TRINITY HALL WINE LIST

DRY AND DELICATE WHITE WINES

1. Macon-Charnay Reserve Personnelle, 2014 France
   Dry, crisp and pure, it has lovely lemony fruit with a touch of riper stone fruit. Good acidity and a gentle nutty character on the finish.
   £26

2. Croix Gratiot Picpoul de Pinet, France
   Grapey with pear, blossom and citrus on the nose. Grapey and tangy on the palate with again ripe pear and a touch of ripe apple. Clean and zesty with enough weight to add interest.
   £22

3. Pasquiers Sauvignon Vermentino, France
   Sauvignon V blends vibrant Sauvignon with aromatic Vermentino, peachy, grapey and perfumed. The luscious Exotic fruit aromas from the Vermentino are balanced by the clean, zingy greengage fruit of Sauvignon, resulting in a wonderfully aromatic white.
   £19

4. Alasia Gavi del Comune di Gavi, 2015 Italy
   A really delicious Gavi di Gavi with lovely pineapple and lemon notes on an attractive nose. Packed full of fruit flavours with pineapple and a touch of spice and crisp citrus acidity.
   £24

5. Domaine Fournillon Chablis, 2014 France
   Minerals, and fresh lemon citrus on the nose. It’s really crisp and fresh on the palate. Bone dry with lemony fruit, it’s flinty and minerality with good acidity.
   £30

AROMATIC AND FULL BODIED WHITE WINES

7. Apollo Sauvignon Blanc, 2015 New Zealand
   Crisp and tangy, herbaceous with zesty citrus allied to passion fruit, blackcurrant, elderflower and peach.
   £26

   Citrus and gentle orange notes on the nose. Tangy and just off-dry with peach, lemon and a hint of spice, really clean and fresh.
   £30

9. Vincent Girardin Pernand-Vergelesses Vieilles Vignes, 2011 France
   Pernand-Vergelesses is an underrated appellation, right next door to Corton Charlemagne. Lovely lemony nose with nutty oak, bright citrus on the palate with good acidity, minerally too with subtle nutty oak on a long finish.
   £40

10. Domaine de Menard ‘Cuvee Marine’, Cotes De Gascogne, France
    Attractive perfumed nose with gooseberry, lime, white peach and some floral notes. Made with Gros Manseng and Ugni Blanc. The palate is really lively and zesty with almost tropical hints. Offering mandarin, fresh green apple, peachy characters and then a piercing lime finish.
    £21
## TRINITY HALL WINE LIST

### DELICATE AND FRUITY RED WINES

15. Recchia ‘Poderi del Roccolo’ Bardolino, Italy
   - £19
   - A delicious red from the Veneto in Italy. Full of crunchy cherry fruit, soft tannins and good acidity.

16. Catalina Sounds Pinot Noir, 2014 New Zealand
   - £32
   - Attractive nose with raspberry, black cherry, a touch of spice and delicate oak. A young, juicy style with lots of red berry fruit with a touch of black cherry and some creamy oak. Good acidity on the finish keeps it fresh and appealing with spice, a touch of herb and subtle oak on the finish.

### MID - FULL BODIED AND FRUITY RED WINES

18. Molinillo Malbec, 2016 Argentina
   - £22
   - This wine showcases the vibrancy of this wonderful grape variety from Mendoza. Lucid notes of violet and red berries give a fragrant, lifted nose. The palate is fine, with bright bramble fruit characters and a silky finish.

20. The Black Craft Shiraz, 2014 Australia
   - £27
   - 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.

22. Rancho Zabaco ‘Sonoma Heritage Vines’ Zinfandel, 2013 California
   - £31
   - The wine has a deep ruby colour and a seductive, raspberry, black cherry and pepper nose. No hard edges are found in this medium to full-bodied, fleshy juicy, nicely concentrated Zinfandel. Top quality, proper Zinfandel. Rich and powerful on the palate yet feeling very fresh and energetic.

23. Bodegas Ontanon Rioja Reserva, 2005 Spain
   - £33
   - Light garnet red colour, cedar and leathery nose, spicy vanilla fruits. Offers a serious and complex finish.

24. Domaine La Haute Marone Gigondas ‘Le Cru des Dentelles de Montmirail’, 2012, France
   - £37
   - Cracking Gigondas made mostly from Grenache with a little Syrah and Mouvedre, half aged in old oak, half in vats. Warm and spicy with roasted meats, spice and pepper on the nose. Lovely dense, sweet, spicy Grenache to the fore, hints of liquorice and spice with ripe tannins. Classic big Gigondas, well balanced throughout.

### Refined and Elegant Red Wines

25. Château St. Jacques de Siran (Margaux), 2011 France
   - £29
   - Made at Château Siran, 13 hectares are under vine in the Margaux villages of Labarde and Cantenac. The soil is heavier than at Siran but it is still one of the best poor man’s Margaux around and a great bargain. Deeply-coloured with crimson highlights. Clean nose with a ripe fruity character enhanced by a subtle oak touch. Full, velvety entry, polished tannins and a finish tinged with a hint of bitterness. Lovely fullness and length.

26. Alasia Barbaresco, 2011 Italy
   - £26
   - Black fruit aromas with some savoury, spicy notes. This Barbaresco is complex with black cherry, bramble and a hint of violet on the palate. Good structure and fine tannins lead to a long rich finish.
TRINITY HALL WINE LIST

DESSERT WINES

29. Alasia Moscato D’asti, 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.

43. Ch. La Haute Borie 2013 Monbazillac, 37.5cl/75cl
This blend of Semillon, Sauvignon and a little Muscadelle is a soft and well-rounded dessert wine with hints of honey, lemon and tangerine. Lovely at the end of a meal.

31. Sauternes, Chateau Laville 2011, France, 37.5cl
Decadent sweet wine, classic Sauternes with rich honeyed peach and citrus fruit, nutty oak and good balanced acidity.

CHAMPAGNES AND SPARKLING WINES

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

44. Joseph Perrier Brut NV Cuvee Royale
Lovely biscuity fruit and excellent acidity are the key to this Champagne’s consistent quality and length on the palate. Best served as an apéritif, it is also excellent with seafood and smoked salmon. One of Champagne’s best-kept secrets.

AFTER DINNER DRINKS

39. Trinity Hall own label Special Reserve Port
£25

40. Quinta do Noval Traditional LBV Unfiltered 2009
£35

41. Warre’s Otima, 10-Year-Old Tawny, 50cl
£35

42. After Dinner Drinks Selection
Brandy, Single Malt Whiskey, Calvados
£7
TRINITY HALL WINE LIST

APERITIF DRINKS

Classic Martini – Gin or Vodka Martini Cocktail £9
The Cambridge Distillery Dry Gin & Tonic £8
Strawberry Elegance – Fresh Strawberries and Mint with Vodka and Prosecco £9
Kir Royale – Cava with Crème de Cassis £6
Bellini – Prosecco and White Peach £6
Rossini – Strawberries and Cava £6
Aperol Spritz – Aperol, Prosecco and Soda £6
White Port Cocktail – Fresh Mint, Tonic Water and White Port £6
Pimm’s Cocktail* £25
Mulled Wine £5
Spirit and Mixer £5
Bottled Beer £3.50

NON-ALCOHOLIC COCKTAILS

Cucumber Cooler*
Cucumber, Elderflower, Lime, Fresh Mint £15
Raspberry Twist*
Raspberries, Cranberries, Lemon, topped with Fresh Raspberries £15
Virgin Mai Tai*
Orange, Pineapple, Coconut £15

SOFT DRINKS

Still/Sparking Mineral Water (litre bottle) £3
Belvoir individual bottles of Pressé £2.50
A selection of flavours will be provided for your guests to choose from including: Orange & Mandarin, Ginger Beer, Organic Lemonade, Raspberry Lemonade.
Sparkling Elderflower Pressé* £8.50
Fresh Orange Juice or Apple Juice* £9
Orange, Cranberry or Apple Juice* £6

*served in one litre jugs; equivalent of approximately 5 glasses

Prices include VAT.

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.