



Jesus College Wine & Drinks List 2017-18

White Wines

Bottle

1. **La Playa Sauvignon Blanc Colchagua Valley, Chile, 2016** £ 19.75
*From the Curico Valley, south of Santiago in Chile, this is a modern, aromatic Sauvignon Blanc. Lemon in colour with hints of green, the nose is highly aromatic with strong notes of citrus fruits and flowers together with subtle yet pleasant touches of fresh grass and ripe pineapples. On the palate, it is fresh and crisp with gooseberry, elderflower and lime and a long and pleasant finish. ***
Food pairing- Shellfish or Grilled fish

2. **Taron Blanco Rioja Alta, Spain, 2016** £ 21.50
*A crisp and fresh white made from the local Viura variety. The bouquet has notes of citrus, green apple and white blossom. These fresh fruit notes continue on the palate with some white peach and the zesty acidity that the region of Rioja Alta is famous for. **
Food pairing- Salad or Fish

3. **Long Bend Sauvignon Blanc Marlborough, New Zealand, 2017** £ 23.95
*Sourced from young vines from the Wairau region, the Turning Heads Wine Company has produced a typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card. The selection of parcel of fruit are blended to create an expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance. **
Food pairing- Mussels, Fish or Spicy food

4. **Réserve Riesling Jean Baptiste Adam Alsace, France, 2015** £ 25.95
*Riesling from the chalk and granite soils of the Haut Rhin is considered amongst the greatest gastronomic wines. A delicate, pale yellow in colour with subtle green hues. This wine boasts an evocative bouquet, floral with lime zest and white flowers, gives way to a refined palate which is both lively with grapefruit and mineral nuances that linger on the finish and are balanced by a refreshing acidity. **
Food pairing- Asian food, Blue cheese or Smoked fish

5. **Macon Blanc Villages, Dom Rochebin, France, 2016** £ 24.95
*Pale lemon in colour, with citrus and apple notes, a hint of white blossom and faint traces of butter. Apple and citrus predominate on the palate along with a hint of pear, finishing on a lovely streak of steely minerality. A refreshing citric acidity matches the roundness on the palate with fresh fruit flavours lingering on the palate. **
Food pairing- Chicken/Guinea fowl or Fish

6. **Backsberg Kosher Chardonnay, South Africa, 2016** £ 24.50
*Pasteurized and prepared under supervision of the Cape Town Beth Din. Lemon zest, melon and hazelnut characters combine to give a complex yet fresh nose and palate. Natural acidity is balanced by sweet fruit flavours of white peach, giving a medium bodied wine with with a long rewarding finish. **
Food pairing- Chicken/ Guinea fowl

7. **Chablis Emeraude 'Cuveé Emeraude' Organic Burgundy, France, 2016** £ 32.50
*The Gautheron estate has been family owned for five generations making very traditional Chablis from 25ha of vineyard. Their Chablis offers fresh, floral aromas, apple fruit and complex, rich mineral character derived from the subtle influence of the chalky vineyard soils. Fermentation and maturation is in vat to preserve the fresh steely flavours and lively balanced citrus finish. **
Food pairing- Chicken/ Guinea fowl or Grilled Fish

8. **Hamilton Heights Chardonnay, Australia, 2016** £ 18.25
*An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined. ***
Food pairing- Chicken/ Guinea fowl



9. Templars Hill Pinot Gris, New Zealand, 2015 £24.95

*A fruit cocktail of aromas on the nose including white pear, passionfruit and melon. Repeats on the palate leading to a lovely rich, textured and off dry finish. **

Food pairing- Best served on its own for pre dinner drinks

10. Picpoul de Pinet `Trois Mats, France, 2016 £23.95

*A bright, fresh Languedoc white from the coastal flatlands of Sete which abounds with fragrant aromas of white flowers, quince and anis followed by ginger and citrus notes. It is lively on the palate with notes of lemon, melon and honey finishing crisp and dry with matured crystallised citrus fruits. **

Food pairing- Seafood or on its on for Pre dinner drinks

11. Roero Arneis D.O.C.G Tenuta Neirano, Italy, 2016 £23.95

*Made from the Arneis grape, a local to the Roero district of Piedmont in Northern Italy. This wine is a pale lemon colour with a greenish tinge. The palate is crisp and clean with notes of green apple, lemon and white blossom. Fruity and easy drinking, this wine has a lovely, harmonious acidity and a lingering fruit-forward finish. **

Food pairing- Seafood or on its on for Pre dinner drinks

Rose Wines

12. Bodegas Taron Rosado Rioja Alta, Spain, 2016 £21.50

*This is a 50/50 blend of Viura and Garnacha. The weather is warm enough to sufficiently ripen grapes but they have also kept making this traditional style of rose. The resulting wine is a delicate pale pink colour with notes of peaches and cherry blossom on the nose. The palate is crisp with summer fruit flavours and a fresh acidity. **

Food pairing- Seafood or on its on for Pre dinner drinks

13. Coteaux d`Aix en Provence Rose `Chateau Paradis`, France, 2016 £24.50

*Aix-en-Provence and its surrounding hills are home to many fantastic producers of Rose wines. Rich and intense on the nose, the Chateau Paradis rose offers perfumed aromas of flowers, pear and citrus. On the palate, the wine is well balanced with red fruit flavours, a fresh acidity and a long, fruity finish. **

Food pairing- Smoked fish, Seafood or on its on for Pre dinner drinks

Red Wines

14. la Vauxonne, Beaujolais Villages, France, 2016 £24.50

*A vibrant fruit packed Beaujolais from the superior Villages appellation with a fresh violets and mineral scented bouquet, ripe cherry flavours and hint of pepper. It is well balanced with generous red fruits and a supple fresh acidity on the finish. **

Food pairing- Chicken or Pork

15. Azabache Rioja Aldeanueva Rioja Crianza, Spain, 2014 £19.95

*This excellent Rioja is well balanced with a soft seductive character typical of the Tempranillo, Garnacha and Mazuelo grapes. It is made to emphasise the fruit characteristics with a subtle hint of oak gained from one year in cask and allowed to mature in bottle before release. It exhibits intense plum and cherry flavours with elements of vanilla and spice and a soft rounded palate. **

Food pairing- Pork or Lamb

16. Côte du Rhône, Famille Suter `Mistral`, France, 2015 £22.50

*This classic Cotes du Rhone blend is named after the famous `Mistral`; a cold dry north or northwest wind, which blows down through the Rhone Valley to the Mediterranean. Red berries leap from the glass on the nose and the palate is fresh with juicy fruits, soft tannins and a crisp acidity. **

Food pairing- Lamb or Game meats

17. Alpataco, Malbec, Familia Schroeder, Argentina, 2017 £24.50

*Very intense purplish red in colour. Complex on the nose with a combination of red fruits. The palate is smooth with a velvety feel, this is a fresh and fruity wine that carries blackcurrant, black cherry, plum and violet. The mid-palate has delicious notes of vanilla and chocolate notes from ageing in small oak barrels. A full bodied wine with excellent structure and a long chocolaty finish. **

Food pairing- Beef



- 18. Backsberg Kosher Merlot, South Africa, 2014** £ 28.50
*Spicy aromas of liquorice and vanilla mingle with blackcurrant fruit. Rich and full on the palate with sweet, ripe fruit flavours of plum and blackberry filling the mouth.. Complex and long, with soft oak tannins and a satisfying finish. **
Food pairing- Lamb
- 19. Merlot Ca` Luca, Italy, 2016** £ 18.50
*Ruby red colour with violets highlights. It has an intense bouquet with rich variety of currants and spices. These fruity aromas combine notes of freshness and soft tannins. On the palate the fruit flavours of blackcurrants, plums, bramble fruits and vanilla expand to create a wine with excellent balance. Long lasting in the mouth ending with pleasant fruity aromas. **
Food pairing- Lamb or Pork
- 20. Cabernet Tinta Barocca `John B` Rietvallei Estate, South Africa, 2014** £ 20.95
*A clever blend of the classic Cabernet Sauvignon from Bordeaux with one of the traditional Port grapes. Lots of black fruit flavours on the nose which also carries through onto the palate with an additional hint of pepper spiciness. Well balanced with a touch of toastiness and lingering aftertaste, this has smooth mid weight fruit and is a great example of a Cape Red wine. **
Food pairing- Chicken or on its on for Pre dinner drinks
- 21. Hamilton Heights Shiraz, Australia, 2016** £ 19.50
*Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft with juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish. ***
Food pairing- Grilled meats or Beef
- 22. Carignan Vieilles Vignes Roche de Belanne, France, 2016** £ 20.95
*Made from 50 year old Carignan vines, grown on red chalky soils in the village of Cruzy just north from Béziers city in the Languedoc. A ripe and concentrated wine, deep ruby in colour with an alluring nose of sweet ripe strawberry and dark cherry, it is supple with ripe fruit flavours and very light tannins. **
Food pairing- Steak, Game meats or on its on for Pre dinner drinks
- 23. Familia Schroeder `Alpataco` Pinot Noir, Argentina, 2016** £ 25.50
*Familia Schroeder are one of the pioneers of re-establishing vineyards in Patagonia and have a magnificent estate and winery in San Patricio del Chanar. The wine has deeply perfumed aromas with notes of black cherry, redcurrant, summer fruit and plenty of power, spice and a silky balance. Sweet tannins and balanced acidity with fine notes of vanilla and cocoa powder. **
Food pairing- Duck, Game meats or Pork
- 24. Rosso di Montepulciano Crociani, Italy, 2016** £ 25.95
The vineyards of Montepulciano in southern Tuscany are planted with Sangiovese grapes (known locally as Prugnolo) and produce one of Italy's noblest red wines. Bright ruby red in colour and typically full flavoured, Rosso di Montepulciano displays rich flavours of cherry and red berries, a soft gamey character combined with subtle oak. Supple tannins and a firm structure lead into a long, full flavoured finish.
Food pairing- Beef, Game meats or Strong cheeses
- Champagne**
- 25. Laurent Perrier Brut Reserve NV Chalon, France** £ 47.95
*Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with full flavours, plenty of fruit, good balance and length. **
Food pairing- Seafood or on its on for Pre dinner drinks
- 26. Jesus College 1er Cru Champagne, France** £ 37.95
*A pale gold in colour, the nose is fresh with aromas of peach, apricot and white blossom with touches of vanilla. The palate is rounded and full of citrus, stone fruits, honey and brioche flavours with toasted overtones. A mature and well structured Champagne with an abundance bubbles with a lasting grapefruit freshness. **
Food pairing- Best served on its own for Pre dinner drinks



Sparkling Wines

27. **Valmante Veuve de Brut NV, France** £19.95
*An easy drinking soft and well-rounded sparkler with hints of light summer fruits on the palate and crisp acidity. It has a pale golden colour with a light persistent mousse and off dry finish. Vibrant and fun, it makes for a great reception wine. **
Food pairing- Seafood or on its on for Pre dinner drinks
28. **Borgo Prosecco Extra Dry del Col Alto, Italy** £23.95
Prosecco is the fashionable dry sparkling wine produced from Glera (formally known as prosecco) grapes grown in the hills of Treviso, Veneto region. It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well balanced, light and fresh palate.
Food pairing- Shellfish or on its on for Pre dinner drinks
29. **Varichon Blanc de Blanc Privilige Brut, France** £26.95
*A `methode traditionnelle` which is naturally bottle fermented with 24 months maturation, and blended from mainly Chenin Blanc, with Colombar and Ugni Blanc. It is pale in colour with delicate bubbles and a bouquet of flowers with herbal and mineral elements. Very elegant, stylish, refreshing with classic bottle aged flavours of toasted bread, vanilla and spices lingering on the finish. **
Food pairing- Seafood
30. **Cuveé Heritage Brut Rosé, Italy** £23.95
*This traditional sparkling wine made from Pinot Noir is a pale pink in colour with a soft fruity and floral nose. The palate has a lovely, creamy mousse with pleasant redcurrant, strawberry and raspberry notes complemented by a fresh acidity. **
Food pairing- Smoked fish or on its on for Pre dinner drinks

Dessert Wines

31. **Brown Brothers, Late Harvest Orange Muscat, Australia, 2016 (37.5cl)** £29.40
*Orange Muscat is the flavour powerhouse, bringing aromas of orange blossom to the nose and a fresh citrus hint to the palate. It has loral citrus aromas and orange zest. The palate is soft and bursting with flavour, hints of orange and musk shine through to provide a tangy and zippy palate with a long clean fresh finish. **
Food pairing- Citrus based desserts
32. **Chateau Les Mingets Sauternes, Bordeaux, 2013 (75cl)** £35.95
*A rich and concentrated dessert wine from Semillon grapes affected by noble rot and matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish. **
Food pairing- Desserts and Blue cheeses

Port

33. **Taylors Late Bottled Vintage, 75cl** £35.50
*Produced only in years in which the harvest has been very good, Taylors LBV is a consistently approachable, ready to drink Port with deep ruby colour and an attractive fruity, rich berry fruit and liquorice flavours. **
Food pairing- Cheese
34. **Jesus College Port, 75cl** £19.25
Food pairing- Cheese
35. **Sandemans Ruby Port, 75cl *** £25.50
Food pairing- Cheese
36. **Dow's Fine Ruby Port, 75cl *** £25.50
Food pairing- Cheese



Sherry

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| 37. Gonzalez Byass Fino Elegante Spain | £ 25.95 |
| 38. Gonzalez Byass, La Concha Amontillado, Gonzalez Byass, Spain | £ 25.50 |
| 39. Gonzalez Byass Cream Elegante Sherry Spain | £ 25.50 |

Seasonal Drinks

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| 40. Mulled wine- per glass | £ 2.75 |
| 41. Belvoir Mulled Winter Punch- 750ml bottle | £ 4.90 |
| 42. Pimms – per jug | £ 13.60 |

Soft Drinks

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| 43. Still and Sparkling Mineral Water - 750 ml bottle | £ 2.20 |
| 44. Orange Juice - 1.8 litre Jug (10 glasses) | £ 4.85 |
| 45. Apple Juice - 1.8 litre Jug (10 glasses) | £ 4.85 |
| 46. Elderflower Presse - 750ml bottle | £ 4.90 |
| 47. Organic Lemonade - 750ml bottle | £ 4.90 |
| 48. Raspberry Lemonade - 750ml bottle | £ 4.90 |
| 49. Denham Estate, Pure Rustic Farm Pressed Apple Juice - 1 litre bottle | £ 4.90 |

All wines have an alcoholic level between 11% to 14.5% unless otherwise stated. Wine vintages change continuously as we receive new consignments from our supplier throughout the world. We reserve the right that should we be out of a particular wine we will offer an alternative with every confidence.

In accordance with changes to the Licensing Act 2003 wines by the glass are now available in 125ml measures on request.

*Wines marked with a * contain 'sulphur dioxide' (or sulphites/ sulfites)*

*Wines marked with a ** also contain traces of 'milk', 'milk products', 'milk casein' or 'milk protein'*