



## Oriel College, Oxford Wines

Prices include V. A. T. at 20%

### White Wine

- W1 Apaltagua Reserve Chardonnay** **£16.25**  
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.*
- W2 Oriel College Bergerac Sec 2014** **£16.15**  
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.*
- W3 Ribbonwood Sauvignon Blanc 2016/7** **£18.75**  
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 2012/15** **£21.00**  
France  
*Excellent value White Burgundy, sophisticated and elegant with floral aromas.*
- W5 Chablis 2012/15, La Chablisienne** **£25.95**  
France  
*Classic Chablis combining freshness, fruit & a steely backbone.*
- W6 Jurançon Sec 'Chant des Vignes' 2015/16, Domaine Cauhapé** **£20.75**  
France  
*Similar to Sauvignon Blanc but with fuller fruit, more body and mouthwatering flavours of grapefruit, tropical fruits and gooseberries, balanced by refreshing acidity.*
- W7 Macon Loche, Domaine Clos de Roc, 2014/15** **£22.95**  
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 2012/15** **£23.25**  
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 2014/15, Loire** **£26.60**  
France  
*Flowerly fragrant nose redolent of gooseberries, dry on the palate, lightly but firmly balanced with an intensity of flavour and very long in the mouth*
- W10 Emiliana Reserve Reisling, Chile** **£17.95**  
*The Spicy richness on the nose gives way to a taut yet Floral & Fruity. Very Vibrant with notes of lime, apple and Orange Zest. Quality wine that Offers Great Value and Food Pairing versatility.*

## Rosé Wine

### **R20 La Serrana Rose 2012/14**

**£13.25**

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.



## Red Wine

### **R1 Oriel College House Red.**

**£17.25**

France

Les Cepages Oublies (forgotten Grapes) the two Grapes are Carignan Noir & Grenache noir from Old vines. They complement each other to produce a smooth, full-bodied wine of warm Mediterranean Character with dense myrtle-like dark fruit. The Carignan's structure & the Freshness is enveloped by the lusciousness of the ripe, bush vine Grenache.

### **R2 Château Lacombe-Noaillac Medoc 2014/15**

**£18.25**

France

A round, supple wine, well-structured and balanced between the fruit and the firm & well-integrated tannins.

### **R3 Rioja, 2012/13 (cellar dependent)**

**£18.15**

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.

### **R4 Côtes du Rhone 2012/14**

**£19.50**

France

Delightful ruby red with distinctive bouquet & palate of red fruits and a hint of spice.

### **R5 Bourgogne Rouge 2012/14**

**£19.45**

France

Well-made and lively Pinot Noir with rich cherry fruit flavours and subtle tannins.

### **R6 Ch. Vincens Malbec, Cahors 2013**

**£18.55**

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.

### **R7 Château Beaumont Haut- Medoc 2006 Bordeaux**

**£25.50**

A rich & abundantly aromatic Claret. Full of Meaty Red Fruit, Hints of Truffle, Cedar & Perfumed Spice. Plenty of Body and Length

### **R8 Fleurie 2012/14, Beaujolais Villages**

**£19.95**

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.

### **R10 Coudoulet de Beaucastel Rouge 2007/12 Rhone.**

**£25.95**

Bordeaux, France

Medium to full bodied in style with attractive, rich, plummy berried fruit aromas as well as excellent balance, structure and length.



## Dessert Wine

### **D 21 Château Septy, Monbazillac**

**£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** **£16.95**  
*Fine and generous bubbles, light golden straw colour, nose of green apple, great peach taste, sweet on the finish, full-bodied and well balanced.*

**C24 Crémant de Bourgogne** **£22.50**  
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 Pierre Nicolas Champagne** **£32**  
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 2007/9** **£22.95**  
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.*

**P28 Graham's Late Bottled Vintage 2009/10** **£22.95**  
Portugal  
*Deep red ruby colour, ripe fruit aromas and a rich taste with concentrated powerful tannins.*

**P29 Martinez Vintage Port 1994** **£38.80**  
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 Sanchez Dry Fino Sherry** **£12.95**  
Spain  
*Traditionally dry, with crisp, nutty fruit and a long tangy finish.*

**S31 Sanchez Amontillado Medium Sherry** **£12.95**  
Spain  
*Sweet with a pleasant rich depth, warm nutty complexity and a lovely length of flavour.*

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