



## Somerville College Commercial Wine List 2020-21

### Somerville College Own Label Champagne & Wines

**Baron de Beaupre Brut NV £25.00**

*Dry and fresh with a lasting mousse and the fresh bread flavours typical of Champagne*

**Amori Pinot Grigio, Italy £15.00**

*Refreshing & crisp with a tropical citrus bouquet, elegant & balanced on the palate*

**Vin de France, Rouge, France £15.00**

*Dark cherry red in colour with a palate that is long and rich with a very pleasing finish*

### Sparkling Wine

**Prosecco Spumante, Amori, Italy £17.50**

*Bright aromas of pears, apples and peaches followed by more of the same on the palate.*

### White Wine

**Viognier, Domaine Gayda, Pays d'Oc, France £16.50**

*Lovely flavours of apricot, peach and acacia blossom. Elegance and freshness perfectly balanced.*

**Picpoul de Pinet, Domaine La Serre, France £16.50**

*Fresh and minerally with citrus rind on the nose.*

**Miopasso Fiano, Sicily, Italy £16.50**

*The citrus and honeysuckle nose lead to an initial palate of lemon citrus and pungent herbaceousness.*

**Spinyback by Waimea Riesling, Nelson, New Zealand £18.00**

*Flavours of jasmine, citrus blossom and green apple.*

**Esk Valley Sauvignon Blanc, Marlborough, New Zealand £18.00**

*Dry and full bodied with a crisp finish. Provides freshness and length.*

**Viñas del Vero Gewürztraminer, Somontano, Spain £20.00**

*Character lychee and peach flavours. Satisfying texture.*

**Macon-Villages, La Crochette, France £20.00**

*Elegant floral and citrus nose with an underlying stone fruit character.*

**Prices are listed per bottle | All prices are exclusive of VAT**

## Red Wine

**Coliman Bonarda/Malbec, Mendoza, Argentina £16.50**

*Clean red cherry aromas followed by juicy berried fruit.*

**Château de Bon Ami, Bordeaux, France £17.50**

*A forward nose of red berries, cherry and redcurrants.*

**Casas del Bosque Reserva Carmenère, Casablanca Valley, Chile £18.00**

*Full and ripe with blueberries, spice and a hint of herbaceous flavours.*

**The Black Craft Shiraz, Barossa Valley, Australia £18.00**

*A nose of blackberries, pepper and smoking meats lead to a full bodied palate.*

**Beronia Rioja Reserva, Spain £20.00**

*Harmonious and complex, this classic Rioja has lovely silky strawberry fruit.*

**Vacqueyras Beaumirail, La Cave de Gigondas, France £22.00**

*Spicy nose with appealing roasted meat and red berry fruit characteristics.*

**Figure Libre Cabernet Franc, Domaine Gayda, Pays d'Oc, France £22.50**

*This wine shows great depth and character and yet is refined with a long, elegant finish.*

## Dessert Wine

**Château Poulvère Monbazillac, France £15.00**

*Wonderfully complex with lingering flavours of apricot, marmalade and honey backed up by super-fresh acidity.*

## Somerville College Own Label Port & Sherry

### Port

**College Ruby Port £18.50**

### Sherry

**College Fino Sherry £18.00**

**College Amontillado Sherry £18.00**