



St Edmund's College CONFERENCE WINE LIST

Champagne and Sparkling

1. Le Calle Prosecco Spumante DOC Extra Dry, Italy - £ 16.00

A bright and fruity Prosecco giving tropical pineapple, pear and vibrant apple notes. This is not an austere, dry wine; it is a delightful sparkling wine for any event. **(Vegan)**

2. Cava Brut NV Francesc Ricart, Spain - £ 22.00

Pale yellow colour with floral and honey hints, it is fresh, balanced, fruity and with fine bubbles from 14 months bottle ageing. Fun, frothy, delicious not taking itself seriously. Very moreish. Ideal as an aperitif and for accompanying seafood. **(Vegan)**

3. Antech Blanquette de Limoux Tradition Brut NV, France - £ 22.50

Limoux is the world's original birthplace of sparkling wine, with the first bubbles produced here in the year 1544, some 150 years before Dom Perignon began making sparkling wine in Champagne. Winemaker Francoise Antech is the third generation of women running the company. Good value, refreshing, super clean and long. **(Vegetarian)**

4. Pierre Bertrand Brut l'er Cru NV - £ 39.50

A small family grower in the famous village of Cumieres in the Marne Valley. Pinot-dominated like most wines from this village, it is deep copper/gold and wonderfully peachy and lush. Explosively juicy, this wine is cracking value. The extended bottle ageing of this wine (6-8 years) is much longer than most NV Champagnes and lends the wine its weight and character. It is also fresh and lemony, giving a great combination. **(Vegan)**

5. Joseph Perrier Brut NV Cuvée Royale 75cl - £ 45.00

A classic Champagne with orchard fruit and spice aromas. **(Vegan)**

White Wine

6. Pinot Grigio 2022 Bella Modella, Terre di Chieti IGT Abruzzo, Italy - £ 16.50

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality. **(Vegan)**

7. De Bortoli The Accomplice Chardonnay 2022 SE Australia - £ 16.50

A great entry level wine from the de Bortoli family, with whom we have been working since 1994. Very pleasant Chardonnay. Cream, butter, apricot. Gentle and mild. Low acidity.

8. Dom. Gayda Flying Solo Grenache Blanc Viognier 2022 IGP Pays d'Oc, France - £ 16.50

Grenache Blanc, a charming but overlooked variety, offers crisp green apple fruit with a lovely acid snap. Viognier brings scent and lushness. **(Vegan)**

9. Chenin Blanc 2022 Marcel Martin, VdF France - £ 17.00

Well balanced off-dry wine, with lower alcohol preserving natural acidity and allowing the classic medium dry nature of good Loire Chenin Blanc to shine.

10. Lopez de Haro Rioja Blanco Joven 2022, Spain - £ 17.00

Fermented in steel and aged for 2 months in French oak. It has lovely floral and citrus fruit notes on the nose, more on the palate and thirst quenching acidity. Pleasing to drink on its own or with creamy dishes. **(Vegan)**

11. Sauvignon Touraine 2022 Dom. de Rablais, France - £ 21.00

Silver Medal winner. The Simoneau family make beautifully aromatic, clean and crisp Sauvignon from their home in Touraine.

12. Les Grands Bouillons Picpoul de Pinet AOP 2022, France - £ 17.00

Classic Picpoul de Pinet with a pretty floral nose, very refreshing on the palate and an attractive grapefruit and lemon peel finish. This lovely vintage comes from our friends at Domaine de Castelnau, great growers of Picpoul de Pinet.

13. V Sauvignon Blanc Marlborough 2022, New Zealand - £ 21.50

Mouth-watering Sauvignon Blanc, with ripe tropical fruit flavours and a twist of crisp citrus.

14. Pinot Blanc Reserve 2021, Cave de Hunawihr, Alsace - £ 21.00

The nose is fresh with a little crisp apple and hints of apricot and yellow plum. The typically high acidity pairs well with the slight residual sugar, and the flavours follow from the nose. The finish is clean with elegant hints of apricot. **(Vegetarian)**

15. Dr Pauly-Bergweiler Riesling Trocken 2021, Germany - £ 22.00

Pale, deft, zesty and enticing. A Perfect example of Mid-Mosel dry Riesling; delicate white peach fruit, cool slate mineral. Top, ancient grower, all estate fruit.

16. Bourgogne Cote Chalonnaise Blanc "Buissonnier" 2022, Vigneron de Buxy, France - £ 26.50

Crunchy, pure Chardonnay with a hint of creamy oak, this is a super example of modern Burgundian winemaking from the impressive Buxy cooperative. Highly recommended. **(Vegan)**

17. Fiano Ciaca Bianca 2022, Mandrarossa, Italy - £ 25.00

Menfi, Sicily. Long the star wine of this modern, impressive grower. Perfect expression of Fiano, teasing green melon ripeness with lemon-peel zest. Perfect for Middle Eastern food, green herbs. Bone dry, no oak.

Red Wine

18. Calusari Pinot Noir 2022 Romania - £ 17.00

A lovely Pinot Noir. Light, with a soft welcoming nose of autumn fruits. Soft smooth, spicy flavours throughout with generous soft fruit and a pleasing aftertaste. **(Vegan)**

19. De Bortoli The Accomplice Shiraz 2021 Riverina, Australia - £ 16.50

A classic full of vibrant red fruits, balanced with spice and sweet oak. The mid-weight palate has lots of red cherries and blackberries and finishes with gentle spicy oak and mocha characters.

20. Primitivo 2021 Bella Modella, IGT Puglia, Italy - £ 18.00

This beautifully crafted, noble native wine of Puglia is a full and rounded red. Possessing a rich intensity of flavour, it is the model of a perfectly formed Primitivo.

21. Dom. Gayda T'air d'Oc Syrah 2022 IGP Pays d'Oc, France - £ 18.00

Proper Crozes-Hermitage style Syrah – thick berry fruit, a bit of dark chocolate bite, nice crisp acidity and tannin, tastes almost cool/minty. Delightful. **(Vegan)**

22. Montaignan Carignan Vieilles Vignes 2022 IGP Herault, France - £ 18.50

This is our own labelled house wine and one of our best sellers. Typically juicy, with lots of delicious red fruits, a lick of oak adding some vanilla, and soft tannins at the finish. Every mouthful is enjoyable.

23. Lopez de Haro Rioja Tempranillo 2022 Bodega Classica, Spain - £ 17.50

Pure young Tempranillo: strawberries, raspberries, flowers and red liquorice notes. A pleasure to drink slightly chilled with charcuterie. Refreshing and a real bargain. **(Vegan)**

24. Ventoux Rouge 2022 Famille Perrin, France - £ 18.00

Nice nose with notes of red fruit and Morello cherries. Very fresh, with soft tannins, it offers a nice balance and great complexity in the mouth and a long finish. **(Vegan)**

25. Ch. Vincens Malbec du Cahors 2020, France - £ 19.00

Our house Malbec now for over 10 years. Simply nothing like it at this price. Great wine.

27. Nostros Gran Reserva Cabernet Sauvignon 2021 Maipo, Chile - £ 23.00
Aromas of blackcurrant and ripe red fruits. Full and rounded palate with a long-lingering finish. **(Vegan)**

28. Ch. Pey La Tour Reserve 2018 Bordeaux Superieur, France - £ 26.00
A marvellous wine from the great team at Dourthe, who own Ch. Belgrave and other up and coming properties in Bordeaux. Voluptuous, decadent and hugely drinkable. Lucious and sweet – even chocolatey. Persists quite impressively!

Rosé Wine

30. Discovery Beach White Zinfandel Lodi, California NV, USA - £ 16.50
A fantastic rosé from California's flagship variety. Delicate ripe watermelon, appealing strawberry and a hint of dried cranberry swirl together with a gentle sweetness and a crisp, balanced finish. Try with grilled prawns or seared salmon steaks.

31. Jules Cotes de Provence Rosé 2022, France - £ 26.50
The nose is refined and aromatic, with aromas of white peach, citrus fruits and a touch of minerality. The palate is fruity and crunchy with great length. A well-balanced wine, between roundness and freshness.

Dessert Wine

33. Moscato Frizzante Piemonte Volpi NV, Italy - £ 21.00
Late-picked naturally sweet Muscat grapes produce this irresistible fizz. A smell like a bag of sultanas leads on to sweet baked-apple fruit. Perfect with fruity puddings or even cheese. **(Vegan)**

34. Bacalhoa Moscatel de Setubal 2018, Portugal - £ 24.00
Super-concentrated, rich, raisiny and fruity; braced with orange zest. Winner of many medals. Fantastic value. **(Vegan)**

35. Monbazillac 2014 Château de Géraud, France - £ 22.00
Owned by the Gerardin family since the beginning of the 20th Century, this dessert wine comes from the Monbazillac region of South West France. Similar grape varieties and conditions to Sauternes are experienced in Monbazillac.

36. Muscat de Beaumes de Venise 2020 Perrin Half Bottle 37.5cl, France - £ 24.00
The nectar from Beaumes de Venise is a joy with many desserts. Fragrantly laced with white flowers and violets, this is fully sweet and delicious.

Fortified

37. Barbadillo Fino Pale Dry Sherry NV, Spain - £ 21.00
An excellent aperitif or accompaniment to rice and fish dishes. A pale straw colour with a fresh almond nose and wonderful dry finish.

38. Smith Woodhouse Ruby Port, Portugal - £ 22.50
Classic style with dark chocolate and violets. Surely the best value Ruby Port on the market.

40. Graham's 2017 Late Bottled Vintage Port, Portugal - £ 27.00
From a wondrous vintage comes this delicious port that's smashing with blue cheeses, open fires, dark chocolate or just when you need a little treat.

Prices are inclusive of VAT

Vintages subject to change

Soft drinks available upon request