



ST EDMUND'S COLLEGE

CONFERENCE WINE LIST

Champagne and Sparkling

2. 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. (Vegan)

3. 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. (Vegan)

4. Ch. Rives-Blanques Blanquette de Limoux 2017, France - £ 26.50

A superb example of Mauzac fizz - soft, fresh, with an elegant (slightly appley) fruit character and persistent mousse.
Bottle fermentation adds toastiness & complexity on the palate

5. 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.

6. Pierre Bertrand Brut Rose` 1er Cru NV - £ 39.00

The vineyards of Cumieres are famous for their Pinot Noir, which is what makes this Rosé so tasty.

7. Joseph Perrier Brut NV Cuvée Royale 75cl - £ 42.50

Joseph Perrier is a small house in terms of Grand Marque champagnes, only 1 million bottles produced a year, and still use some of the traditional champagne making techniques. Their emphasis is on quality and it shows. (Vegan)

White Wine

8. Bella Modella Pinot Grigio 2017 IGT Umbria, Italy - £ 14.00

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

9. De Bortoli The Accomplice Chardonnay 2018 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. (Vegan)

10. Dom. Gayda Flying Solo Grenache Blanc Viognier 2018 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. (Vegan)

11. De Bortoli Willowglen Gewurztraminer-Riesling 2018 SE Australia - £ 15.00

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

12. Chenin Blanc 2018 Marcel Martin, France - £ 15.00

A blend of grapes from several wine growing areas in the Loire Valley. A low temperature ferment to protect against oxidation and maturation on fine lees. Pale yellow in colour with green shades. This Chenin has a very tropical nose with subtly blended fragrances of apple, citrus fruit and lime blossom.

13. Lopez de Haro Rioja Blanco Baricca 2018, 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. (Vegan)

14. Sauvignon Touraine 2018 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.

15. Les Grands Bouillons Picpoul de Pinet 2018, 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.

16. Taringi Sauvignon Blanc Marlborough 2018, 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.

17. Fiano IGT Sicilia 2017 Mandrarossa, Italy - £ 18.00

Previous winner of International Wine Challenge Best Italian White Wine. Charming, modern, and intense. Very peachy on the fruit, with a nuanced herbal character. Rich, but poised. (Vegan)

18. Pinot Blanc Reserve 2016, Cave de Hunawih, 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.

19. Bourgogne Cote Chalonnaise Chardonnay 2016 Vignerons de Buxy, Burgundy - £ 20.00

Classically Alsace in style - scented and floral, but snappy with a fresh green apple character.

20. Dr Pauly-Bergweiler Riesling Trocken Estate 2018 - £ 21.00

Delicate, balanced, soft acidity, and just enough residual sugar.

Rosé Wine

21. Discovery Beach White Zinfandel 2017, 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.

22. Jules Provence Rosé 2018, France - £ 18.50

The nose is refined and aromatic, with aromas of white peach, citrus fruits and a touch of minerality. The final is fruity and crunchy with great length. A well balanced wine, between roundness and freshness.

Red Wine

23. Calusari Pinot Noir 2018 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. (Vegan)

24. De Bortoli The Accomplice Shiraz 2018 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.

25. Negroamaro ""Terramare"" IGT Salento 2017 Feudi di Guagnano, Italy - £ 15.00

This modestly priced red from the Negroamaro grape tastes anything but modest in the glass. A warm, sunny, brambly fruit, with slightly bitter chocolate tones and a velvety texture is great on its own and with Italian dishes.

26. Montaignan Old Vine Carignan 2018 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. Every mouthful is so enjoyable.

27. Lopez de Haro Rioja Tempranillo 2018 - £ 15.50

Pure young Tempranillo: strawberries, raspberries, flowers and red licorice notes. A pleasure to drink slightly chilled with charcuterie. Refreshing and a real bargain. (Vegan)

28. Ventoux Rouge 2018 Famille Perrin, Rhone - £ 15.50

Often cited by wine writers as one of the best-value wines in the world, this Grenache-based red has plenty of juicy raspberry fruit. Mont Ventoux's relatively cool climate brings nice acidity and some lively green pepper. (Vegan)

29. Ch. Vincens Malbec du Cahors 2016 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.

30. Dom. Gayda Cepage Syrah 2016 IGP Pays d'Oc, France - £ 17.00

Beautiful, lifted, classic Syrah nose. Savoury notes to the fruit. Delightful. (Vegan)

31. Quinta dos Murcas, Assobio Tinto 2017 Douro, Portugal - £ 19.00

Made from Tinta Roriz (Tempranillo) and Touriga Nacional, Assobio is a full bodied, fruity Portuguese red that has seen a little oak ageing and has a very pleasing ripe and juicy palate.

32. Nostros Cabernet Sauvignon Gran Reserva 2017 Casablanca, Chile - £ 19.50

Lusciously rich and full bodied Cabernet Sauvignon bursting with ripe blueberries, sweet vanilla, and a hint of black pepper. Elegant and soft with well-balanced tannins. (Vegan)

33. Bascand Pinot Noir 2017 Marlborough, New Zealand - £ 21.00

Wonderful, Burgundian-styled delight from NZ. For real Pinot lovers. (Vegetarian)

34. Ch. Pey la Tour Reserve 2016 Bordeaux Superior - £ 23.50

This classic Bordeaux blend of Merlot and Cabernet Sauvignon delivers supreme value. Very balanced and elegant, yet full-bodied with dark fruit characters.

Dessert Wine

35. 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 even cheese. (Vegan)

36. Bacalhoa Moscatel de Setubal 2015, Portugal - £ 19.50

Super-concentrated, rich, raisiny and fruity braced with orange zest. Winner of loads of medals. Cracking value.

37. Ch La Haute Borie 2014 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.

38. Muscat de Beaumes de Venise 2015 Perrin 37.5cl, France - £ 22.50

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

Fortified

39. 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.

40. Smith Woodhouse Ruby Port NV - £ 19.00

Classic SWH style - dark chocolate and violets. Surely the best value Ruby Port on the market.

41. Warre's Late Bottled Vintage 2014 Port - £ 23.50

Warre's make the best LBV in both its bottle-aged and wood-aged forms. Richly fruity, dense, spicy and sweet, it epitomises the allure of port and shows off its value.

42. Zuccardi Malamado Fortified Malbec, Argentina - £ 29.00

A port style wine, red purple colour of medium intensity, with light brown hues due to its ageing. Immensely concentrated, ripe plums, black fruits, marmalade, dried figs and nuts with final spicy notes like cinnamon, toasted almonds and leather. (Vegan)

Prices include VAT

Vintages subject to change

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