



St Edmund's College

St Edmunds College Conference Wine List

Champagne and Sparkling

1 Le Calle Prosecco Spumante Extra Dry, Italy £19.00

A bright and fruity Prosecco giving tropical pineapple, pear and vibrant apple notes. A delightful sparkling wine for any event.

2 Cava Brut NV Francesc Ricart, Spain £18.50

Pale yellow colour with floral and honey hints, it is fresh, balanced, fruity and with fine bubbles from 14 months bottle ageing. Ideal as an aperitif and for accompanying seafood.

3 Ch. Rives-Blanques Blanquette de Limoux 2013, France £26.50

A superb sparkling wine from the rare Mauzac grape - soft, fresh, with an elegant (slightly appley) fruit character and persistent mousse. Bottle fermentation adds toastiness & complexity on the palate.

4 Pierre Bertrand 1er Cru Brut NV Champagne £36.00

Tiny house in the famous village of Cumieres in the Marne Valley. Pinot-dominated like most wines from this village, it's deep copper/gold and wonderfully peachy and lush, explosively juicy, and great value.

White Wine

5 Bella Modella Pinot Grigio 2015 IGT Umbria, Italy £14.00

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.

6 De Bortoli The Accomplice Chardonnay 2016 SE Australia £14.50

Chardonnay from selected vineyards in the Riverina, chosen for their intense varietal characters. Warm fermentation and a wide variety of yeast strains were used to add complexity and texture. Clean, lean and unoaked. A very modern style.

7 Dom. Gayda Flying Solo Grenache Blanc Viognier 2015 IGP Pays d'Oc, France £14.50

Grenache Blanc, a charming but overlooked variety, offers really lovely green apple fruit with a lovely acid snap. Viognier brings scent and lushness.

8 De Bortoli Willowglen Gewurztraminer-Riesling 2015 SE Australia £15.00

Sweet scented rosewater Gewurztraminer character complemented by Riesling, which adds a citrus freshness. Off-dry style ideal with spicy dishes.

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| 9 | Chenin Blanc 2015 IGP Valentin Fleur, IGP Val de Loire, France | £15.00 |
| | Spicy cinnamon and apple on the nose. Stony with a mineral influence, peach and apple fruit. Good acid that balances the slight sweetness. | |
| 10 | Lopez de Haro Rioja Blanco Baricca 2015, Spain | £15.00 |
| | Barrel fermented and aged for 3 months, this has just the right amount of oak to make it unmistakably Rioja without letting the oak overpower the subtle fruit flavours of the Viura grape variety. Really pleasing to drink on its own or with creamy dishes. | |
| 11 | Sauvignon Touraine 2016 Do. De la Rablais, France | £16.00 |
| | Shows up more expensive rivals from the Loire and beyond. Teasingly high in acidity, pitch perfect when it comes to classic gooseberry flavour and with a mineral core that completes the wine. Classic seafood accompaniment. | |
| 12 | Les Grands Bouillons Picpoul de Pinet 2015, France | £16.50 |
| | Classic Picpoul de Pinet with a pretty floral nose, very refreshing on the palate and an attractive grapefruit and lemon peel finish. A classy drink with cool clear fruit flavours, fresh acidity and mineral finish. | |
| 13 | Taringi Sauvignon Blanc Marlborough 2016, New Zealand | £16.50 |
| | Lovely texture here - classic gooseberry and grassy nose, ripe, dry and juicy with more gooseberry and tropical fruit on the palate. | |
| 14 | Fiano IGT Sicilia 2015 Mandrarossa, Italy | £18.00 |
| | Previous winner of International Wine Challenge Best Italian White Wine. More herbal than fruity – cut grass and fennel. Rich but poised. Try with green herb dishes. Likes onion and garlic. | |
| 15 | Pinot Blanc Reserve 2013, Cave de Hunawehr, Alsace | £18.00 |
| | The nose is fresh with a little crisp apple and hints of apricot and yellow plum. The typically high acidity pairs well with the slight residual sugar and the flavours follow from the nose. The finish is clean with elegant hints of apricot. | |
| 16 | Bourgogne Cote Chalonnaise Chardonnay 2015 Vignerons de Buxy, Burgundy | £20.00 |
| | Fruity, elegant Chardonnay with a hint of creamy oak, this is a super example of modern Burgundian winemaking from the impressive Buxy cooperative. Highly recommended. | |
| 17 | Dr Loosen Estate Riesling QbA 2015 Mosel, Germany | £21.00 |
| | Dr. Loosen produces Riesling from traditional, slate-soil vineyards in the Mosel Valley. This is a classic Riesling from the Mosel, characterised by a floral nose with a hint of honey. A blast of fruit on the initial palate gives way to an intense mineral sensation. | |

Rosé Wine

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| 18 | Discovery Beach White Zinfandel 2015, Lodi, California | £15.00 |
| | A fantastic rosé from California's flagship variety. Delicate ripe watermelon, appealing strawberry and a hint of dried cranberry swirl together with a gentle sweetness and a crisp, balanced finish. | |

19 Jules Provence Rosé 2016, France £18.50

Clear peach coloured rosé with nice silver reflections. The nose is refined and aromatic, with aromas of white peach, citrus fruits and a touch of minerality. Rounded palate, with a long fruity finish.

Red Wine

20 Umbrele Calusari Pinot Noir 2016 Romania £14.50

A lovely Pinot Noir. Light with a soft welcoming nose of autumn fruits. Soft smooth & spicy flavours throughout with generous soft fruit flavours & a pleasing aftertaste.

21 De Bortoli The Accomplice Shiraz 2015 SE Australia £14.50

An Australian classic, full of vibrant red fruits balanced with spice and sweet oak. The mid weight palate has lots of red cherries and blackberries and finishes with gentle spicy oak and mocha characters.

22 Negroamaro ""Terramare"" IGT Salento 2015 Feudi di Guagnano, Italy £15.00

Warm, sunny, brambly fruit, with slightly bitter chocolate tones and a velvety texture. Great on its own and with Italian dishes.

23 Montaignan Old Vine Carignan 2016 Vin de France £15.00

Typically juicy, with lots of delicious red fruits, a lick of oak adding some vanilla and soft tannins at the finish.

24 Lopez de Haro Rioja Tempranillo 2016 £15.50

Pure young Tempranillo, showing the purple colour and the exuberance of the young fruit with strawberries, raspberries, flowers and red liquorice notes.

25 Cotes du Ventoux Rouge 2016 Famille Perrin, Rhone £15.50

This Grenache-based red has plenty of juicy raspberry fruit. Mont Ventoux's relatively cool climate brings nice acidity and some lively green pepper.

26 Ch. Vincens Malbec du Cahors 2014 Cahors, France £16.00

Wonderfully ripe and juicy Malbec from the original home of this grape variety now better known for coming from Argentina. Extremely enjoyable and we think very good value.

27 Dom. Gayda Cepage Syrah 2014 IGP Pays d'Oc, France £17.00

Beautiful, lifted, classic Syrah nose. Savoury notes to the fruit. Northern Rhone in style with silky texture and beautiful colour.

28 Quinta dos Murcas, Assobio Tinto 2014 Douro, Portugal £19.00

Rich, ripe wine made from traditional port varieties. Perfumed and spicy with notes of blueberries. Full-bodied with youthful fruits and integrated tannins. Finishes with good balancing acidity.

29 Nostros Cabernet Sauvignon Gran Reserva 2015 Casablanca, Chile £19.50

Appealing deep garnet colour. A wine brimming with ripe red fruit, stewed fruit, spices and smoke. Perfect concentration, firm and lively tannins with a nice, oak-filled persistent finish.

30 Taringi Pinot Noir 2013 Marlborough, New Zealand £20.50

Great value Pinot from Marlborough. Berry scented, soft red fruits and nice smooth finish.

31 Ch. Pey la Tour Reserve 2014 Bordeaux Superior £23.50

Merlot dominated blend from this highly regarded Chateau. Balanced and elegant, yet full bodied with ripe, dark fruit aromas and a generous palate, with fine and rounded tannins.

Dessert Wine

32 Moscato Frizzante Piemonte Volpi 5.5%, Italy £18.50

Late-picked naturally sweet Moscato (Muscat) grapes produce this irresistible fizz. A smell like a bag of sultanas leads on to sweet baked-apple fruit. Perfect with fruity puddings or evencheese.

33 Bacalhoa Moscatel de Setubal 2012, Portugal £19.50

Super-concentrated, rich, raisiny and fruity, braced with lemon and orange zest.

34 Ch La Haute Borie 2013 Monbazillac, France £21.00

A blend of Semillon, Muscadelle and Sauvignon Blanc, all from old vines. Pale lemon-gold, aromas of honeysuckle, passion fruit and ripe citrus fruits. This is a medium bodied style, where freshness of acidity lifts sweetness and richness of flavour. Creamily textured, the finish is refreshing and long.

35 Muscat de Beaumes de Venise 2014 Perrin 37.5cl, France £22.50

The nectar from Beaumes de Venise is a joy with many desserts. Fragrantly laced with whiteflowers and violets, this is fully sweet and delicious.

Fortified

36 Barbadillo Fino Pale Dry Sherry £15.50

An excellent aperitif or accompaniment to rice and fish dishes. A pale straw colour with a fresh almond nose and wonderful dry finish.

37 Smith Woodhouse Ruby Port NV £19.00

Classic ruby port style - dark chocolate and violets - and great value.

38 Warre's Late Bottled Vintage 2011 Port £23.50

Richly fruity, dense, spicy and sweet, it epitomises the allure of port and shows off its value.

39 Zuccardi Malamado Fortified Malbec, Argentina £29.00

A port style wine made from Malbec, with immensely concentrated, spicy bramble and raisin character. Rich and ripe with a well balanced sweetness and a long finish.

Prices include VAT

Vintages subject to change

A wide selection of other wines available on request

We can also supply soft drinks, beers and spirits - please just ask