



TRINITY HALL WINE LIST

DRY AND DELICATE WHITE WINES

- 1. Macon-Charnay Reserve Personnelle, 2014 France** £26
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.
- 2. Croix Gratiot Picpoul de Pinet, France** £22
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.
- 3. Pasquiers Sauvignon Vermentino, France** £19
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.
- 4. Alasia Gavi del Comune di Gavi, 2015 Italy** £24
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.
- 5. Domaine Fournillon Chablis, 2014 France** £30
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.

AROMATIC AND FULL BODIED WHITE WINES

- 6. Gruner Veltliner Federspiel Kollmutz, Erich Machherndl, Austria** £26
Bright lemon colour, apples, pears, gooseberries on the palate. This wine surprises with its fruitiness, typical spicy minerality with a hint of mint on the finish.
- 7. Apello Sauvignon Blanc, 2015 New Zealand** £26
Crisp and tangy, herbaceous with zesty citrus allied to passion fruit, blackcurrant, elderflower and peach.
- 8. Domaine Mitnacht Freres Pinot Blanc 'Terre d'Etoiles', 2014 France** £30
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.
- 9. Vincent Girardin Pernand-Vergelesses Vieilles Vignes, 2011 France** £40
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.
- 10. Domaine de Menard 'Cuvee Marine', Cotes De Gascogne, France** £21
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.
- 12. Briccotondo Arneis, Langhe DOC, Fontanafredda, 2014 Italy** £21
Bouquet of exotic fruit, ripe pears, hawthorn blossom and acacia honey. Soft and full on the palate with a refreshing crispness and a long finish.
- 13. Viognier VDP de la Pricipaute' d'Orange, Janasse, France** £34
The nose is fresh, fruity and aromatic, with ripe tropical and dried fruit characteristics. The palate is medium bodied with a succulent texture, balanced alcohol and acidity and a great concentration of dried fruit flavours, such as apricot and peach, with a honeyed, silky finish. Outstanding white from the Rhone.



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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

- 17. Herdade de Esporao Quatro Castas, 2014, Portugal** £27
Deep Ruby with intense aroma of black fruits, blueberries and a hint of spice. Full-bodied palate with a creamy texture of ripe fruit, fine tannins and a long elegant finish.
- 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.
- 19. Biferno Rosso Riserva DOC Montepulciano/Aglianico, 2011 Italy** £20
Deep ruby in colour with aromas of blueberries, cherries and new oak. Very soft, medium-bodied texture on the palate. Gentle and rounded, with no hard edges.
- 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.
- 21. 5 Fincas Tinto Reserva, Castillo Peralada, 2012 Spain** £30
Deep ruby colour with aromas of ripe black fruit, spice and balsamic toasty notes. A full body, balanced with good acidity and soft ripe tannins.
- 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 Mourvèdre, 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.



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- 27. Crozes Hermitage, Papillon, Domaine Gilles Robin, 2014 France** £34
A gentle Syrah nose with damson and mulberry fruit. The palate is soft and has hints of white pepper over warm freshly-picked Victoria plums. Fine tannins, well balanced acidity and a clean finish.

DESSERT WINES

- 29. Alasia Moscato D'asti, 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.
- 30. Glen Carlou 'The Welder' Late Harvest Chenin Blanc, 2013, South Africa, 37.5cl** £23
A delicate pale lemon in colour with tints of gold. On the nose bright notes of citrus and pear with touches of apricot and marmalade. The palate displays peaches and baked pineapple. Crisp acidity on the long finish perfectly balances the sweetness.
- 31. Sauternes, Chateau Laville 2011, France, 37.5cl** £35
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** £23
Deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.
- 33. Castillo Perelada Cava Brut Reserva NV, Spain** £23
Full bodied Cava by a wonderful producer. Fresh, crisp, with good texture, citrus and apple finish.
- 34. Brut di Pinot Nero Rose' NV, Ruggieri, Italy** £28
Salmon pink, the nose is fresh, fragrant, offering light red fruit aromas and hints of biscuit. Finely textured with a creamy mousse. This wine is medium-bodied, dry with a ripe cranberry fruit intensity that balances the bubbles and the crisp finish.
- 36. Perrier Jouet Grand Brut NV, Champagne** £45
Produced in the Epernay region of Champagne and dating back to 1811, Perrier Jouët consistently produces excellent Champagnes. The style is friendly and open, with a refreshing ripeness to the soft, apple fruit and a zesty mousse.
- 37. Pol Roger Brut Reserve NV, Champagne** £55
Pol Roger's historic underground cellars are 33m deep and average particularly low temperatures. They thus provide an environment uniquely suited to slow fermentation, and are responsible for this Champagne's famously super-fine mousse. This is the perfect aperitif Champagne: clean, floral, elegant and with a delicious biscuity flavour.
- 38. Bollinger Special Cuvee NV, Champagne** £65
Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in a full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.

AFTER DINNER DRINKS

- 39. Trinity Hall own label Special Reserve Port** £25
- 11. Quinta do Noval Traditional LBV Unfiltered 2009** £35
- 12. Warre's Otima, 10-Year-Old Tawny, 50cl** £35
- 13. After Dinner Drinks Selection**
Brandy, Single Malt Whiskey, Calvados £7



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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/Sparkling Mineral Water (litre bottle)	£3
Belvoir individual bottles of Pressé A selection of flavours will be provided for your guests to choose from including- Orange & Mandarin, Ginger Beer, Organic Lemonade, Raspberry Lemonade.	£2.50
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.