Chile; NV (ve)** £24
A blend of Chardonnay & Sauvignon Blanc, with a zesty fresh appeal and a smooth Chardonnay finish. Made in the traditional Champagne method
- Ca Di Rajo, Terredirai Prosecco DOC, Treviso, Italy; 2020** £27
A vintage Prosecco with delicate bubbles and a refined elegance, not usually seen in other Proseccos
- Arthur Metz, Crémant d'Alsace Brut Prestige, France; NV** £31
Dry sparkling wine made in the traditional Champagne method
- Bolney Bubbly, West Sussex, England; NV** £46
Delightful floral & brioche notes combine with zesty citrus fruit, honeysuckle and elderflower
- Bauchet Origine Brut, Champagne, France; NV** £47
A rich blend of 70% Chardonnay & 30% Pinot Noir, the Bauchet family are one of the largest grower/producers in Champagne, and all the grapes used in their Champagnes are grown in their vineyards

WHITE WINES

- Los Tres Curas, Sauvignon Blanc, Chile; 2021** £21
From the Central Valley, with classic Sauvignon Blanc flavors of green apple and citrus
- Hoopenburg, Bush Vine Chenin Blanc, South Africa; 2021 (ve)** £21
A fruit-based wine with a backbone of acidity
- Apaltagua, Reserva Riesling, Casablanca Valley, Chile; 2019 (ve)** £23
A fragrant aromatic that works well with spice
- La Solitaire, Côtes du Rhône Blanc, France; 2020** £24
Careful use of oak adds texture & vinosity to this very drinkable white
- Misty Cove, Sauvignon Blanc, Marlborough, New Zealand; 2021** £27
Fresh apple & green grape flavors from this classic New Zealand Sauvignon Blanc
- Bouchard Père & Fils, Mâcon-Lugny Saint-Pierre Blanc, France; 2017** £32
Chardonnay grape from Burgundy with no oak and a fresh buttery finish
- Bodegas Gallegas, Albariño Rías Baixas, Galicia, Spain; 2018 (ve)** £27
Crisp acidity and smooth texture, good with meaty fish or shellfish
- Domaine Bouchié-Chatellier, Pouilly-Fumé La Renardière, France; 2018** £29
Sauvignon Blanc from the Loire
- Fratelli Casetta, Gavi del Comune di Gavi, Piemonte, Italy; 2020** £31
Fresh & fruity, fragrant with strong body and light acidity

Simonnet-Febvre, Chablis, France; 2018 £35
French Chablis from Burgundy with generous fruit, finesse and elegance

ROSÉ

Syrah Rosé, Vin de Pays d'Oc, France; 2020 £21
French Rosé from the Languedoc

Allamanda Pinot Grigio Rosé, Italy; 2020 £21
Light fresh summer fruits in this Italian Rosé

Château Minuty, M de Minuty Rosé St Tropez, France; 2021 £33
A classic Provence Rosé with sharp light fruit; great for a summer celebration

RED WINES

Los Tres Curas, Carmenere, Chile; 2021 £21
From the Central Valley; punches above its name in dark fruit flavour with unusual grapes

Almeida Garrett, Entre Serras, Beira Interior, Portugal; 2019 £21
From the slopes of the Serra da Estrela mountain range in the heart of Portugal; a blend of indigenous grape varieties with bite and a little tannin, as well as black fruit

Hoopenburg, Bush Vine Pinotage, Stellenbosch, South Africa; 2020 (ve) £21
Full tannins and dark fruit make this wine; pairs well with all red meats

Santiago Crianza Rioja, Spain; 2018 £24
One year of oak ageing for this classic Tempranillo Spanish red

Bodega Trivento, Pascual Toso Malbec, Argentina; 2018 £26
Award-winning Malbec from Mendoza by Concha Y Toro

Passitivo Primitivo, Puglia, Italy; 2018 £27
A wine bursting with richness; full of fruit notes and low tannins

De Bortoli, Pinot Noir, Yarra Valley, Australia; 2018 £28
Rich and full of dark fruit; more body than a classic French Burgundy

Domaine de la Bouroniere, Beaujolais, Fleurie, France; 2020 £29
Red fruits from a leading Gamay grape producer

Bouchard Père & Fils, La Vignee Pinot Noir, Bourgogne France; 2016 £29
A French Pinot from Burgundy, delivering subtle fruit notes

Château Bagnois, Bordeaux St Emillion Grand Cru, France; 2014 £33
Smooth, round and full, with good acid balance and cherry & vanilla notes

Château Cissac, Cru Bourgeois Haut-Medoc, France; 2014 £35
A Left Bank Medoc from Bordeaux, with rich dark fruit flavours

SWEET WINE

Santa Carolina Emiliana, *Late Harvest*, Chile; 2016 (½ bottle) £15

An organic sweet wine with peach, nectarine & honey notes

Château Pontac, *Cuvée Alexandre Loupiac*, France; 2015 (½ bottle) £18

Fresh and full of fruit: grapefruit, pineapple, mango and other tropical fruits; still very fresh

PORT

EMMANUEL COLLEGE Own Label, Ruby Port £24

Classic ruby Port, full of rich dark sweet fruit flavours

Dows, *Late Vintage Port*; 2012 £30

A refined Port from a single Quinta with flavours of blackberry, plum & blackcurrant

ALE

EMMANUEL COLLEGE Own Label Ale; 4.5% £6

OTHER ALCOHOLIC & NON-ALCOHOLIC BEVERAGES

Double Spirit & Mixer	£9/glass
Bottled Lager (330ml)	£5/bottle
Speciality Beers (500ml)	£6/bottle
Pimm's & Lemonade with Fresh Fruit, Cucumber & Mint	£35/jug *
Non-Alcoholic Fruit Punch	£4/jug *
Canned Soft Drinks	£1.50/can
Still or Sparkling Bottled Water	£2.50/bottle
Sparkling Elderflower	£4.50/bottle
Raspberry Lemonade	£4.50/bottle
Orange, Apple, Tomato Juice	£2/glass

* approximately 12 glasses

PLEASE NOTE

To ensure your requested wines are available in the College cellar, 14 days' notice is required for ordering. These vintages are subject to change at the time of ordering.

For advice on selecting your menu, please email THE COLLEGE'S HEAD OF CATERING, MATTHEW CARTER or phone: 01223 334262