



## Wine List

### Sparkling Wine & Champagne

- 1. Chardonnay/Pinot Noir Brut, Steeple Jack** **£ 16.50**  
South Australia Taste Guide Ref: 2  
*Lightly pink sparkling wine with delicate bubbles and flavours of strawberry & peach*
- 2. Prosecco, Casa Sant'Orsola** **£ 19.00**  
Veneto, Italy Taste Guide Ref: 3  
*Fresh, fruity and softly sparkling wine from Northern Italy with apple & peach flavours*
- 3. Roland Bauchet Brut Champagne** **£ 28.50**  
Champagne, France Taste Guide Ref: 1  
*A smooth and easy drinking Champagne with flavours of apple and notes of biscuit*
- 4. Roland Bauchet Brut Rosé Champagne** **£ 32.50**  
Champagne, France Taste Guide Ref: 2  
*A wonderful light coloured and fruity rosé with a dry finish, made mostly from Chardonnay*
- 5. Mumm 'Cordon Rouge' Brut Champagne** **£ 39.50**  
Champagne, France Taste Guide Ref: 1  
*A famous champagne with a wonderful combination of fruit and hints of toast and yeast*

### Rosé Wines

- 6. Apaltagua Gran Verano Carmenére Rosé** **£ 12.50**  
Central Valley, Chile Taste Guide Ref: 2  
*Deep red in colour with an excellent combination of red fruits and a hint of tannin*
- 7. Pinot Grigio Rosé, Marchesini** **£ 15.00**  
Veneto, Italy Taste Guide Ref: 3  
*Light salmon pink in colour with delicate flavours of peach and strawberry*



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### White Wine

**8. La Réserve de Rafègue Chardonnay** **£ 12.50**

Vin de Pays D'oc, France      Taste Guide Ref: 2

*Smooth, rounded and easy drinking white with Melon & apple flavours and no oak used*

**9. Apaltagua Gran Verano Sauvignon Blanc** **£ 13.00**

Central Valley, Chile      Taste Guide Ref: 1

*Light, crisp and packed with citrus fruit. Easy drinking & an excellent match for seafood*

**10. Flamingo Bay Chenin Blanc/Sauvignon Blanc** **£ 13.50**

Darling, South-Africa      Taste Guide Ref: 3

*This combination of grapes creates a variety of fresh green fruit & peach flavours*

**11. La Fattoria Bianco, Fratelli Casetta** **£ 14.50**

Piemonte, Italy      Taste Guide Ref: 2

*Made of Cortese- the grape of Gavi di Gavi, this is one for fans of Pinot Grigio*

**12. Apaltagua Reserva Chardonnay** **£ 15.50**

Casablanca Valley, Chile      Taste Guide Ref: 2

*A portion of this wine is fermented in oak barrels, giving the wine lovely character*

**13. Faultline Sauvignon Blanc** **£ 17.00**

Marlborough, New Zealand      Taste Guide Ref: 3

*A classic New Zealand Sauvignon packed with Gooseberry and tropical fruit flavours*

**14. Petit Chablis, Armand de Corcy** **£ 21.50**

Chablis, France      Taste Guide Ref: 2

*A smooth Chardonnay with no oak used. Smooth, creamy and a top quality wine*

**15. Sancerre, Domaine Naudet** **£ 24.50**

Loire Valley, France      Taste Guide Ref: 1

*Crisp, dry and fruity sauvignon blanc from an award winning family of wine growers*



## Wine List

### Red Wine

- 16. La Réserve de Rafègue Merlot** **£ 12.50**  
Vin de Pays D'oc, France      Taste Guide Ref: B  
*A full flavoured and elegant merlot with silky tannins and red & black fruit flavours*
- 17. Apaltagua Gran Verano Cabernet Sauvignon** **£ 13.00**  
Central Valley, Chile      Taste Guide Ref: C  
*A mouthful of irresistible blackcurrant flavours and soft, balanced tannins*
- 18. Montepulciano D'Abruzzo, Marchesini** **£ 14.00**  
Abruzzo, Italy      Taste Guide Ref: B  
*A soft and juicy red wine, which is quite similar to merlot in its easy drinking style*
- 19. Black Granite Reserve Shiraz** **£ 14.50**  
Darling, South-Africa      Taste Guide Ref: C  
*Spicy red fruit and a hint of black pepper show through in this smoky shiraz*
- 20. Apaltagua Reserva Pinot Noir** **£ 17.00**  
Curico Valley, Chile      Taste Guide Ref: A  
*Light and juicy with soft strawberry flavours, medium body and a smooth silky finish*
- 21. Hautes Cotes de Beaune, Antoine Chatelet** **£ 22.50**  
Cote de Beaune, France      Taste Guide Ref: A  
*Beaune is one of the best locations for Pinot Noir - Light bodied with lovely balance*
- 22. Chateau Landat Cru Bourgeois Medoc** **£ 24.50**  
Bordeaux, France      Taste Guide Ref: C  
*A full bodied and structured Cabernet blend, with strong tannins - An ideal match for beef*



# Westminster College

## Wine List

### Dessert Wine

- 23. Muscat de Rivesaltes, Domaine Cazes** **£ 15.50**  
Roussillon, France                      375ml Bottle  
*A 100% Biodynamic wine from the south of France, with marmalade flavours & hints of citrus*
- 24. Coteaux du Layon (Sweet Chenin), Domaine Haut Brosses** **£ 22.50**  
Loire Valley, France                      750ml Bottle  
*Made solely from the Chenin Blanc grape, this is a delicate sweet wine with fresh acidity*

### Port

- 25. Taylors Fine Tawny Port** **£ 23.50**  
Porto, Portugal                      750ml Bottle  
*Light brown in appearance, with a smooth style and flavours including nuts and butterscotch*
- 26. 2003 Taylors Late Bottled Vintage Port** **£ 28.00**  
Porto, Portugal                      750ml Bottle  
*Deep red in colour, with intense cherry and black fruit flavours on the palate*