



# EMMANUEL COLLEGE

## Drinks List 2021



Emmanuel College  
St Andrews Street, Cambridge CB2 3AP

10 days' notice is required to ensure your requested wines are available in our cellar, please note these vintages are subject to change at the time of ordering.

## CHAMPAGNE & SPARKLING WINE

Costero Extra Brut, Apaltagua, San Antonio, Chile NV (Vegan) <i>A blend of Chardonnay/Sauvignon Blanc with a zesty fresh appeal and a smooth Chardonnay finish made in the Champagne traditional method</i>	£21.00
Terredirai Prosecco DOC, Ca Di Rajo, Treviso 2018 Italy <i>A vintage Prosecco with delicate bubbles and a refined elegance not seen in other Proseccos</i>	£23.00
Crémant d'Alsace Brut Prestige Arthur Metz NV France <i>Dry Sparkling wine made in the champagne traditional method</i>	£29.50
Bolney Bubbly West Sussex NV England <i>Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower</i>	£46.00
Bauchet 'Origine' Brut Champagne NV France <i>A rich blend of 70% Chardonnay and 30% Pinot Noir, the Bauchet family are one of the largest grower producers in Champagne, all the grapes used in their Champagnes are grown in their vineyards</i>	£47.00

## WHITE WINES

Los Tres Curas Sauvignon Blanc 2018 Chile (Vegan) <i>From the Central Valley with classic Sauvignon Blanc flavours of green apple and citrus</i>	£18.50
Hoopenburg 'Bush Vine' Chenin Blanc South Africa 2019 (Vegan) <i>A nice fruit based wine with a backbone of acidity for a good wine with food</i>	£18.50
Apaltagua 'Reserva' Riesling Casablanca Valley Chile 2018 (Vegan) <i>Aromatic Wine that works well with spice</i>	£19.00
Côtes du Rhône Blanc La Solitaire 2017 France (Vegan) <i>Careful use of oak adds texture and vinosity to this very drinkable white</i>	£22.00
Misty Cove Sauvignon Blanc Marlborough 2019 New Zealand <i>Fresh apple and green grape flavors from this classic New Zealand Sauvignon Blanc</i>	£24.00
Mâcon-Lugny Saint-Pierre Bouchard Pere et Fils 2017 France <i>Chardonnay grape from Burgundy with no oak, fresh buttery finish</i>	£24.00
Albarino, Bodegas Gallegas, Rias Bixas Galicia Spain 2018 (Vegan) <i>Crisp Acidity and smooth texture, good with meaty fish or shellfish</i>	£24.00
La Renardière Pouilly-Fumé Domaine Bouche-Chatellier 2017 France <i>Sauvignon blanc from the Loire</i>	£27.00
Gavi Gavi del Commune di Gavi, Fratelli Casetta Piemonte Italy 2018 <i>Fresh and fruity, fragrant with strong body and light acidity</i>	£29.00
Chablis Simonnet Febvre 2016 France <i>French Chablis from Burgundy with generous fruit, finesse and elegance</i>	£30.00

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## ROSE

Syrah Rose Vin de Pays d'Oc 2017 France <i>French Rose from the Languedoc</i>	£18.50
Allamanda Pinot Grigio Rose 2017 Italy (Vegan) <i>Light fresh summer fruits in this Italian Rose</i>	£18.50
M de Minuty St Tropez Rose 2018 France <i>A Classic Provence Rose with sharp light fruit great for a summer celebration</i>	£30.00

## RED WINES

Los Tres Curas Carmenere 2017 Chile (Vegan) <i>From the Central Valley with this unusual grapes that punches above its name in dark fruit flavor</i>	£18.50
Hoopenburg 'Bush Vine' Pinotage Stellenbosch South Africa 2016 (Vegan) <i>Full Tanins and Dark Fruit make this wine great more all red meats</i>	£19.00
Rioja Santiago Crianza 2015 Spain <i>One year of oak ageing for this classic Spanish red</i>	£21.00
Pascual Toso Vina Trivento Bodegas Malbec 2017 Argentina (Vegetarian) <i>Award winning Malbec from Mendoza by Concha Y Toro</i>	£23.00
Passitivo Primitivo Puglia 2016 Italy <i>A wine bursting with rich full of fruit notes, low tanins</i>	£23.00
De Bortoli Yarra Valley Pinot Noir 2017 Australia (Vegan) <i>Rich full of dark fruit more body than a classic French Burgundy</i>	£24.00
Domaine de la Bouroniere, Fleurie, Beaujolais France 2017 <i>Great red fruit easy and good drinking gamay from a leading producer</i>	£25.00
Bourgogne Pinot Noir La Vignee Bouchard Pere et Fils 2016 France <i>A French Pinot from Burgundy delivering subtle fruit notes</i>	£24.00
Château Bagnois Grand Cru St Emillion Bordeaux 2014 France <i>Smooth round and full with good acid balance and cherry and vanilla notes</i>	£31.00
Chateau Cissac Cru Bourgeois Haut Bordeaux Medoc 2012 France <i>A left bank Medoc from Bordeaux with rich dark fruit flavors</i>	£31.50

## SWEET WINE

Emiliana Late Harvest Santa Carolina 2016 (½ bottle) Chile <i>An organic sweet wine with peach, nectarine and honey notes</i>	£14.00
Chateaux Pontac, Loupiac France 2015 (½ bottle) <i>Fresh and full of fruit. Grapefruit, pineapple, mango and other tropical fruits. Still very fresh</i>	£17.00

## PORT

College Ruby Port	£22.00
<i>Classic Ruby Port full of rich dark sweet fruit flavours</i>	
Dows Late Vintage Port 2012	£27.00
<i>A refined port from a single Quinta, blackberry, plum and blackcurrant</i>	

## ALE

Emmanuel College Own Label Ale 4.5%	£5.00
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## SUNDRY ALCOHOLIC AND NON ALCOHOLIC BEVERAGES

Double Spirits and Mixer	<i>per glass</i> £7.00
Bottled Lager	<i>per 330ml bottle</i> £4.00
Speciality Beers	<i>per 500ml bottle</i> £5.00
PIMMS & lemonade, fruit, cucumber and mint (approximately 12 glasses))	<i>per jug</i> £32.50
Non Alcoholic Fruit Punch	<i>per jug</i> £4.00
Wine	<i>per glass</i> £4.00
Canned Soft Drinks	<i>per can</i> £1.50
Still or Sparkling Bottled Water	<i>per bottle</i> £2.50
Sparkling Elderflower	<i>per bottle</i> £4.50
Raspberry Lemonade	<i>per bottle</i> £4.50
Orange, Apple, Tomato Juice	<i>per jug</i> £3.00
Orange, Apple, Tomato Juice per glass	<i>per glass</i> £2.00

*For advice on selecting wines which compliment your menu, please contact:  
Executive Head Chef/Head of Catering – Matthew Carter  
mc256@emma.cam.ac.uk  
Tel: 01223 334262*

ALL PRICES INCLUDE VAT AT THE CURRENT RATE



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