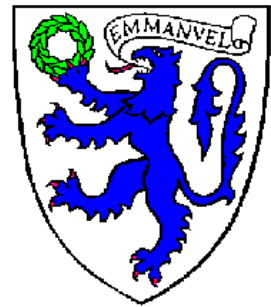


EMMANUEL COLLEGE
Cambridge



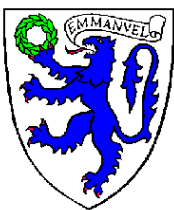
2011 WINE LIST

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APRIL TO SEPTEMBER 2011 WINE LIST

10 days notice is required to ensure your requested wines are available in our cellar

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CHAMPAGNE & SPARKLING WINE

Prosecco Frizzante Spago NV, Toredera, doc Treviso	£ 14.50
Grapes: Prosecco	
<i>The Vettoretti family have run this fine 50 hectare estate for three generations producing this refreshing, fruity and fine Prosecco.</i>	
Cremant du Jura	£ 23.25
Grapes: Chardonnay	
<i>An organically produced sparkling wine that competes with Champagne for taste. Crisp with a gentle mousse elegant and particularly well-balanced.</i>	
Champagne NV Brut, Henri Favre	£ 33.90
Grapes: Chardonnay / Pinot Noir	
<i>Green apple fruit and a creamy texture combine magnificently to create a dry, crisp Champagne.</i>	
Champagne NV Brut Rose, Henri Favre	£ 38.50
Grapes: Chardonnay / Pinot Noir	
<i>Fabulously pretty, this pink Champagne tastes exactly as it looks - liquidised strawberries in a glass. A top-quality pink Champagne.</i>	

DRY, CRISP & UNOAKED WHITES

La Bastille 2010, Vin de France £ 12.00 Grapes: Ugni blanc / Colombard <i>Crisp with green apple and citrus fruit, refreshing and tasty both with and without food; this is a beautifully versatile wine.</i>
Villa San Martino Pinot Grigio IGT 2010, Cantina di Bertioli, Italy £ 12.00 Grapes: Pinot Grigio <i>Produced and grown on this meticulous family-run estate, this is a really tasty and drinkable dry white.</i>
Yelcho Sauvignon Reserva 2010, Ventisquero, Chile £ 12.50 Grapes: Sauvignon <i>Made at Ventisquero, one of the leading wineries in Chile, this is a cut above the average Chilean Sauvignon. Tangy grapefruit aromas and flavours are plentiful in this fabulous dry white.</i>
Muscadet de Serve et Maine 'sur lie' 2009, Domaine de L'Alouette £ 14.25 Grapes: Melon de Bourgogne <i>This tiny Domaine in the Western Loire has made an exceptional Muscadet. Racy acidity is balanced by ripe fruit.</i>
Gruner Veltliner Leicht und Trocken Weingut Durnberg £ 15.20 Grapes: Gruner Veltliner <i>This is light, dry and ultra refreshing with the scent of green apples and delicious, tangy, grapefruit on the palate.</i>

AROMATIC, FRUITY & UNOAKED WHITES

Rueda Blanco 2009, Maria de Molina	£ 12.35
Grapes: Verdejo	
<i>A really exciting dry white - liquidised Granny Smith apples with a twist of lime but balanced and refreshing.</i>	
Sauvignon de Touraine 2009 L'Amboisie	£ 13.25
Grapes: Sauvignon	
<i>A fantastic Sauvignon de Touraine: it has even won the house wine slot at Rick Stein's Seafood Restaurant in Padstow. A hint of ripe guava on the nose, with crisp gooseberry fruit and nettle flavours on the palate.</i>	
Chenin Blanc 2010, False Bay Vineyards	£ 14.40
Grapes: Chenin Blanc	
<i>This is a delicious dry white: complex and true to the origins of this wonderful grape variety. Slightly honeyed with lively citrus fruit.</i>	
Picpoul De Pinet Domaine des Lauriers 2010	£ 14.50
Grapes : Picpoul	
<i>A sunny and fruity Picpoul de Pinet enjoyable at every occasion.</i>	
Sauvignon Blanc 2010, Morton Estate	£ 17.60
Grapes: Sauvignon	
<i>This has beautiful balance, a hint of mango and passion fruit, tamed by a degree of minerality and sophistication that's rarely found from this region.</i>	

FULL FLAVOURED & UNOAKED WHITES

Bordeaux Blanc AOC, Château Bauduc, 2009 Bordeaux	£ 16.80
Grapes: Sauvignon / Semillon	
<i>Bordeaux's white grape, the Sauvignon, brings clean, fresh and grassy lemon flavours, while the Semillon adds a buttery and nutty richness.</i>	
Gavi 2009, La Battistina Estate	£ 17.00
Grapes: Cortese	
<i>This has everything we were looking for: lime-like fruit, racy acidity and great length of flavour.</i>	
Albarino 'Carquexial' 2009 Bodegas Vina Nora	£ 19.60
Grapes: Albariño	
<i>Fresh acidity combined with ripe citrus fruit provides a great alternative to the best Loire wines.</i>	

FULL, RICH & OAKED WHITES

Chardonnay 2009, Bon Courage Estate, Roberston	£17.50
Grapes: Chardonnay	
<i>Extremely well made, this is exactly what we were looking for in an oak-aged New World Chardonnay. Rich, generous and ripe.</i>	
Mâcon Chardonnay 2009, Julien Collovray	£19.50
Grapes: Chardonnay	
<i>This seemingly simple Mâcon jumps out of the glass with ripe, rich, honeyed and nutty fruit. Its texture is terrific.</i>	

ROSÉ WINE

Saint Roch Rosé 2009 £ 12.00 Grapes: Cabernet Sauvignon <i>Fresh, fruity and delicious, made by the wonderful team at Foncalieu.</i>
Cabernet de Saumur 2009, Reserve des Vignerons de Saumur £ 13.85 Grapes: Cabernet Franc <i>Salmon pink in colour, dry & fruity.</i>

LIGHT, DELICATE & FRUITY REDS

Sangiovese 2009, Ancora, Puglia, Italy £ 12.00 Grapes: Sangiovese <i>Packed with ripe black and red fruit: great just for a glass on its own or with a well cooked roast.</i>
La Bastille 2010, Vin de France £ 12.00 Grapes: Merlot <i>Juicy, fruity and ripe. A truly tasty red that is easy to enjoy on its own but great with a good steak 'à point' too.</i>
Saumur Champigny 2009, Reserve des Vignerons £ 17.50 Grapes: Cabernet Franc <i>2009 was a fabulous vintage for Loire red and this Saumur is elegant, fruity and flavoursome.</i>
Fleurie 2009, Domaine de la Chapelle des Bois £ 19.25 Grapes: Gamay <i>Fleurie is perhaps the finest and most elegant of the Crus in Beaujolais: a fresh, fine and fabulous wine.</i>

MEDIUM BODIED, WELL BALANCED REDS

Ventisquero Clasico Merlot 2009, Chile £ 12.00 Grapes: Merlot <i>Possibly the smoothest wine on our list with soft, ripe plum fruit and an elegance we were pleased to find in a Chilean Merlot.</i>
Yelcho Cabernet Sauvignon 2009, Ventisquero, Chile £ 12.00 Grapes: Cabernet Sauvignon <i>A well-structured and generous Cabernet from the cool climate region of Colchagua: a wonderfully flavoursome Cabernet.</i>
Costieres de Nimes 2009 (Biologique), Domaine Moulin Piot £ 14.70 Grapes: Syrah / Grenache <i>This is what a southern French country red should taste like and this one is organic too. Bags of black fruit flavour, a healthy dollop of peppery spice and soft, seductive tannins too.</i>
Bordeaux Superieur 2008, Chateau de Lardiley £ 16.60 Grapes: Merlot, Cabernet Sauvignon <i>Made from a blend of Merlot and Cabernet Sauvignon from Cadillac, not far from St. Emilion. Chateau de Lardilley is ripe, juicy and fleshy with a charming structure and tasty tannins.</i>

FULLER FLAVOURED, SMOOTH & ROUNDED REDS

Cotes du Rhone Villages 2009, Domaine de la Vidaliere Grapes: Grenache / Syrah <i>Delicious Southern Rhône red: it's a step up from an average Côtes du Rhône. Fleshy, juicy, ripe and chewy, soft and smooth.</i>	£ 13.85
Malbec 2009, Pascual Toso, Argentina Grapes: Malbec <i>This wine won every medal possible at last year's International Wine Challenge. It delivers wads of black cherry fruit, a soft, creamy texture and just the right combination of power and elegance.</i>	£ 16.30
Shiraz 2008, Cranswick Estate, Barossa, S. Australia Grapes: Shiraz <i>Chewy, spicy and robust: an Australian Shiraz best enjoyed with red meat.</i>	£ 17.50

RICH, POWERFUL & FULL BODIED REDS

Vina Zaco Rioja 2007, Bodegas Bilbainas Grapes: Tempranillo <i>This is a fantastic modern Spanish red, bursting with black cherry and blackberry, the flavours framed by smoky chocolate oak with firm tannins and bright acidity. Absolutely delicious.</i>	£ 14.80
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FINE WINE LIST

WHITE WINE

Chablis 'La Pierrelee' 2009, La Chablisienne	£ 21.80
Grapes: Chardonnay	
<i>A wonderful expression of this region. This wine has firm stony fruit, with a good backbone of minerality, and more acidity than usual for the vintage.</i>	
St Veran 2008, Julien Collovray	£ 24.25
Grapes: Chardonnay	
<i>Often mistaken for a Puligny or a Meursault: this is the best St. Véran we've ever tasted.</i>	
Sancerre 2009, Domaine Bailly-Reverdy	£ 24.80
Grapes: Sauvignon	
<i>A classic, award-winning Sancerre.</i>	
Rully 2009, Moret-Nomine	£ 30.00
Grapes: Chardonnay	
<i>From the Cotes Chalonaise this is racy and rich with a complexity and balance that will develop magnificently.</i>	
Puligny-Montrachet 2009, Moret-Nomine	£ 44.00
Grapes: Chardonnay	
<i>This is Puligny at its absolute best. Complex, taut and intense – a wine made in a well maintained and much loved vineyard rather than a winery.</i>	

RED WINE

Sanchobaron Rioja Reserva 2005, Bodegas Domeco de Jarauta	£ 21.00
Grapes: Tempranillo / Garnacha	
<i>Wonderful Reserva Rioja. Once it's opened it exudes complexity on the nose - herbs, spices, smoke and fruit, and it's delicious to drink. Best served with rich red meat and game.</i>	
The Long Trek Pinot Noir 2009, Central Otago, N Z	£ 21.50
Grapes: Pinot noir	
<i>Made from young vines, this is an amazing wine from the Archangel Estate. This wine over-delivers in spades.</i>	
Chateau Bauduc 'Trois Hectares' 2006, Bordeaux Superieur	£ 24.40
Grapes: Merlot	
<i>Exquisitely made Bordeaux from 100% hand harvested Merlot. Smooth and fine with ripe, dark fruit.</i>	
Chateauneuf du Pape 2007, Clos des Brusquies	£ 38.00
Grapes: Grenache / Syrah	
<i>Southern Rhône wine from a magnificent old guard domaine in a magical vintage. Hot and ripe and utterly sublime.</i>	
Barolo 2005, Giovanni Viberti	£ 51.50
Grapes: Nebbiolo	
<i>Very grown-up, single-vineyard Barolo from a great vintage and grower, this commands respect and changes in flavour as you work through the bottle.</i>	

An extensive selection of Port and Sweet Wines are available on request

Emmanuel College Ruby Port	£ 17.50
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SUNDRY ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES

Spirits and Mixer	£ 3.50
Bottled Lager 330ml	£ 2.55
Speciality Beers 500ml	£ 3.60
PIMMS & lemonade, fruit, cucumber and mint (per 12 guests)	£ 29.95
A jug of Rum Fruit Punch (per litre)	£ 22.85
Non alcoholic fruit punch (per litre)	£ 4.50
Wine per glass	£ 2.50
Canned soft drinks	£ 1.00
Bottled water (per litre)	£ 2.50
Sparkling Elderflower, Orange, Apple, Tomato Juice (per litre)	£ 3.85
Fruit Juice per glass	£ 1.00

For advice on selecting wines which compliment your choice of food, please contact:

Head of Catering - François Reverchon

catering@emma.cam.ac.uk Tel: 01223 334277

ALL PRICES INCLUDE VAT AT THE CURRENT RATE