



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** £23
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, 2020, 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, 2019/20, France** £20
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, goats' cheese and vegetarian dishes.
- 4. Vondeling Petit Blanc, 2020, South Africa** £22
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. Bodegas Ontañón Vetiver Rioja Blanco, 2018/19, Spain** £23
With aromas of pear, jasmine and tropical fruit this leads to a voluptuous palate of pineapple, vanilla and crisp lemon acidity, with some toasted and smoky characters. This well-balanced wine is just the right balance between ripe tropical fruit and toasty brioche. A great match with shellfish, chicken and cream-based sauces.

MEDIUM BODIED AND AROMATIC WHITE WINES

- 6. Ribbonwood Marlborough Sauvignon Blanc, 2020, New Zealand** £26
This medal-winning Marlborough Sauvignon Blanc is classically fresh and elegant. With notes of grapefruit, a hint of thyme, ripe tropical fruit and currant on the nose. Ripe green citrus, sweet herbal and redcurrant flavours delight the palate. This wine has fine acidity and is well balanced and will complement shellfish, goats' cheese and vegetarian dishes, particularly those with Mediterranean influences.
- 7. Riesling Réserve, Cave de Hunawir, 2019, France** £25
Some citrus, pear and white flower perfumes 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 Graille-Lacoste Graves Blanc, 2019, France** £28
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, 2019, France** £29
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, 2020, 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.

REFINED AND ELEGANT WHITE WINES

- 11. Domaine Fournillon Chablis, 2017, 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.
- 12. Domaine du Pré Semelé Sancerre, 2020, France** £32
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, goats' cheese, pork and poultry dishes.



ROSÉ WINE

- 13. Jules Côtes de Provence Rosé, 2020, 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, goats' cheese and shellfish.

LIGHT AND FRUITY RED WINES

- 14. Alpha Zeta 'C' Corvina, 2019/20, Italy** £22
This is a youthful bright ruby wine with fresh, vibrant aromas of ripe cherries and red berries. The plum and cinnamon flavours produce a palate that is balanced and juicy. A great complement to pork, poultry and duck.
- 15. Tierra Alta Pinot Noir, 2020, Chile** £21
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.

MID - FULL BODIED AND FRUITY RED WINES

- 16. Bellefontaine Malbec, 2019, 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, 2020, 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, 2019, 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. Massaya 'Le Colombier', 2019, 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. Domaine Clavel Régulus Côtes-du-Rhône, 2019, France** £24
A full-bodied and well balanced Côtes-du-Rhône, with spicy aromas and packed with ripe cherries and black plums leading to a silky 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, 2018, 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, 2015, 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, 2017, 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 Fargeuirol, 2019, France** £35
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, 2020, 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.
- 26. Château de Geraud Monbazillac, 2014, France** £26
This aromatic dessert wine is a delicate pale gold with aromas of honey and lemon zest. The palate gives hints of exotic fruit, pineapple and apricots with a bright acidity. Pairs beautifully with fruit and chocolate desserts as well as blue cheese.

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.
- 29. Furleigh Estate Reserve Brut, 2017, England** £40
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 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

- 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.