WINE MENU
CORPUS CHRISTI COLLEGE

HOUSE WINE

- **Gran Verano Sauvignon Blanc**, Apaltagua, Central Valley, Chile 2016
  - Crisp, fruity and refreshing. Flavours of lemon and lime dominate
  - £14.50

- **Gran Verano Chardonnay**, Apaltagua, Central Valley, Chile 2015
  - Un-oaked chardonnay, with a creamy and rounded texture
  - £14.50

- **Gran Verano Carmenero**, Apaltagua, Central Valley, Chile 2013
  - Full bodied, with black fruit flavours and juicy tannins
  - £14.50

- **Gran Verano Merlot**, Apaltagua, Central Valley, Chile 2014
  - More complexity and depth than most merlots. Balanced, yet smooth tannins
  - £14.50

- **Corpus Christi House Sherry**, Amontillado, Fino or Pale Cream
  - £17.00

- **Corpus Christi House Port**
  - £17.00

ROSE WINE

- **Pinot Grigio Rosé**, Villa Garducci, Veneto, Italy 2015
  - With delicate raspberry and peach flavours, light in acidity and smooth drinking
  - £17.00

WHITE WINE

- **Hoopenburg 'Bush Vine' Chenin Blanc**, Paarl, South-Africa 2015
  - Fruity with a nice backbone of acidity, which makes it a very versatile food wine
  - £16.00

- **Pinot Grigio**, Villa Garducci, Veneto, Italy 2015
  - Fresh flavours of peach and pear, coupled with a smooth and rounded style
  - £17.00

- **Picpoul de Pinet**, Languedoc, France 2015
  - Crisp, fresh flavours and mineral backbone make this wine an ideal match for shellfish
  - £17.00

- **Albarino**, Bodegas Gallegas, Rias Baixas, Galicia, Spain 2015
  - Crisp acidity and smooth texture, good with either meaty fish or shellfish dishes
  - £19.00

- **Oystercatcher Sauvignon Blanc**, Torea, Marlborough, New Zealand 2016
  - Packed with tropical fruit flavours, with a depth and complexity that is long lasting in the mouth
  - £21.00

- **Petit Chablis**, Chateau de Malagny, Chablis, France 2015
  - These vineyards are located right beside a Premier Cru Vau de Vey vineyard, giving it the same soils and exposure, but the price is half that of Premier Cru! Un-oaked and smooth with minerality
  - £25.00

- **Montagny Premier Cru**, Nicolas Potel, Côte Chalonnaise, France 2014
  - A lovely smooth and rounded Premier Cru Burgundy. The wine has a lovely smooth style, with excellent acidity throughout, making it a lovely match for poultry, pork or seafood
  - £30.00

SPARKLING WINE

- **Terrediral Prosecco DOC**, Ca di Raio, Treviso, Italy 2015
  - £20.00

- **Costero Extra Brut**, Apaltagua, San Antonio, Chile NV
  - £16.00

CHAMPAGNE

- **Bauchet 'Signature' Premier Cru Champagne**, France NV
  - £40.00

- **Montepulciano d'Abruzzo**, Villa Garducci, Abruzzo, Italy 2015
  - £17.00

- **Stonemason Shiraz**, Curren Creek, Australia 2014
  - £17.00

- **Rioja Crianza**, Mendiarte, Bodegas Sonsierra, Rioja Alta, Spain 2013
  - £19.00

- **Malbec, Pascual Tosco, Mendoza, Argentina 2015**
  - £19.00

- **Fleurie, Domaine de la Bouroniere, Beaujolais, France 2014**
  - £21.00

- **Oystercatcher Pinot Noir**, Torea, Marlborough, New Zealand 2013
  - £25.00

RED WINE

- **Crozes Hermitage**, Domaine Etienne Guigal, Northern Rhone, France 2012
  - £30.00

Please note vintages are subject to change depending on availability at the time of ordering.

E-mail us at **conferences@cam.ac.uk**
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