**St Edmund’s 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. This is not an austere, dry wine; it is a delightful sparkling wine for any event. (Vegan)

2. Cava Brut NV Francesc Ricart, Spain - £ 22.50
   Pale yellow colour with floral and honey hints, it is fresh, balanced, fruity and with fine bubbles from 14 months bottle ageing. Comes across as a Cava that wants to be a Proscecco; fun, frothy, delicious not taking itself seriously. Very moreish. Ideal as an aperitif and for accompanying seafood. (Vegan)

3. Antech Blanquette de Limoux Tradition Brut NV, France - £ 22.50
   Limoux is the world’s original birthplace of sparkling wine, with the first bubbles produced here in the year 1544, some 150 years before Dom Perignon began making sparkling wine in Champagne. Winemaker Francoise Antech is the third generation of women running the company. Good value, refreshing, super clean and long. (Vegetarian)

4. Pierre Bertrand Brut 1er Cru NV - £ 39.50
   A small family grower in the famous village of Cumieres in the Marne Valley. Pinot-dominated like most wines from this village, it is deep copper/gold and wonderfully peachy and lush, explosively juicy, and cracking value. The extended bottle ageing of this wine (6-8 years) is much longer than most NV Champagnes and lends the wine its weight and character. It is also fresh and lemony, giving a great combination. (Vegan)

5. Joseph Perrier Brut NV Cuvée Royale 75cl - £ 45.00
   A classic Champagne with orchard fruits and spice aromas. (Vegan)

**White Wine**

6. Pinot Grigio 2021 Bella Modella, Terre di Chieti IGT Abruzzo, Italy - £ 15.50
   A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality. (Vegan)

   A great entry level wine from the de Bortoli family, with whom we have been working since 1994. Very pleasant Chardonnay. Cream, butter, apricot. Gentle and mild. Low acidity.

   Explosion of red fruits on the nose, including raspberry, cherry and ripe strawberry. The palate is smooth and rich with very soft tannins and clean acidity. This is medium bodies with a pleasing finish. (Vegan)

9. Chenin Blanc 2022 Marcel Martin, VdF France - £ 16.50
   Well balanced off-dry wine, with lower alcohol preserving natural acidity and allowing the classic medium dry nature of good Loire Chenin Blanc to shine.

10. Lopez de Haro Rioja Blanco Joven 2021, Spain - £ 16.50
    Fermented in steel and aged for 2 months in French oak. It has lovely floral and citrus fruit notes on the nose, more on the palate and thirst quenching acidity. Really pleasing to drink on its own or with creamy dishes. (Vegan)
11. Sauvignon Touraine 2022 Do. De Rablais, France - £20.00
Silver Medal winner. The Simoneau family make beautifully aromatic, clean and crisp Sauvignon from their home in Touraine.

12. Les Grands Bouillons Picpoul de Pinet AOP 2022, France - £17.00
Classic Picpoul de Pinet with a pretty floral nose, very refreshing on the palate and an attractive grapefruit and lemon peel finish. This is a really lovely vintage from our friends at Domaine de Castelnau, great growers of Picpoul de Pinet.

13. Taringi Sauvignon Blanc Marlborough 2022, New Zealand - £21.50
No other region in the world can match Marlborough in New Zealand for Sauvignon Blanc popularity, alive with aromatic fruit and refreshing acidity. Pure elderflower, cut grass and tropical fruit. Very rewarding!

14. Pinot Blanc Reserve 2019, Cave de Hunawihr, Alsace - £20.00
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. (Vegetarian)

15. Dr Pauly-Bergweiler Riesling Trocken 2021, Germany - £22.00
Pale, deft and zesty and enticing. A Perfect example of Mid-Mosel dry Riesling - delicate white peach fruit, cool slate mineral. Top, ancient grower, all estate fruit.

16. Bourgogne Cote Chalonnaise Blanc “Buissonnier” 2022, Vigneron de Buxy, France - £25.50
Crunchy, pure Chardonnay with a hint of creamy oak, this is a super example of modern Burgundian winemaking from the impressive Buxy cooperative. Highly recommended. (Vegan)

17. Fiano Ciaca Bianca 2022, Mandrarossa, Italy - £24.00
Menfi, Sicily. Long the star wine of this modern, impressive grower. Perfect expression of Fiano, teasing green melon ripeness with lemon-peel zest. Prefect for Middle Eastern food, green herbs. Bone dry, no oak.

Red Wine

18. Calusari Pinot Noir 2022 Romania - £16.00
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)

19. De Bortoli The Accomplice Shiraz 2021 Riverina, Australia - £15.00
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.

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.

21. Dom. Gayda Cepage Syrah 2016 IGP Pays d’Oc, France - £17.00
Proper Crozes-Hermitage style Syrah – thick berry fruit, a bit of dark chocolate bite, nice crisp acidity and tannins, tastes almost cool/minty. Delightful. (Vegan)

22. Montaignan Carignan Vielles Vignes 2022 IGP Hérault, France - £17.50
This is our own labelled house wine and one of our best sellers. 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.

23. Lopez de Haro Rioja Tempranillo 2021 Bodega Classica - £16.50
Pure young Tempranillo: strawberries, raspberries, flowers and red liquorice notes. A pleasure to drink slightly chilled with charcuterie. Refreshing and a real bargain. (Vegan)

24. Ventoux Rouge 2021 Famille Perrin, Rhone - £17.00
Nice nose with notes of red fruit and Morello cherries. Very fresh, with soft tannins, it offers a nice balance and great complexity in the mouth and a long finish. (Vegan)

25. Ch. Vincens Malbec du Cahors 2020 Cahors, France - £18.00
Simply nothing like it at this price. Great wine.
27. Nostros Cabernet Sauvignon 2020 Gran Reserva Maipo, Chile - £20.50
Aromas of blackcurrant and ripe red fruits. Full and rounded palate with a long-lingering finish. (Vegan)

28. Ch. Pey la Tour Reserve 2016 Bordeaux Superieur, Bordeaux - £24.50
A marvellous wine from the great team at Dourthe, who own Ch. Belgrave and other up and coming properties in Bordeaux. Voluptuous, decadent and hugely drinkable. Luscious and sweet – even chocolatey. Persists quite impressively!

**Rosé Wine**

30. Discovery Beach White Zinfandel Lodi, California NV, USA - £15.50
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. Try with grilled prawns or seared salmon steaks.

31. Jules Cotes de Provence Rosé 2021, France - £19.50
The nose is refined and aromatic, with aromas of white peach, citrus fruits and a touch of minerality. The palate is fruity and crunchy with great length. A well balanced wine, between roundness and freshness.

**Dessert Wine**

33. Moscato Frizzante Piemonte Volpi NV Italy - £20.50
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)

34. Bacalhoa Moscatel de Setubal 2018, Portugal - £22.00
Super-concentrated, rich, raisiny and fruity braced with orange zest. Winner of many medals. Fantastic value. (Vegan)

35. Monbazillac 2014 Château de Géraud, France - £22.00
Owned by the Gerardin family since the beginning of the 20th Century this dessert wine comes from the Monbazillac region of South West France. Similar grapes varieties and conditions to Sauternes are experienced in Monbazillac, with the development of noble rot in late autumn.

36. Muscat de Beaumes de Venise 2020 Perrin Half Bottle 37.5cl, France - £23.50
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**

37. Barbadillo Fino Pale Dry Sherry NV, Spain - £18.00
An excellent aperitif or accompaniment to rice and fish dishes. A pale straw colour with a fresh almond nose and wonderful dry finish.

38. Smith Woodhouse Ruby Port, Portugal - £20.00
Classic SWH style - dark chocolate and violets. Surely the best value Ruby Port on the market.

40. Graham’s 2017 Late Bottled Vintage Port, Portugal - £25.00
From a wondrous vintage comes this delicious LBV that's smashing with blue cheeses, open fires, dark chocolate or just when you need a little treat.

**Prices are inclusive of VAT**

**Vintages subject to change**

**Soft drinks, Beers and Spirits – available upon request**