

EMMANUEL COLLEGE

DRINKS LIST

OCTOBER 2022 – APRIL 2023



ST ANDREW'S STREET
CAMBRIDGE CB2 3AP

CHAMPAGNE & SPARKLING WINE

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 £23

From the Central Valley, with classic Sauvignon Blanc flavors of green apple and citrus

Hoopenburg, Bush Vine Chenin Blanc, South Africa; 2021 (ve) £23

A fruit-based wine with a backbone of acidity

Apaltagua, Reserva Riesling, Casablanca Valley, Chile; 2019 (ve) £24

A fragrant aromatic that works well with spice

La Solitaire, Côtes du Rhône Blanc, France; 2020 £25

Careful use of oak adds texture & vinosity to this very drinkable white

Misty Cove, Sauvignon Blanc, Marlborough, New Zealand; 2021 £28

Fresh apple & green grape flavors from this classic New Zealand Sauvignon Blanc

Bouchard Père & Fils, Mâcon-Lugny Saint-Pierre Blanc, France; 2017 £33

Chardonnay grape from Burgundy with no oak and a fresh buttery finish

Domaine Bouchié-Chatellier, Pouilly-Fumé La Renardière, France; 2018 £30

Sauvignon Blanc from the Loire

Bodegas Cerrolaza, ADM Rioja Blanco, Spain; 2019 £27

Light on the palate, balanced, fresh with notes of acidity giving with to a citric aftertaste.

Simonnet-Febvre, Chablis, France; 2018 £39

French Chablis from Burgundy with generous fruit, finesse and elegance

Rosé

- Syrah Rosé, Vin de Pays d'Oc, France; 2020** £23
French Rosé from the Languedoc
- Château Minuty, M de Minuty Rosé St Tropez, France; 2021** £34
A classic Provence Rosé with sharp light fruit; great for a summer celebration

RED WINES

- Los Tres Curas, Carmenere, Chile; 2021** £23
From the Central Valley; punches above its name in dark fruit flavour with unusual grapes
- Hoopenburg, Bush Vine Pinotage, Stellenbosch, South Africa; 2020 (ve)** £23
Full tannins and dark fruit make this wine; pairs well with all red meats
- Santiago Crianza Rioja, Spain; 2018** £25
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** £40
Smooth, round and full, with good acid balance and cherry & vanilla notes
- Château Cissac, Cru Bourgeois Haut-Medoc, France; 2014** £42
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)** £16
Fresh and full of fruit: grapefruit, pineapple, mango and other tropical fruits; still very fresh

PORT

EMMANUEL COLLEGE Own Label, Ruby Port £26

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