



## TRINITY HALL WINE LIST

### DRY AND DELICATE WHITE WINES

- 1. Muscadet de Sèvre-et-Maine Sur Lie, Château de L'Oiselinière de la Ramée, 2015, France** £22  
A light-bodied wine with delicate aromas of pears and white flowers. The palate is rich with minerally, citrus fruit and green apple flavours and a beautiful texture. This bone-dry wine is ideal with scallops and other shellfish and seafood.
- 2. Baron de Badassière Picpoul de Pinet, 2017, France** £23  
This is typically bright and fresh with apple, grape and melon aromas and some lime citrus too. Full of grape, ripe apple and citrus on the palate. A perfect aperitif and great with delicate fish dishes, salads and even delicately spiced foods.
- 3. Pasquiers Sauvignon Blanc Vermentino, 2016, France** £19  
A refreshing change from straight Sauvignon Blanc, this wine blends aromatic Sauvignon with Vermentino giving a tangy, more complete flavour. The luscious exotic fruit aromas from the Vermentino are balanced by the clean, zingy fruit of Sauvignon, resulting in an aromatic smooth dry white. Excellent with light meats, fish, goat's cheese and vegetarian dishes.
- 4. Alasia Gavi del Comune di Gavi, 2016, Italy** £27  
A really delicious Gavi di Gavi with lovely pineapple and lemon notes. Packed full of fruit flavours with pineapple and a touch of spice and crisp citrus acidity. A delicious match with vegetarian dishes, risottos, white fish and shellfish.
- 5. Domaine Fournillon Chablis, 2014, France** £31  
Crisp and fresh with plenty of citrus fruit and lovely limey acidity running through it. A wonderfully well balanced and rounded Chablis with crisp notes of green apple and slatey minerals. A perfect pairing with seafood of all types.
- 6. Domaine Lebrun Pouilly-Fumé, 2016, France** £35  
Mineral laden and with the tell-tale discreet style of Pouilly wines, clay soils bring a soft and supple element to the smoky and rounded spices that enhance the fleshy white and tropical fruits. An excellent match for fish, goat's cheese, vegetarian and lighter poultry dishes.

### MEDIUM BODIED AND AROMATIC WHITE WINES

- 7. Kurt Angerer Grüner Veltliner, 'Kies', 2016, Austria** £26  
With aromas of ripe pear, lime and a touch of pepper that lead to red apples, pears, hints of stone fruit and spice on the palate. This wine surprises with its fruitiness, typical spicy minerality and a hint of mint on the finish. A versatile all-round meal companion.
- 8. Apello Sauvignon Blanc, Marlborough, 2016, New Zealand** £25  
Crisp and aromatic with bags of citrus fruit, elderflower, mango and a touch of gooseberry. A fruity wine with good acidity which keeps it clean, tangy and refreshing. This will complement richer seafood, shellfish and vegetarian dishes with Mediterranean influences.
- 9. Riesling Réserve, Cave de Hunawihr, 2017, France** £26  
Some citrus, pear and white flowers perfumes develop on the nose. The rich aromas continue through the mid-palate with complex flavours dominated by lemon and pear. A long lasting wine, with a refreshing finish. A versatile companion for a range of fish, chicken and vegetarian dishes and pairs particularly well with smoked salmon.
- 10. Spice Route Chenin Blanc, 2015, South Africa** £27  
From dry-grown vineyards in Swartland, this wine has a complex nose with tropical fruits and melon, followed by flinty notes. The palate is beautifully textured and rich with plenty of tangy, minerally fruit. Lovely acidity completes the package. Pairs beautifully with richer light meat dishes.
- 11. Escarpment The Edge Pinot Gris, 2016, New Zealand** £28  
This off-dry wine has the pear and white stone fruit flavours this variety is renowned for. With brilliant perfumed fruit flavours it has a soft ripe backbone and long lingering finish. Ideal as an aperitif or with light fish and pasta dishes.
- 12. Arousana Luzada Albariño, 2015, Spain** £24  
Crisp and zesty, this wine has a lovely fresh clean style. Stone fruits and lime zest make this a classic Albariño that is equally happy as an aperitif or with food. The perfect pairing with seafood, especially shellfish.



## ROSÉ WINE

- 13. Jules Côtes de Provence Rosé, 2017, France** £24  
Classic Provençal style. The nose is refined, with aromas of white peach, citrus fruits and a touch of minerality. This crisp and dry rosé is delicious with light meats, goat's cheese and shellfish.

## DELICATE AND FRUITY RED WINES

- 14. Recchia 'Poderi del Roccolo' Bardolino, 2016, Italy** £19  
A delicious Valpolicella blend from the Veneto in Italy. This light red wine is full of crunchy cherry fruit, soft tannins and good acidity. A great complement to pork, poultry, duck and salmon.
- 15. Escarpment The Edge Pinot Noir, 2016, New Zealand** £32  
This is a very fruity, super-smooth wine with excellent length. A perfumed, delicate Pinot Noir, with elegantly textured tannins, full of ripe fruit with brilliant cherry and plum flavours. Excellent with pork, any red meats and richly flavoured vegetarian dishes.

## MID - FULL BODIED AND FRUITY RED WINES

- 16. Molinillo Malbec, 2016, Argentina** £24  
This wine showcases the vibrancy of this wonderful grape variety from Mendoza. Notes of violet and red berries give a fragrant, lifted nose. The palate is fine, with bright bramble fruit characters and a silky finish. A classic accompaniment to fillet of beef and goes equally well with lamb and venison.
- 17. Biferno Rosso Riserva DOC Palladino, 2012, Italy** £22  
Deep ruby in colour with blueberries, cherries and a little oak on the nose, leading to a very soft, medium-bodied texture in the mouth. Made primarily from the Montepulciano grape, this is a very gentle and rounded wine and is delicious with red meats and game birds.
- 18. The Black Craft Shiraz, 2014, Australia** £26  
Classic Barossa Shiraz with intense savoury flavours of thick blackberry compote, black pepper and typical iron-rich beefy flavours. This is serious Shiraz with balanced acidity, fine velvety tannins and tremendous length. An ideal choice alongside richer vegetarian dishes and beef and lamb.
- 19. Chateau Massaya 'Le Colombier', 2015, Lebanon** £28  
Spicy notes with ripe blackberry and red fruits and a touch of chocolate. This supple, round wine is from an exciting French-Lebanese collaboration in the Bekaa Valley. Big, bold and full of texture and dark fruits, this wine is for the full bodied wine lovers. An excellent match with lamb and beef dishes.
- 20. Rustenberg John X Merriman, Stellenbosch, 2015, South Africa** £32  
A classic Bordeaux blend of Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Malbec and Merlot. Intensely complex and rich with blackberry, blackcurrant, undertones of mint, spice and cigar box on the nose. On the palate is plenty of blackcurrant, fresh mint, subtle oak and soft tannins. This wine suits robust meat dishes, especially beef and lamb.
- 21. Lopez de Haro Rioja Crianza, 2015, Spain** £23  
With intense colour and a pleasant bouquet, the aromas of mature fruit stand out. This is a soft and expressive wine, combining smooth creamy oak alongside bright berry fruits and a note of earthiness. This versatile red wine suits lighter meats as well as pasta, pork and lamb.

## REFINED AND ELEGANT RED WINES

- 22. Domaine La Haute Marone Gigondas 'Le Cru des Dentelles de Montmirail', 2015, France** £35  
Excellent Gigondas made mostly from Grenache with a little Syrah and Mourvèdre. Intense aromas of ripe raspberries and black cherries, with a wisp of smoke and hints of grilled cocoa beans. Deep and intense flavours of black cherries, dark chocolate, a hint of clove and nutmeg. This will complement lamb and duck dishes beautifully.
- 23. Château St. Jacques de Siran, 2014, France** £30  
A medium-bodied Margaux with a rich red colour and ripe fruity character, enhanced by a subtle oak touch. Blackcurrant and black cherry with polished tannins give this wine lovely fullness and length. Delicious with lamb and beef dishes.
- 24. Châteauneuf du Pape Vieux Chemin, Château Fargueirol, 2015, France** £39  
Ruby-coloured, the nose is spicy and full of sweet dried fruits. The palate is medium to full bodied with spicy, gamey flavours allied to prune, raspberry and leathery notes. The finish is warm and ripe and framed with elegant tannins. Excellent with beef, lamb and venison.



## DESSERT WINES

- 25. Alasia Moscato D'asti, Italy** £19  
Sweet and gently sparkling with delicate aromas of honey, flowers and fresh grapes. On the palate the wine reveals further aromatic apricot, stone fruit, grape notes and a soft mousse. With delightful refreshing acidity on the finish to balance the sweetness.
- 26. Château La Haute Borie Monbazillac, 2013, France, 37.5cl / 75cl** £15 / £28  
A delicate pale lemon in colour with tints of gold. On the nose bright notes of citrus and pear with touches of apricot and marmalade. The palate presents peaches and baked pineapple. Crisp acidity on the long finish perfectly balances the sweetness.

## CHAMPAGNES AND SPARKLING WINES

- 27. Ca Vit Prosecco, Italy** £23  
A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.
- 28. Lunetta Rosé Spumante Brut, Italy** £25  
A beautifully fresh and dry sparkling rosé. Pale salmon pink with wonderful fresh strawberry and red berry flavours. Delightfully light and an ideal aperitif.
- 29. Joseph Perrier Brut NV Cuvée Royale, Champagne, France** £45  
Few can resist the softness of the fruit flavours and the length on the palate of this Champagne, which is made by a small, family-owned Champagne house. Best served as an aperitif, it is also excellent with seafood and smoked salmon.
- 30. Pol Roger Brut Reserve NV, Champagne** £60  
This is the perfect aperitif Champagne: pale gold, delicately toasty aroma with fruit and complexity; creamy and beautifully balanced with a dry, harmonious finish.
- 31. Bollinger Special Cuvee NV, Champagne** £65  
This is a full-bodied Champagne of great class. Delightful pale-gold in colour, with lots of fresh citrus fruit and gentle biscuit-like flavours and a light and persistent mousse.

## FORTIFIED WINES

- 32. Trinity Hall own label Sherry** £23
- 33. Trinity Hall own label Special Reserve Port** £28
- 34. Trinity Hall own label Ruby Port** £24



## APERITIF DRINKS

<b>The Cambridge Distillery Dry Gin &amp; Tonic (per glass)</b>	£8
<b>Kir Royale – Prosecco with Crème de Cassis (per glass)</b>	£6
<b>Bellini – Prosecco and White Peach (per glass)</b>	£6
<b>Aperol Spritz – Aperol, Prosecco and Soda (per glass)</b>	£6
<b>Pimm's Cocktail*</b>	£25
<b>Mulled Wine (per glass)</b>	£5
<b>Spirit and Mixer (per glass)</b>	£5.50
<b>Bottled Beer (330ml – may vary)</b>	£3.50

## SOFT DRINKS

<b>Still/Sparkling Mineral Water (1 litre bottle)</b>	£3
<b>Breckland Orchard Posh Pop (275ml)</b> A selection of flavours in individual bottles will be provided for your guests to choose from including Pear & Elderflower, Ginger Beer & Chilli, Cloudy Lemonade, Strawberry & Rhubarb and Dandelion & Burdock.	£2.50
<b>Breckland Orchard Posh Pop Lighter (275ml)</b> A selection of zero sugar flavours in individual bottles will be provided for your guests to choose from including Elderflower, Ginger Beer & Chilli and Cloudy Lemonade.	£2.50
<b>Sparkling Elderflower Pressé*</b>	£8.50
<b>Fresh Orange Juice or Apple Juice*</b>	£9
<b>Orange, Cranberry or Apple Juice*</b>	£6

\*served in one litre jugs; equivalent of approximately 5 glasses

Prices include VAT.

To assist you in your choice, we are delighted to suggest the perfect wines to complement your menu choice.

If you require a wine, Champagne or Port that is not featured on our list, please let us know and we will endeavor to source it for you.

If for any reason your preferred choice of wine is not available, we will be happy to suggest a suitable alternative for you.

The vintages are correct at the time of going to print. All bottles are 75cl, unless otherwise stated.