Peterhouse

Wine and drinks list
1st January 2017 – 31st December 2017

www.pet.cam.ac.uk/dining
Prices shown are inclusive of VAT at 20%.

If your event is VAT exempt this exemption does not include alcoholic drinks

**WHITE WINE**

**Boutinot, Cuvée Jean-Paul, Pays de Côtes de Gascogne 2015**  
£14.95  
(Peterhouse label white)  
An enjoyable, easy drinking dry white wine made from 75% Colombard and 25% Ugni Blanc grapes. An aromatic nose with zesty citrus and hints of stone fruit and a palate with lots of white nectarine, citrus and creamy characters balanced with a refreshing lemony acidity.

**Domaine de Mus Viognier, Vins de Pays d’Oc 2015**  
£15.50  
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.

**Pinot Grigio, Casa Vinicola Botter, IGT Sicily 2015**  
£15.85  
A versatile and crisp dry white wine with good balanced acidity. Excellent with grilled fish and mushroom based dishes.

**Rolleston Vale Chardonnay, Australia 2013**  
£16.00  
An elegant dry white wine made from Chardonnay grapes selected from premium high altitude vineyards owned by Robert Oatley.

**Le Tuffeau Sauvignon Blanc, Vins de Pays d’Oc 2015**  
£17.95  
Intense yellow colour with a lively nose of white fruits and lemon. Selected from the vinyards of Puicheric near Carcassone this wine has lovely dry and fresh finish.

**Domaine Horgelus Côtes de Gascogne Sauvignon Gros Manseng 2015**  
£19.95  
These two grape varieties work really well together. The Sauvignon provides fine aromatic fruit and crisp acidity whilst the Gros Manseng adds a richer mid-palate and rounder texture.

**Rioja Blanco Marqués de Cáceres, Spain 2015**  
£20.00  
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.

**Trimbach Riesling, Alsace 2013**  
£22.50  
A superb dry Riesling from an exceptional producer. Juicy, vibrant lime flavours with balanced acidity and fine minerality creating a truly classic wine.

**Chablis Domaine Billaud-Simon 2013 /15**  
£26.50  
This traditional domain is all about capturing the essential minerality and purity of fruit.

**ROSÉ WINE**

**Château Guiot Rosé, Costières de Nîmes 2014**  
£16.95  
Salmon-pink in colour with finely perfumed aromas, this rich and creamily textured wine with refreshing acidity is perfect for summer days.
RED WINE

Vignoble du Sud Shiraz, Pays d’Oc 2015
(Peterhouse label red)
Made entirely from Syrah or Shiraz to give its better known Australian name, this wine is youthful on the nose with fragrances of raspberry and thyme, spicy on the palate. A perfect accompaniment to lamb and hard cheeses.

Apaltagua Gran Verano Carmenère, Chile 2013
Satisfying flavours and excellent structure are apparent in this wine made from Carmenère, Chile’s signature grape variety.

Rioja Crianza Marqués de Cáceres, Spain 2012
Located in Cenicero in the heart of Rioja Alto, Caceres was founded by Enrique Forner in the late 1960’s. Made from tempranillo grapes the wine is aged for 12 months in oak.

Pinot Noir, Vin de France, Jacques Dépagneux 2015
Delightfully vibrant and youthful Pinot Noir with attractive flavours of cherry and spice.

Kirkton Vale Shiraz Cabernet, South East Australia 2014
A voluptuous mouthful of generous succulent fruit. Chewy blackcurrant flavours.

Domaine de Mus Malbec, Vins de Pays d’Oc 2015
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.

Palladino, Biferno Riserva DOC, Molise, Italy 2011
A mature, smooth and complex wine from an obscure Southern Italian wine region. Satisfying and powerful fruit flavours with a lovely velvety finish.

Château Plante des Vignes, Bordeaux 2010
A Chinese owned estate close to Fronsac and St-Emilion, Plante des Vignes is a fine example from the excellent 2010 Bordeaux vintage. Made from 80% Merlot and 20% Cabernet Sauvignon.

Côtes du Rhône Domaine Grand Veneur 2014
Spicy and full-flavoured wine made from a blend of Grenache and Syrah. Excellent with grilled meats.

Bourgogne Pinot Noir La Vignée, Bouchard Père et Fils 2014
Garnet colour with mauve to violet shades. The nose is typical of Pinot Noir with red and black fruit notes to which is added a hint of kirsch. The mouth is balanced between suppleness and fruit.

Château Fourcas-Dupré, Listrac- Médoc 2006
A beautifully made wine from a classic Bordeaux vintage. Now drinking at its peak, this wine is refreshing with a lovely dry, savoury finish.

Crozes-Hermitage, Cuvée Gaby, Domaine du Colombier 2014
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

Castillo Perelada Cava Brut Reserva, Spain NV
A 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.

Prosecco Spumante Special Cuvée La Delfina, Italy NV
A light and refreshing Prosecco with elegant citrus flavours.

Nyetimber Classic Cuvée, West Sussex 2010
Arguably the finest English sparkling wine producer and now beating the French at their own game. Made entirely from estate grown grapes this is the ultimate home grown alternative to Champagne.

Pierre Nicolas Brut, Champagne NV
Outstanding grower Champagne made from 70% pinot noir and 30% chardonnay grapes grown entirely from the estates own vineyards in Bisseuil.

Bollinger Special Cuvée NV
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

Château Septy, Monbazillac (half bottle) 2011
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

Peterhouse label Sherry (Medium or Dry), Spain

PORT

Peterhouse label Ruby Port, Portugal
Graham’s LBV Port 2011

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 £12.50 per person:
1 ½ glasses of Castillo Perelada Cava Brut Reserva or sparkling elderflower for your arrival drink
3 glasses of house white / red wine with your meal

Italian wine package for £14.50 per person:
1 ½ glasses of Prosecco or sparkling elderflower for your arrival drink
1 glass of Pinot Grigio, Trefili Casa Vinicola Botter, Italy 2014 with your starter
2 glasses of Palladino, Biferno Riserva DOC, Molise, Italy 2009 with your main course

French wine package for £21.00 per person:
1 ½ glasses Pierre Nicolas Brut, Champagne NV or sparkling elderflower for your arrival drink
1 glass of Le Tuffeau Sauvignon Blanc, Vins de Pays d’Oc 2014 with your starter
2 glasses Château Plante des Vignes, Bordeaux 2010 with your main course

The drinks packages come with a selection of non-alcoholic alternatives from the list beneath by prior arrangement

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mineral water – litre</td>
<td>£ 4.00</td>
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<tr>
<td>Orange juice – litre</td>
<td>£ 4.50</td>
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<tr>
<td>Belvoir sparkling elderflower pressé – 750ml</td>
<td>£ 4.50</td>
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<tr>
<td>Belvoir sparkling lemonade – 750ml</td>
<td>£ 4.50</td>
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<tr>
<td>Shloer (lightly sparkling white or red grape juice) – 750ml</td>
<td>£ 4.50</td>
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<tr>
<td>Canned soft drinks (Coke etc.)</td>
<td>£ 1.00</td>
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<tr>
<td>Peterhouse label ale – 500ml bottle</td>
<td>£ 4.00</td>
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<tr>
<td>Bottled lager – 330ml bottle</td>
<td>£ 3.40</td>
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<tr>
<td>Pimms – per glass</td>
<td>£ 3.00</td>
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<tr>
<td>Mulled wine – per glass</td>
<td>£ 3.00</td>
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