EMMANUEL COLLEGE

Drinks list
oct '21 – apr '22

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; 2018 NV £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; 2018 £21
From the Central Valley, with classic Sauvignon Blanc flavors of green apple and citrus

Hoopenburg, Bush Vine Chenin Blanc, South Africa; 2015 (ve) £21
A fruit-based wine with a backbone of acidity

Apaltagua, Reserva Riesling, Casablanca Valley, Chile; 2018 (ve) £23
A fragrant aromatic that works well with spice

La Solitaire, Côtes du Rhône Blanc, France; 2017 £24
Careful use of oak adds texture & vinosity to this very drinkable white

Misty Cove, Sauvignon Blanc, Marlborough, New Zealand; 2018 £27
Fresh apple & green grape flavors from this classic New Zealand Sauvignon Blanc

Bouchard Père & Fils, Mâcon-Lugny Saint-Pierre Blanc, France; 2017 £29
Chardonnay grape from Burgundy with no oak and a fresh buttery finish

Bodegas Gallegas, Albariño Rías Baixas, Galicia, Spain; 2015 (ve) £27
Crisp acidity and smooth texture, good with meaty fish or shellfish

Domaine Bouchié-Chatellier, Pouilly-Fumé La Renardière, France; 2017 £29
Sauvignon Blanc from the Loire

Fratelli Casetta, Gavi del Comune di Gavi, Piemonte, Italy; 2018 £31
Fresh & fruity, fragrant with strong body and light acidity
Simonnet-Febvre, Chablis, France; 2016
French Chablis from Burgundy with generous fruit, finesse and elegance

£35

**Rosé**

Syrah Rosé, Vin de Pays d'Oc, France; 2017
French Rosé from the Languedoc

£21

Allamanda Pinot Grigio Rosé, Italy; 2017
Light fresh summer fruits in this Italian Rosé

£21

Château Minuty, M de Minuty Rosé St Tropez, France; 2019
A classic Provence Rosé with sharp light fruit; great for a summer celebration

£33

**Red Wines**

Los Tres Curas, Carmenere, Chile; 2017
From the Central Valley; punches above its name in dark fruit flavour with unusual grapes

£21

Almeida Garrett, Entre Serras, Beira Interior, Portugal; 2015
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

£21

Hoopenburg, Bush Vine Pinotage, Stellenbosch, South Africa; 2016 (ve)
Full tannins and dark fruit make this wine; pairs well with all red meats

£21

Santiago Crianza Rioja, Spain; 2014
One year of oak ageing for this classic Tempranillo Spanish red

£24

Bodega Trivento, Pascual Toso Malbec, Argentina; 2017
Award-winning Malbec from Mendoza by Concha Y Toro

£26

Passitivo Primitivo, Puglia, Italy; 2016
A wine bursting with richness; full of fruit notes and low tannins

£27

De Bortoli, Pinot Noir, Yarra Valley, Australia; 2017
Rich and full of dark fruit; more body than a classic French Burgundy

£28

Domaine de la Bouroniere, Beaujolais, Fleurie, France; 2017
Red fruits from a leading Gamay grape producer

£29

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

£29

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

£33

Château Cissac, Cru Bourgeois Haut-Medoc, France; 2012
A Left Bank Medoc from Bordeaux, with rich dark fruit flavours

£35
**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