



Oriel College, Oxford Wines

Prices include V. A. T. at 20%

White Wine

- W1 Oriel College Bergerac Sec 2010** **£13.05**
France
This Blanc Sec is made from a blend of Sauvignon & Semillon grapes, Cool fermented in a stainless-steel to give a crispy & fruity wine with an aromatic bouquet redolent of russet apples.
- W2 Los Boldos Chardonnay 2010** **£10.25**
Chile
Pale gold with green lights and aromas of peach and green apple. On the palate, flavours of apple, acacia with a hint of tropical fruits and New World richness.
- W3 Selaks Sauvignon Blanc 2009/10** **£13.95**
New Zealand
A full range of pungent ultra-ripe characters and a concentrated ripe fruit with a crisp, clean, well-balanced finish.
- W4 Bourgogne Blanc, Chardonnay 2005/07** **£14.75**
France
Excellent value White Burgundy, sophisticated and elegant with floral aromas.
- W5 Jurançon Sec 'Chant des Vignes' 2008/09, Domaine Cauhapé** **£18.55**
France
Similar to Sauvignon Blanc but with fuller fruit, more body and mouth watering flavours of grapefruit, tropical fruits and gooseberries, balanced by refreshing acidity.
- W6 Chablis 'La Pierrelée' 2007/08, La Chablisienne** **£20.30**
France
Classic Chablis combining freshness, fruit & a steely backbone.
- W7 Rully Blanc 2007/08, Caves de Buxy** **£20.30**
France
This Burgundy displays a nice weight with a roundness and richness of fruit together with a goo length on the finish.
- W8 Saint Véran 2007/08, Domaine Corsin** **£20.85**
France
Pale straw with green glints. Delicately fruity on the nose with citrus notes and subtle oak/vanilla nuances. Rich and full on the palate; complex, well-balanced with a lingering finish.
- W9 Pouilly Fumé 2008/9, Loire** **£26.65**
France
Flowery fragrant nose redolent of gooseberries, dry on the palate, lightly but firmly balanced with an intensity of flavour and very long in the mouth



Rosé Wine

- R20 Tanguero Shiraz-Malbec Rose 2009/10** **£9.80**
Argentina
Deep pink in colour with aromas of fresh strawberries and cherries. On the palate the wine is full of fresh summer berry fruit flavours, with fresh acidity and a hint of sweetness.

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Red Wine

- R1 Oriel College Cabernet Sauvignon** **£13.07**
France
Quite ripe blackcurrent & wild berry fruits. Medium to full-bodied black fruits balanced by dry-ish grip and length offered by underlying but not overpowering tannins.
- R2 Côtes du Rhone 2005/07** **£13.30**
France
Delightful ruby red with distinctive bouquet & palate of red fruits and a hint of spice.
- R3 Château Lacombe-Noaillac Medoc 2003** **£14.30**
France
A round, supple wine, well structured and balanced between the fruit and the firm & well-integrated tannins.
- R4 Rioja, 2006 (cellar dependent)** **£14.30**
Spain
A bright, clear ruby red with aromas of ripe fruits (plums, cherries) and a hint of white pepper typical of Garnacha, together with hints of vanilla. Rich and spicy on the palate with ripe tannins.
- R5 Bourgogne Côte Chalonnaise Rouge 2006/07, Buissonnier** **£16.05**
France
Well made and lively Pinot Noir with rich cherry fruit flavours and subtle tannins.
- R6 Château Poujeaux Moulis-en-Medoc 2003 Haut Médoc** **£17.05**
France
This is the second wine of Chateau Beaumont, it is a soft, supple fruity and stylish wine – a perfect ambassador for the Haut-Medoc appellation.
- R7 Fleurie 2008/09, Domaine de la Chapelle des Bois** **£18.25**
Fleurie is probably the most sought after Beaujolais cru, made from the light, delicate Gamay grape. Brilliant ruby colour with a soft gamay scent and lots of rich, ripe cherry fruit.
- R8 Mercurey 2007/08, Buissonnier** **£21.30**
France
From Southern Burgundy, this offers excellent value Burgundian Pinot Noir, with a soft Pinot fruit and a lovely, medium weight and juicy texture.
- R9 Les Brulières de Beychevelle 2006, Haut Médoc** **£24.25**
Bordeaux, France
Medium to full bodied in style with attractive, rich, plummy berried fruit aromas as well as excellent balance, structure and length.
- R10 Pulenta La Flor Malbec 2007/8 Argentina** **£16.95**
This Malbec wine has been enhanced by careful ageing for a year in French oak. The result is both textured and restrained, with notes of morello cherry, plum and soft earth to the fore and a structure that will be an ideal match for any dish.

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Dessert Wine

- D 21 Château Monbazillac 2002/5** **£19.95**
France
The sweet wines of the Dordogne offer great value, round and full on the palate with exquisite flavours of dried apricots and peaches, with sugar and acidity in perfect balance.
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Champagne and Sparkling Wine

- C22 NV Prosecco Gravet** **£12.75**
Fine and generous bubbles, light golden straw colour, nose of green apple, great peach taste, sweet on the finish, full-bodied and well balanced.
- C23 Cava Puigmulto NV, Finca Emendis** **£13.75**
Spain
Using only estate grown grapes this Cava is very clean & fresh with well balanced fruit and a dry clean finish.
- C24 Crémant de Bourgogne** **£18.30**
France
Pale straw in colour with a very fine and persistent mousse, this mainly Pinot Noir & Chardonnay blend is fresh, delicate and beautifully balanced with a delightful floral finish.
- C25 Champagne Brut NV Charles Mignon** **£31.65**
France
A wonderfully consistent blend which has benefitted from extra bottle age thereby giving a fine biscuit quality to the fresh & lively fruit.

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Port

- P27 Oriel College Late bottled Vintage Port 2005** **£19.95**
Portugal
Late bottled Vintage is a blend of full, rich and fruity wines from a single year specially chosen for aging During four to six year in oak casks. The special characteristic of this LBV are its richness, depth of flavor and powerful, attractive bouquet.
- P 28 Graham's Late Bottled Vintage 2006** **£20.85**
Portugal
Deep red ruby colour, ripe fruit aromas and a rich taste with concentrated powerful tannins.
- P29 Sandeman Vau Vintage 1999/2000** **£32.80**
Portugal
Deep red with intense fresh red fruit aromas and rich fruit flavours in the mouth balanced by the soft tannins which give a firm backbone.

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Sherry

- S30 Tio Pepe Jerez Sherry** **£17.95**
Spain
Traditionally dry, with crisp, nutty fruit and a long tangy finish.
- S31 Harveys Bristol Cream** **£14.10**
Spain
Sweet with a pleasant rich depth, warm nutty complexity and a lovely length of flavour.

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