**TRINITY HALL WINE LIST**

**DRY AND DELICATE WHITE WINES**

1. **Muscadet de Sèvre-et-Maine Sur Lie, Château de L’Oiselière de la Ramée, 2018, France**
   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 beautiful texture. This bone-dry wine is ideal with scallops and other shellfish and seafood.
   £23

2. **Baron de Badassière Picpoul de Pinet, 2021, 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.
   £23

3. **Pasquiers Sauvignon Blanc Vermentino, 2021, 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, goats’ cheese and vegetarian dishes.
   £20

4. **Vondeling Petit Blanc, 2021, 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.
   £22

5. **Bodegas Ontañón Vetiver Rioja Blanco, 2020, Spain**
   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.
   £23

**MEDIUM BODIED AND AROMATIC WHITE WINES**

6. **Zorgvliet Silver Myn Sauvignon Blanc, 2021, South Africa**
   This wine is laden with gooseberry, green apple, and sweet melon with underlying mineral tones on the nose. Clean, crisp acidity with pineapple, lemon with a touch of passion fruit flavours on the palate. A great alternative to New Zealand Sauvignon Blanc, this is a perfect wine for enjoying on its own or with scallops and other seafood.
   £24

7. **Riesling Réserve, Cave de Hunawihr, 2020/21, France**
   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.
   £25

8. **Château Graville-Lacoste Graves Blanc, 2020, 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.
   £28

9. **Château Moncoutour Vouvray Sec, 2021, 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.
   £29

10. **Arousana Luzada Albariño, 2021, 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.
    £24

**REFINED AND ELEGANT WHITE WINES**

11. **Domaine Fournillon Chablis, 2017, 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.
    £31

12. **Domaine Jean-Paul Ballard, Sancerre Blanc 2020, France**
    Extremely polished and flavourful with a mineral, elegantly floral nose offering tinges of passion fruit and grapefruit. The palate is appealingly ripe and feels beautifully composed, showing wonderful depth and complexity. Pairs well with seafood, fish and goats cheese dishes.
    £32
13. **Château St Pierre Tradition Côtes de Provence Rosé, 2021, France**
Deliciously light and fragrant, with aromas of white peach and spice developing into tropical fruits. On the palate it is dry, fresh and balanced with crisp acidity. A perfect aperitif or with fish and Mediterranean style dishes.

**£24**

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**LIGHT AND FRUITY RED WINES**

14. **Alpha Zeta ‘C’ Corvina, 2021, Italy**
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.

**£22**

15. **Tierra Alta Pinot Noir, 2020, Chile**
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.

**£21**

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**MID - FULL BODIED AND FRUITY RED WINES**

16. **Bellefontaine Malbec, 2020, France**
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.

**£20**

17. **Vigneti del Salento ‘I Muri’ Primitivo, 2020, Italy**
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.

**£23**

18. **Dandelion Vineyards ‘Lionheart of the Barossa’ Shiraz 2020, Australia**
Intense crimson with youthful purple hues. Aromas of blue fruits, plums, ripe blackberries and Christmas pudding-like spice with spicy pepper, and hints of bramble and dark chocolate. Generous mouth filling sweet blackberries, raspberries and plums cover the palate with plenty of sweet spice. An ideal choice alongside beef, lamb and richer vegetarian dishes.

**£27**

19. **Massaya ‘Le Colombier’, 2019, Lebanon**
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.

**£28**

20. **Domaine Clavel Régulus Côtes-du-Rhône, 2020, France**
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.

**£24**

21. **Lopez de Haro Rioja Crianza, 2019, Spain**
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.

**£23**

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**REFINED AND ELEGANT RED WINES**

22. **Château Roudier Montagne-Saint-Emilion, 2019, France**
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.

**£34**

23. **Louis M. Martini Sonoma County Cabernet Sauvignon, 2018, USA**
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.

**£35**

24. **Châteauneuf du Pape, Vieux Chemin, Château Fargueirol, 2020, France**
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.

**£35**
DESSERT WINES

25. Alasia Moscato D’asti, 2021, Italy
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
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
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
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
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
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
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
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.