



EMMANUEL COLLEGE

Wine List

1st April – 30th September 2019



Emmanuel College
St Andrews Street, Cambridge CB2 3AP

10 days' notice is required to ensure your requested wines are available in our cellar

CHAMPAGNE & SPARKLING WINE

Prosecco Frizzante Stelvin NV <i>Italy</i> <i>Classic prosecco with lots of bubbles and light stone fruit notes</i>	£21.00
Castell Llord Brut Cava NV <i>Spain</i> <i>Classic Spanish Cava made in the traditional method, dry with peach and pear notes</i>	£21.00
Crémant d'Alsace Brut Prestige Arthur Metz NV <i>France</i> <i>Dry Sparkling wine made in the champagne traditional method</i>	£29.50
Bolney Bubbly West Sussex NV <i>England</i> <i>Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower</i>	£42.00
Champagne Beaumont des Crayères Grand Reserve NV <i>France</i> <i>Single estate champagne with golden in colour with fine bubbles, rich scents of biscuit, brioche, honey, yellow plum, grapefruit and butter</i>	£49.00

WHITE WINES

Andersbrook Western Cape Chenin Blanc 2018 <i>South Africa</i> <i>Full and fruity Chenin with green apple flavours</i>	£17.50
Los Tres Curas Sauvignon Blanc 2018 <i>Chile</i> <i>From the Central Valley with classic Sauvignon blanc flavours</i>	£17.50
Les Gites Blanc 2018 <i>France</i> <i>Crisp and fresh green fruit flavours for this young French White</i>	£17.50
Viognier Vin de Pays d'Oc 2018 <i>France</i> <i>Medium-deep straw color. Closed nose with a small amount of freshness and orange blossom</i>	£18.00
Côtes de Gascogne 2015 <i>France</i> <i>Flavoursome, elderflower-scented, dry and crisp on the finish</i>	£18.50
False Bay Chenin Blanc 2017 <i>South Africa</i> <i>Lightly oaked Chenin, pale gold colour, grassy with a green apple bite</i>	£19.00
Côtes du Rhône Blanc La Solitaire 2017 <i>France</i> <i>Careful use of oak adds texture and vinosity to this very drinkable white</i>	£21.00
Mâcon-Lugny Saint-Pierre Bouchard Pere et Fils 2017 <i>France</i> <i>Chardonnay grape from Burgundy with no oak, fresh buttery finish</i>	£23.00
Spineyback Waimea Family Estate Riesling 2017 <i>New Zealand</i> <i>A New Zealand Riesling from Marlborough with green apple and citrus notes</i>	£23.00
La Renardière Pouilly-Fumé Domaine Bouche-Chatellier 2017 <i>France</i> <i>Sauvignon blanc from the Loire</i>	£27.00
Sancerre Blanc Domaine Des Clairneaux 2017 <i>France</i> <i>French Sancerre from the north appellation, of the Loire</i>	£27.00
Wyebrook Estate Sauvignon Blanc <i>New Zealand</i> <i>Fresh apple and green grape flavours from this classic New Zealand Sauvignon blanc</i>	£27.00
Chablis Simonnet Febvre 2016 <i>France</i> <i>French Chablis from Burgundy with generous fruit, finesse and elegance</i>	£29.00

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ROSE

Syrah Rose Vin de Pays d'Oc 2017 France <i>French Rose from the Languedoc</i>	£17.50
Allamanda Pinot Grigio Rose 2017 Italy <i>Light fresh summer fruits in this Italian Rose</i>	£18.00
Mado en Provence, Côtes de Provence Rose 2017 France <i>A Provence style rose with sharp light fruit great for a summer celebration</i>	£30.00

RED WINES

Los Tres Curas Carmenere 2017 Chile <i>From the Central Valley with this unusual grapes that punches above its name in dark fruit flavor</i>	£17.50
Andersbrook Western Cape Shiraz 2017 South Africa <i>A ripe full Shiraz</i>	£17.50
Dusty Road Western Cape Pinotage 2015 South Africa <i>Fresh fruit driven wines from the Western Cape</i>	£18.50
Ajaya Cabernet Sauvignon 2017 South Africa <i>A lighter red from South Africa, young notes of red fruits</i>	£19.00
Rioja Santiago Crianza 2014 Spain <i>One year of oak ageing for this classic Spanish red</i>	£21.00
Bourgogne Pinot Noir La Vignee Bouchard Pere et Fils 2016 France <i>A French Pinot from Burgundy delivering subtle fruit notes</i>	£24.00
Pascual Toso Vina Trivento Bodegas Malbec 2017 Argentina <i>Award winning Malbec from Mendoza by Concha Y Toro</i>	£22.00
Passitivo Primitivo Puglia 2016 Italy <i>A wine bursting with rich full of fruit notes</i>	£22.00
De Bortoli Yarra Valley Pinot Noir 2017 Australia <i>Rich full of dark fruit more body than a classic French Burgundy</i>	£22.50
Château Chapelle d'Alienor Bordeaux Supérieur 2015 France <i>Smooth round and full with good acid balance and some savory notes</i>	£29.00
Chateau Cissac Cru Bourgeois Haut Bordeaux Medoc 2012 France <i>A left bank Medoc from Bordeaux with rich dark fruit flavors</i>	£31.00
Barolo Giovanni Viberti 2006 Italy <i>A big heavy wine that deserves respect with long flavor notes of dark fruit and tannins</i>	£50.00

SWEET WINE

Emiliana Late Harvest Santa Carolina 2016 ½ bottles Chile <i>An organic sweet wine with peach, nectarine and honey notes</i>	£14.00
Chateaux Monbazillac Domaine de Grange ½ bottle 2013 France <i>From the famous Monbazillac chateaux outside Bergerac with high sweet fruits and a mellow finish</i>	£17.00

PORT

College Ruby Port	£19.50
<i>Classic Ruby Port full of rich dark sweet fruit flavours</i>	
Dows Late Vintage Port 2012	£25.00
<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	£7.00
Bottled Lager 330ml	£4.00
Speciality Beers 500ml	£5.00
PIMMS & lemonade, fruit, cucumber and mint (per 12 guests)	£32.50
Non Alcoholic Fruit Punch (per litre)	£4.00
Wine per glass	£4.00
Canned Soft Drinks	£1.50
Bottled Water, Still or Sparkling (per litre)	£2.50
Sparkling Elderflower, Raspberry Lemonade	£4.50
Orange, Apple, Tomato Juice (per litre)	£3.00
Orange, Apple, Tomato Juice per glass	£2.00

For advice on selecting wines which compliment your menu, please contact:

Executive Head Chef/Head of Catering – Matthew Carter

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Tel: 01223 334262

ALL PRICES INCLUDE VAT AT THE CURRENT RATE

