



Jesus College Wine & Drinks List

White Wines

Bottle

1. **La Playa Sauvignon Blanc Colchagua Valley, Chile, 2019/2020** £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, 2019/2020** £22.50
*A crisp and fresh white made from the local Vinura 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. **Havoc & Harmony Sauvignon Blanc Marlborough, New Zealand, 2020** £24.50
*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. **Macon Blanc Villages, Dom Rochebin, France, 2019** £23.95
*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
5. **Backsberg Chardonnay, South Africa, 2018/2020** £25.95
*Pasteurized and reparted 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 (Kosher)
6. **Chablis Emeraude 'Cuveé Emeraude' Organic Burgundy, France, 2018/19** £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
7. **Hamilton Heights Chardonnay, Australia, 2018/2020** £18.50
*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
8. **Roaring Meg Pinot Gris, New Zealand, 2019/2020** £25.95
*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
9. **Picpoul de Pinet `Trois Mats, France, 2019/2020** £24.85
*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 own for Pre dinner drinks



Rose Wines

10. Coteaux d`Aix en Provence Rose `Chateau Paradis`, France, 2019/2020 £25.50

*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 own for Pre dinner drinks

Red Wines

11. la Vauxonne, Beaujolais Villages, France, 2018/19 £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

12. Azabache Rioja Aldeanueva Rioja Crianza, Spain, 2017/18 £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

13. Côte du Rhône, Famille Suter `Mistral`, France, 2018/19 £24.50

*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

14. Alpataco, Malbec, Familia Schroeder, Argentina, 2019/2020 £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 chocolatey finish. **

Food pairing- Beef

15. Backsberg Merlot, South Africa, 2017 £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 (Kosher)

16. Merlot Ca`Luca, Italy, 2018/19 £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

17. Hamilton Heights Shiraz, Australia, 2019/2020 £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

18. Carignan Vieilles Vignes Roche de Belanne, France, 2019/2020 £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 own for Pre dinner drinks



19. Rosso di Montepulciano Crociani, Italy, 2019 £ 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

20. A`Becketts Penruddocke`s Pinot Noir 2018 £ 35.95

100% Pinot Noir with 5 months of ageing in third fill French oak barrels. Bright cherry and bramble fruit on the nose, the palate is laden with red fruit, a soft round structure and a fresh acidity. 2018 was an excellent year for English wine.

Food pairing – Ideal as an aperitif or with lamb or pork

Champagne

21. Jesus College AR Lenoble Champagne £ 37.95

Elegant Champagne with a dominance of Grand Cru Chardonnay from the Côte des Blancs providing soft nutty flavour with fine bubbles and a fruity nose. It is fresh, light, lively and well balanced on the palate with a long satisfying flavour.

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

Sparkling Wines

22. 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 own for Pre dinner drinks

23. 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, boney and apple leading to a well balanced, light and fresh palate.

Food pairing- Shellfish or on its own for Pre dinner drinks

Dessert Wines

24. Chateau Les Mingets Sauternes, Bordeaux, 2018 (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

25. Jesus College Fine Ruby Port, 75cl £ 19.25

Food pairing- Cheese

26. Jesus College Special Reserve Port, 75cl £ 24.95

Food pairing- Cheese

Seasonal Drinks

27. Mulled wine- per glass £ 3.25

28. Belvoir Mulled Winter Punch- 750ml bottle £ 4.90

29. Pimms – per jug £ 19.60

Soft Drinks



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| 30. Still and Sparkling Mineral Water - 750 ml bottle | £ 2.20 |
| 31. Orange Juice - 1.8 litre Jug (10 glasses) | £ 4.85 |
| 32. Apple Juice - 1.8 litre Jug (10 glasses) | £ 4.85 |
| 33. Elderflower Presse - 750ml bottle | £ 4.90 |
| 34. Organic Lemonade - 750ml bottle | £ 4.90 |
| 35. Raspberry Lemonade - 750ml bottle | £ 4.90 |
| 36. Denham Estate, Pure Rustic Farm Pressed Apple Juice - 1 litre bottle | £ 4.90 |

Bottled Beers

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| 37. Peroni | £4.75 |
| 38. Curious Brew | £4.75 |
| 39. London Pride | £4.75 |
| 40. Old Speckled Hen | £4.75 |
| 41. Curious Apple Cider | £4.75 |
| 42. Becks Blue (Non-alcoholic) | £3.50 |

*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'*