



DRINKS LIST

SPRING/ SUMMER 2025

CHAMPAGNE AND SPARKLING WINE

| | |
|---|--------|
| Dominico de Bertiol Valdobbiadene DOGC, Treviso, Italy; 2022 | £31.00 |
| A Prosecco with delicate bubbles and a refined elegance | |
| Crémant de Bourgogne Chartron & Trébuchet, France; NV | £33.00 |
| Dry sparkling wine made in the traditional Champagne method | |
| Bolney Bubbly, West Sussex, England; NV | £47.00 |
| Delightful floral & brioche notes combine with zesty citrus fruit, honeysuckle and elderflower | |
| Bauchet Origine Brut, Champagne, France; NV | £48.00 |
| 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

| | |
|---|--------|
| Andersbrook Chenin Blanc South Africa; 2023 | £27.00 |
| A great example of a fruity easy to drink Chenin | |
| Umbrele Sauvignon Blanc Estate Bottled, Romanian 2023 (ve) | £28.00 |
| A vibrant pure wine tasting of crisp green fruit with a backbone of acidity | |
| Philippe Gocker, Riesling, Alsace, France; 2019 | £28.00 |
| A fragrant aromatic that works well with spice | |
| La Solitaire, Côtes du Rhône Blanc, France; 2023 (ve) | £32.00 |
| Careful use of oak adds texture & vinosity to this very drinkable white | |
| Misty Cove, Sauvignon Blanc, Marlborough, New Zealand; 2023 | £32.00 |

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

Les Arbillons Vignoble Mâcon Villages, France; 2023 £38.00

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

Domaine Bouchié-Chatellier, Pouilly-Fumé La Renardière, France; 2022 (ve) £40.00

A Classic Sauvignon Blanc from the Loire with green apple notes and nice acidity

Domaine de La Motte Chablis, France; 2022 £45.00

French Chablis from Burgundy with generous fruit, finesse and elegance

ROSÉ

Casal Mendes Rosé NV £28.00

A light sparkling rose perfect for summer drinks or garden party

Saint Louis de Provence, France £30.00

A fruity wine from the Provence with great acidity

Château Minuty, M de Minuty Rosé St Tropez, France; 2021 £36.00

A classic Provence Rosé with sharp light fruit; great for a summer celebration

RED

Andersbrook Shiraz, South Africa 2022 (ve) £27.00

A full-bodied Shiraz from the cape wetlands

Umbrele Pinot Noir Estate Bottled, Romania 2021 (ve) £28.00

A complex wine with delicate dark cherry flavours

Santiago Crianza Rioja, Spain; 2021 £32.00

One year of oak ageing for this classic Tempranillo Spanish Red

Pascual Toso Estate Malbec, Argentina; 2021 (ve) £34.00

Award-winning Malbec from Mendoza by Concha Y Toro

Passimora, Nero D'Avola DOC 2023 £40.00

A rich, deep red wine with full dark fruits

De Bortoli, Pinot Noir, Yarra Valley, Australia; 2023 £35.00

Rich and full of dark fruit; more body than a classic French Burgundy

Domaine de la Bouronnière, Beaujolais, Fleurie, France; 2021 £37.00

Red fruits from a leading Gamay grape producer

Bouchard Père & Fils, La Vignée Pinot Noir, Bourgogne, France; 2016 £38.00

A French Pinot from Burgundy, delivering subtle fruit notes

Château Cissac, Cru Bourgeois Haut-Médoc, France; 2017 £45.00

A Left Bank Médoc from Bordeaux, with rich dark fruit flavours, tannins

SWEET

Santa Carolina Emiliana, Late Harvest, Chile; 2019 (1/2 bottle) £19.00

An organic sweet wine with peach, nectarine & honey notes

Château Pontac, Cuvée Alexandre Loupiac, France; 2015 (1/2 bottle) £20.00

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

PORT

Emmanuel College Own Label, Ruby Port £34.00

Classic ruby Port, full of rich dark sweet fruit flavours

Dows, Late Vintage Port; 2012 £40.00

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

OTHER ALCOHOLIC & NON ALCHOLIC BEVERAGES

Double Spirit & Mixer £10.00 per glass

Bottled Lager (330ml) £5.00 per bottle

Emmanuel College Own Label Ale; (500ml) 4.5% £6.00 per bottle

Speciality Beers (500ml) £6.00 per bottle

Pimm's & Lemonade with Fresh Fruit, Cucumber & Mint* £40.00 per jug

| | |
|----------------------------------|------------------|
| Non-Alcoholic Fruit Punch | £4.00 per jug |
| Canned Soft Drinks | £1.50 per can |
| Still or Sparkling Bottled Water | £2.50 per bottle |
| Sparkling Elderflower | £5.00 per bottle |
| Raspberry Lemonade | £5.00 per bottle |
| Orange, Apple, Tomato Juice | £2.00 per glass |

*Approximately 12 glasses

PLEASE NOTE

To ensure your requested wines are available in the College cellar, 14 days' notice is required for ordering.

All alcohol prices include VAT. All other drinks will be subject to VAT.

These vintages are subject to change at the time of ordering.

For advice on selecting your menu, please email the Catering Manager, Matthew Carter: mc256@emma.cam.ac.uk, or by phone: 01223 334262.