



## Wine list October 2014 – December 2015

Prices shown are inclusive of VAT at 20%. If your event is VAT exempt this exemption does not include alcoholic drinks

### WHITE WINES

- 1. Santa Alicia Chardonnay, Central Valley, Chile** **£13.95**  
*(Peterhouse label white)*  
*Appealing fresh, fruity medium dry white with rich flavours and a clean pleasant finish. Reliable house white from one of Chile's best-known producers.*
- 2. Domaine de Mus Viognier, Vins de Pays d'Oc 2013** **£14.50**  
*A brilliant pale gold colour with green shades. On the nose, intense notes of white flowers and fresh fruit (pineapple, peach, wild apricot). Well rounded with good acidity on the palate making for an elegant and refreshing white wine.*
- 3. Pinot Grigio, Trefili Casa Vinicola Botter, Italy 2013** **£15.95**  
*A versatile and crisp dry white wine with good balanced acidity.*
- 4. Le Tuffeau Sauvignon Blanc, Vins de Pays d'Oc 2013** **£16.95**  
*Intense yellow colour with a lively nose of white fruits and lemon. Selected from the sun drenched vineyards of Puicheric near Carcassone this wine has lovely dry and fresh finish.*
- 5. Rioja Blanco Marqués de Cáceres, Spain 2013** **£18.95**  
*Hugely aromatic, with intense aromas of apples and pears against a light floral background. On the palate a freshness and vivacity comes through with an additional handful of lavish fruit.*
- 6. Montes Limited Selection Sauvignon Blanc, Leyda Valley Chile 2013** **£20.50**  
*Displays mandarin, lemon and coriander on the nose. Crunchy, tangy style with fresh acidity and flinty minerality. Multi-dimensional with a long finish.*
- 7. Trimbach Riesling, Alsace 2011** **£20.95**  
*A superb dry Riesling from an exceptional producer. Juicy, vibrant lime flavours with balanced acidity and fine minerality creating a truly classic wine.*
- 8. Chablis Domaine Billaud-Simon 2011/12** **£24.50**  
*This traditional domain is all about capturing the essential minerality and purity of fruit.*

### ROSÉ WINE

- 9. Château Guiot Rosé, Costières de Nîmes 2013** **£16.50**  
*Salmon-pink in colour with finely perfumed aromas, this rich and creamily textured wine with refreshing acidity is perfect for summer days.*

## RED WINES

- 10. Santa Alicia Merlot, Central Valley, Chile** £13.95  
*(Peterhouse label red)*  
*Youthful and nicely rounded house red from Chile's largest wine producer.*
- 11. Apaltagua Gran Verano Carmenère, Chile 2012** £14.50  
*Satisfying flavours and excellent structure are apparent in this wine made from Carmenère, Chile's signature grape variety.*
- 12. Philippe de Rothschild Pinot Noir, Vins de Pays d'Oc 2012/13** £16.95  
*Delightfully vibrant and youthful Pinot Noir with attractive flavours of cherry and spice.*
- 13. Kirkton Vale Shiraz Cabernet, South East Australia 2010** £17.95  
*A voluptuous mouthful of generous succulent fruit. Cherry blackcurrant flavours.*
- 14. Domaine de Mus Malbec, Vins de Pays d'Oc 2013** £18.50  
*This Malbec from the Languedoc displays bags of ripe red fruits and spice with a hint of mocha on the palate. Good concentration with a creamy texture.*
- 15. Camillo de Lellis, Biferno Riserva DOC, Molise, Italy 2009** £18.95  
*A mature, smooth and complex wine from an obscure Southern Italian wine region.*  
*Satisfying and powerful fruit flavours with a lovely velvety finish.*
- 16. Château Méaume, Bordeaux Supérieur 2010** £18.95  
*A small British-owned estate close to St-Emilion and Pomerol, Ch Méaume has established a reputation for producing quality Bordeaux at very reasonable prices. The excellent 2010 is 80% Merlot, 10% Cabernet Sauvignon and 10% Cabernet Franc.*
- 17. Côtes du Rhône Domaine Grand Nicolet 2012/13** £19.50  
*Spicy and full-flavoured wine made from a blend of Grenache and Syrah. Excellent with grilled meats.*
- 18. Mercurey Rouge En Boussoy, Domaine Patrick Guillot 2012** £25.95  
*The Pinot Noir vines are planted on land which is rich in iron oxides – a classic location for Mercurey reds. The palate is medium-bodied with a rich, crunchy core of vibrant, wild strawberry and darker berry fruit flavours.*
- 19. Château Fourcas-Dupré, Lustrac- Médoc 2004** £28.00  
*A beautifully made wine from a classic Bordeaux vintage. Now drinking at its peak, this wine is refreshing with a lovely dry, savoury finish.*
- 20. Crozes-Hermitage, Cuvée Gaby, Domaine du Colombier 2010** £32.00  
*A beautifully balanced wine made from sixty year old Syrah vines. Deep intense and inky displaying aromatic dark fruit, blackberries and superb concentration.*

## CHAMPAGNE AND SPARKLING WINE

- 21. Castillo Perelada Cava Brut Reserva, Spain NV** £18.50  
*Top quality Cava favoured by many of Spain's Michelin-starred restaurants. Blended from Macabeo, Parellada and Xarel-lo grapes to create an elegant fizz.*
- 22. Prosecco Spumante Special Cuvée La Delfina, Italy NV** £18.95  
*A light and refreshing Prosecco with elegant citrus flavours.*
- 23. Bouvet Ladubay Brut, Saumur NV** £22.95  
*This outstanding sparkling wine from Saumur in the central Loire valley is made in the same way as Champagne but from Chenin Blanc grapes.*
- 24. Henri Giraud, Esprit de Giraud Brut, Champagne NV** £45.00  
*A tiny champagne house with vineyards in Ay makes this excellent fizz from 70% pinot noir and 30% chardonnay grapes.*
- 25. Bollinger Special Cuvée NV** £62.00  
*Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.*

## DESSERT WINE

- 26. Château Septy, Monbazillac (half bottle) 2010** £13.95  
*Wonderful aromas of marzipan, nuts and melon from botrytis Semillon grapes. Full-bodied and luscious, this wine is ideal by itself or as an accompaniment to desserts.*

## SHERRY

- 27. Peterhouse label Sherry (Medium or Dry), Spain** £17.50

## PORT

- 28. Peterhouse label Ruby Port, Portugal** £19.25  
**29. Graham's LBV Port 2008** £28.00

## MISCELLANEOUS

Mineral water – litre	£ 3.95
Orange juice – litre	£ 4.45
Belvoir sparkling elderflower pressé – 750ml bottle	£ 4.30
Belvoir sparkling lemonade – 750ml bottle	£ 4.30
Shloer (lightly sparkling white or red grape juice) – 750ml bottle	£ 4.30
Peterhouse label ale – 500ml bottle	£ 3.95
Bottled lager – 330 ml bottle	£ 3.30
Pimms – per glass	£ 2.95
Mulled wine – per glass	£ 2.95

*In addition to this list we have an extensive cellar and can occasionally offer alternative wines of limited availability, if you would like advice on any other wines our Cellar Manager will be happy to help*

## **Additional Items**

### **House wine package for £10.00 per person:**

- 1 glass of Castillo Perelada Cava Brut Reserva or sparkling elderflower for your arrival drink
- 3 glasses of house white / red wine with your meal

### **French wine package for £12.30 per person:**

- 1 glass Bouvet Brut or sparkling elderflower for your arrival drink
- 1 glass of Le Tuffeau Sauvignon Blanc, Vins de Pays d`Oc 2013 with your starter
- 2 glasses Philippe de Rothschild Pinot Noir, Vins de Pays d`Oc 2012/13 with your main course

### **Italian wine package for £12.15 per person:**

- 1 glass of Prosecco or sparkling elderflower for your arrival drink
- 1 glass of Pinot Grigio, Trefili Casa Vinicola Botter, Italy 2013 with your starter
- 2 glasses of Camillo de Lellis, Biferno Riserva DOC, Molise, Italy 2009 with your main course

### **Cheese and College Port:**

For an additional £7.95 + VAT per person you could add a selection of English and Continental cheeses with biscuits and grapes together with a glass of College Port to your menu