



TRINITY HALL

CAMBRIDGE

CONFERENCE & EVENTS

WINE LIST

WHITE WINE

- Pasquiers Sauvignon Blanc Rolle, 2025, France** £23.00
The luscious exotic fruit aromas from the Rolle grapes 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.
- Vondeling Petit Blanc, 2025, South Africa** £25.00
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.
- Muscadet de Sèvre-et-Maine Sur Lie, Château de L'Oiselinière de la Ramée, 2020, France** £26.00
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 shellfish and seafood.
- Domaine de Lispaul, Sauvignon Blanc, Vin de Pays de Val de Loire, 2024, France** £27.00
A fresh and clean Loire Valley Sauvignon Blanc from Pouilly-Fumé. Fragrant, with zesty citrus fruit, a slight grassy edge leading to a crisp finish. Perfect with seafood, fish, poultry and cheeses.
- Baron de Badassière Picpoul de Pinet, 2025, France** £27.00
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.
- Bodegas Ontañón Vetiver Rioja Blanco, 2023, Spain** £26.00
With aromas of pear, jasmine and tropical fruit this leads to notes of pineapple, vanilla and crisp lemon acidity. 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.
- Shadow Point San Bernabe Central Coast Chardonnay, 2023, USA** £26.00
This classic but modern Californian chardonnay is rich with tropical fruit, spice and nutty oak elements. The balanced palate has stone fruit and gentle minerality with a good level of underlying acidity. Dishes featuring chicken, pork and mushrooms would pair brilliantly.
- Arousana Luzada Albariño, 2024, Spain** £28.00
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.

THE BUTLER RECOMMENDS

- Riesling Réserve, Cave de Hunawehr, 2024, France** £27.50
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.
- Esk Valley Pinot Gris, Hawkes Bay, 2024, New Zealand** £29.00
This dry style Pinot Gris is crisp and succulent with apricot on the nose and subtle pear and honey. A small portion of barrel fermentation gives it added richness and complexity. Enjoy it with soft cheese, pork, chicken and seafood.
- Mandarossa Fiano Terre Siciliane, 2024, Italy** £27.00
An organic wine of great character. Fresh and elegant with a beautiful floral aroma, hints of white fruits, aromatic herbs and citrus undertones. With apricot and peach flavours on the crisp, dry finish this is a versatile wine that pairs well with cheese, fish and vegetarian dishes.
- Domaine Fournillon Chablis, 2022, France** £35.00
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.
- Domaine Michel Girard Sancerre, 2025, France** £38.00
An elegant Sancerre, vibrant on the palate, showing lively acidity, clean stone fruit notes and a refreshing, mineral driven finish. Pairs perfectly with seafood, white fish and goat's cheese.





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ROSÉ WINE

14. **Domaine de la Vieille Tour Organic Rosé, Côtes de Provence, 2025, France** £28.50
This classic Provence rosé is light and refreshing with crisp acidity, red berry and stone fruits and a long crisp finish. It is ideal with seafood and Mediterranean inspired dishes or as an aperitif.

RED WINE

15. **Bellefontaine Malbec, 2025, France** £23.00
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.
16. **Tierra Alta Pinot Noir, 2024, Chile** £24.00
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 well with duck, lamb and mushroom-based dishes.
17. **Vigneti del Salento 'I Muri' Primitivo, 2024, Italy** £27.00
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. **Dandelion Vineyards 'Lionheart of the Barossa' Shiraz, 2022, Australia** £29.00
Aromas of plums, ripe blackberries with Christmas pudding-like spice and hints of bramble and dark chocolate. Generous flavours of blackberries, raspberries and plums with plenty of sweet spice. Excellent alongside beef, lamb and richer vegetarian dishes.
19. **Domaine Clavel Régulus Côtes-du-Rhône, 2024, France** £27.00
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.
20. **Lopez de Haro Rioja Crianza, 2021, Spain** £26.00
With intense colour this soft and expressive wine, combines smooth creamy oak alongside bright berry fruits and a note of earthiness. A versatile red wine to go with lighter meats as well as pasta, pork and lamb.

THE BUTLER RECOMMENDS

21. **Fleurie Cuvée' Tradition Sept 2024, Cave de Juliéna's Chaintre, France** £29.00
Fleurie Cuvée is often said to be the most elegant and subtle of the Beaujolais Crus. This wine has complexity and structure with bright cherry and plum aromas and a soft, fruity finish. A versatile wine to pair with many vegetarian, chicken and lean pork dishes.
22. **Le Riche Richesse, WO Stellenbosh 2023, South Africa** £34.50
Rich, ripe aromas of sweet cherries and strawberry layered with cedar, tobacco, and a hint of spice. This full-bodied Cabernet Sauvignon blend has smooth juicy tannins, dark fruit intensity and a long, structured finish. Excellent with lamb, beef, aged cheese and rich mushroom-based dishes.
23. **Clos L'Hermitage, AOP Lalande de Pomerol, 2021, France** £37.50
Voluptuous in style with notes of plump dark cherry fruit and soft woody spices on the nose, followed by bramble fruit and a touch of warm toast from the oak. The savoury, deep finish has subtle tannins and will pair beautifully with game, beef and tomato-based dishes.
24. **Alasia Barberesco, Barbaresco DOCG 2021, Italy** £33.00
An elegant and richly flavoured 100% Nebbiolo wine with aromas of dates, figs and some spice. Complex with black cherry, bramble and a hint of violet on the palate, fine tannins, refreshing acidity leading to a long, savoury finish. Ideal with red meat and game
25. **San Felice Chianti Classico Riserva 'Il Grigio', 2021, Italy** £38.00
Deep ruby-red with rich, long-lingering aromas of redcurrants, blackberries and savoury tobacco notes. This full-bodied wine has a textured palate and dense rich fruit with layers of black cherry, bramble and spice. Fine and complex with juicy acidity balancing supple tannins and well-integrated oak. Ideal when accompanying rich vegetarian dishes, pigeon, pheasant, and lamb.
26. **Châteauneuf du Pape, Vieux Chemin, Château Fargueirol, 2023, France** £39.00
Ruby-coloured, the nose is spicy and full of sweet, dried fruits. The palate is medium to full bodied with spicy flavours and prune, raspberry and leathery notes. The finish is warm and ripe and framed with elegant tannins. Excellent with beef, lamb and venison.





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DESSERT WINE

27. **Alasia Moscato D'asti, 2024, Italy** £20.00
At only 5% ABV, this sweet and gently sparkling wine has delicate aromas of honey, flowers and fresh grapes. On the palate it reveals aromatic apricot, stone fruit, grape notes and a soft mousse. Delightful refreshing acidity on the finish to balance the sweetness.
28. **Château de Geraud Monbazillac, 2014, France** £28.00
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.

CHAMPAGNE & SPARKLING WINE

29. **Ca Vit Prosecco, Italy** £27.00
Deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.
30. **Haut-Mouleyre Cremant de Bordeaux Brut NV, France** £29.00
Made from a blend of Merlot and Semillon grapes following the traditional method. This soft and creamy sparkling wine has notes of yellow fruit and brioche with a fine streak of acidity and tangy citrus. Enjoy as an aperitif or with dessert.
31. **Furleigh Estate Reserve Brut, 2018, England** £43.00
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.
32. **Joseph Perrier Brut NV Cuvée Royale, Champagne, France** £48.00
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.
33. **Pol Roger Brut Reserve NV, Champagne** £70.00
This is the perfect aperitif Champagne, pale gold, delicately toasty aroma with fruit and complexity, creamy and beautifully balanced with a dry, harmonious finish.
34. **Noughty Alcohol Free Organic Sparkling Wine** £17.50
Made from non-vintage Chardonnay grapes which have been dealcoholized to retain their rich crisp-apple flavour. With its elegant pale colour and fine bubbles this is the perfect aperitif with canapés and nibbles.

FORTIFIED WINE

35. **Trinity Hall own label Sherry** £27.00
36. **Trinity Hall own label Port** £28.00
37. **Trinity Hall own label Special Reserve Port** £31.00



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 endeavour 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.

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

