**TRINITY HALL WINE LIST**

**DRY AND DELICATE WHITE WINES**

1. **Muscadet de Sèvre-et-Maine Sur Lie, Château de L’Oiselinière de la Ramée, 2018, France**
   A light-bodied wine with delicate aromas of pears and white flowers. The palate is rich with minerality, citrus fruit and green apple flavours and beautiful texture. This bone-dry wine is ideal with scallops and other shellfish and seafood. 

2. **Baron de Badassière Picpoul de Pinet, 2018, France**
   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, 2018, France**
   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. **Vondeling Petit Blanc, 2018, South Africa**
   This delightful light-bodied, fresh, crisp and fruity wine has aromas of white peach, orange blossom and green apple leading to tropical fruit and minerality on the palate. Delicious with or without food and pairs particularly well with all seafood, chicken and soft cheeses.

5. **Palacio del Camino Real Rioja Blanco, 2018, Spain**
   Leaning towards a traditional style of white Rioja, this surprisingly complex fresh wine has a touch of creamy vanilla oak alongside fresh citrus and subtle stone fruits. A great match to fish, shellfish and cured meats.

**MEDIUM BODIED AND AROMATIC WHITE WINES**

6. **Yealands Babydoll Sauvignon Blanc, 2018, New Zealand**
   Full of varietal character, balance and elegance. With notes of green pepper, basil, passion fruit and citrus on the nose. Ripe green citrus fruit on the palate and fresh acidity combine to create an expressive and classy wine. This will complement richer seafood, shellfish and vegetarian dishes with Mediterranean influences.

7. **Riesling Réserve, Cave de Hunawihr, 2018, France**
   Some citrus, pear and white flower aromas develop on the nose, which continue through the mid-palate with complex flavours dominated by lemon and pear. A versatile wine for a range of fish, chicken and vegetarian dishes and particularly with smoked salmon.

8. **Château Graville-Lacoste Graves Blanc, 2018, France**
   This unoaked elegant blend of blend of Sémillon, Sauvignon Blanc and Muscadelle combine to create a mineral, vibrant, citrusy wine with a floral nose ideally served with scallops, salmon, or asparagus, as well as poultry and pork.

9. **Château Moncontour Vouvray Sec, 2018, France**
   This off-dry wine is perfumed with aromas of red apple and peach. The palate is crisp, clean and beautifully balanced with white fruits, almonds and a touch of minerality. Superb with richer fish, poultry and vegetarian dishes.

10. **Arousana Luzada Albariño, 2018, Spain**
    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.

**REFINED AND ELEGANT WHITE WINES**

11. **Domaine Fournillon Chablis, 2016, France**
    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.

12. **Domaine du Pré Semelé Sancerre, 2018, France**
    This classic Sancerre is crisp, clean and zesty on the palate with hints of citrus, apple and kiwi together with classic stony minerality and some herbaceous notes. The style is full and round yet fresh and well-balanced. An excellent match for shellfish, goat’s cheese, pork and poultry dishes.
ROSÉ WINE

13. Jules Côtes de Provence Rosé, 2016, France
£24
Classic Provençal style. The nose is refined and aromatic, 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, 2018, Italy
£22
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. Tierra Alta Pinot Noir, 2017, Chile
£20
This wine is a delicate and elegant Pinot Noir offering ripe fruit flavours of plum and wild strawberries, balanced with subtle smoky notes and a deliciously lingering finish. Great by itself but also goes really well with duck, lamb and mushroom-based dishes.

DELICATE AND FRUITY RED WINES

16. Bellefontaine Malbec, 2018, France
£20
Bright red and black berry fruits on an attractive nose with hints of parma violets. Fine red fruits fill the palate; with raspberries and a touch of dark chocolate on the finish. A classic accompaniment to beef and goes equally as well with lamb and venison.

17. Vigneti del Salento ‘I Muri’ Primitivo, 2018, Italy
£23
This wine has a deep ruby red colour with violet reflections with intense red berry fruit aromas and is full-bodied with firm tannins. Well balanced with lots of ripe fruit flavours this Puglian wine is delicious with red meats, game birds and tomato-based dishes.

18. The Black Craft Shiraz, 2018, 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.

£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. Domaine Chantepierre Côtes-du-Rhône, 2018, France
£24
A lush and rich Côtes-du-Rhône with sweet, spicy aromas packed with ripe red cherry and blackberry leading to a smooth finish. This food friendly wine pairs well with duck, game and other meat dishes as well as hard and soft cheese.

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 will go with lighter meats as well as pasta, pork and lamb.

REFINED AND ELEGANT RED WINES

22. Château Roudier Montagne-Saint-Emilion, 2014, France
£31
Rich, ripe and luscious with red berry and plum fruit on the nose. The palate is soft with raspberry, blackberry, plum and fig. Savoury spice and vanilla linger on the palate. A classic pairing with hard cheeses, also matches well with game, poultry and lamb dishes.

23. Louis M. Martini Sonoma County Cabernet Sauvignon, 2016, USA
£35
A rich and well-balanced wine with ripe flavours of blackcurrant and jammy black plum, accented by notes of caramelised oak and sweet spice. Pairs beautifully with venison, lamb, beef and poultry.

24. Châteauneuf du Pape, Vieux Chemin, Château Fargueirol, 2017, France
£39
Ruby-coloured, the nose is spicy and full of sweet dried fruits. The palate is medium to full bodied with spicy, gamay 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. Delightful refreshing acidity on the finish to balance the sweetness.

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 displays peaches and baked pineapple. Crisp acidity on the long finish perfectly balances the sweetness.

CHAMPAGNES AND SPARKLING WINES

27. Ca Vit Prosecco, Italy £23
Deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.

28. Antech Blanquette de Limoux Tradition Brut NV, France £26
From the alleged birthplace of sparkling wine, this is delightfully crisp and vibrant with aromas of green apple and ripe white peaches, which are also found on the palate. An ideal way to start a dinner.

A classic dry and delicious English sparkling wine with a refined elegance. It has appealing floral aromas of apple blossom with ripe melon and citrus leading to a fresh and lemony palate that is toasty and well rounded. Perfect for celebrations as an aperitif or alongside smoked salmon and seafood.

30. 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.

31. 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.

32. Bollinger Special Cuvée 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

33. Trinity Hall own label Sherry £23

34. Trinity Hall own label Special Reserve Port £28

35. Trinity Hall own label Ruby Port £24

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.