



WEDDINGS

AT QMUL

WINE LIST

Prices are per bottle and exclude VAT

SPARKLING WINE

- Cava El Pont de Ferro Brut, Penedes, Spain NV £24.00
Made in the same way as Champagne, a great value alternative
Match with shellfish, duck and light appetisers.
- Prosecco Spumante 'Adalina', Enrico Bedin, Veneto, Italy NV £25.00
Refreshing with hints of peaches and apricots from the esteemed Asolo region
Match with canapés, shellfish and charcuterie.
- Champagne Rimbaud Brut, France NV £41.00
Elegant and rich in style, fantastic for any celebration
Match with canapés, seafood and afternoon tea.
- Harrow & Hope Brut Reserve, Buckinghamshire, England NV £42.00
Bright and lively with notes of crisp green apple, lemon, and brioche
Match with canapés, shellfish and brunch.

WHITE WINE

- Rocca Trebbiano, Veneto, Italy 2017 £16.00
Easy drinking white with a crisp finish Match with canapés, chicken, seafood.
- Goleta Sauvignon Blanc, Central Valley, Chile 2017 £17.00
Citrus and green apple flavours from this New World Sauvignon
Match with fish, shellfish and asparagus.
- Galassia Garganega-Pinot Grigio, Veneto, Italy 2016 £18.00
Light and crisp, with juicy stone fruits
Match with creamy pasta, seafood, salads.
- Moulin des Vignes Chardonnay, Pays d'Oc, France 2016 £19.00
A medium bodied Chardonnay with flavours of pineapple & mango – Unoaked
Match with pork, fish cakes, creamy pasta.
- Azumbre Verdejo, Cuatro Rayas, Rueda, Spain 2017 £20.00
Refreshing and lively – a great alternative to Sauvignon
Match with seafood, tapas and canapés.



WEDDINGS AT QMUL

- Clarence River Sauvignon Blanc, Marlborough, New Zealand 2017 £22.50
Full of gooseberry and tropical fruits – classic Kiwi Sauvignon
Match with goat's cheese and fish and chips.
- Picpoul de Pinet 'Les Courtelles', Languedoc, France 2017 £23.00
Dry and crisp white from the coastal Mediterranean town of Pinet
Match with fish and light chicken dishes.
- Bolfan Riesling, Zagorje, Croatia (Biodynamic) 2017 £24.00
Extremely refreshing with notes of lime, peach and guava, complemented
With structured acidity Match with Thai, Indian/curry and canapés.
- Three Choirs 'Winchcombe Downs', Gloucestershire, England 2017 £24.50
Elegant and crisp with a soft floral aroma of elderflower combined with a hint of
Fresh peaches Match with Seafood, antipasti and canapés
- Chablis, Louis Robin, Burgundy, France 2017 £28.50
Classic Chablis – clean, mineral and elegant apple flavours
Match with chicken, salads, shellfish.

ROSE WINE

- Rodeiro Rosado, Bodegas Gallegas, Galicia, Spain 2018 £16.00
Fresh and clean rose with strawberry and cherry flavours
Match with salads, canapés and lighter red meats.
- Mon Rosé de Montrose, Languedoc, France 2018 £23.00
A delicate, crisp rosé with aromas of cranberry, fennel, and a hint of peach
Match with seafood, salad, grilled meats.

RED WINE

- Rocca Merlot, Veneto, Italy 2016 £16.00
A delicious, juicy merlot overflowing with aromas of redcurrant followed by
Mouthfuls of summer berries Match with tomato based pasta, stews and red meat.
- Rhanleigh Cabernet Sauvignon, Robertson, South Africa 2017 £17.00
Rich flavours of stewed plum, blackcurrant and subtle notes of coffee and chocolate
Match with BBQ, roast beef/steak, casseroles
- Cosmina Pinot Noir, Romania 2018 £18.00
Packed with juicy red berries and a soft, velvety finish
Match with pasta, stews and charcuterie



WEDDINGS AT QMUL

- Primitivo 'Grifone', Puglia, Italy 2017 £19.00
Dark and intense ruby colour with aromas of liquorice and blackberry – luscious
Notes of plums and stewed cherries follows through on the palate
Match with hard cheeses, game and venison.
- Sotherton Shiraz, South Eastern Australia 2016 £19.50
Generous ripe berry flavours with a touch of vanilla and chocolate
Match with BBQ, casseroles, stews and pasta.
- Valcheta Malbec, Mendoza, Argentina 2017 £21.00
Velvety & juicy with cherries and a touch of spices
Match with beef, steak and venison
- Lacrimus, Rioja, Spain 2016 £22.00
Light and approachable style of Rioja
Match with lamb, pork and charcuterie
- Côte du Rhône 'Esprit Barville' Red, Maison Brotte, France 2016 £24.00
Smooth, warming and elegant with aromas of wild red fruits, liquorice, and a hint
Of pepper and thyme, match with roast lamb, game, venison and beef.
- Querciavalle Chianti Classico, Agricola Losi, Tuscany, Italy 2016 £26.00
Bright ruby red with juicy, sour cherries, summer berries and a long finish with a
Velvety mouthfeel Match with game, venison and beef.
- Château du Puy Bonnet, Montagne-Saint-Émilion, Bordeaux, France 2016 £28.50
Classic, full-bodied wine with blackcurrant and a touch of oak
Match with beef, pork and hard cheese

SWEET

- Château Simon, Sauternes, Bordeaux, France 2014 (75cl) £33.50
Rich yet fresh, Sauternes produces the best sweet wines in the world
Match with fruit, chocolate, cheeses (blue)



WEDDINGS

AT QMUL

PORT

- Smith Woodhouse Ruby, Portugal NV £27.00
Fresh and robust fruit flavours, with an excellent long finish
Match with cheeses, chocolate puddings

- Taylors Late Bottled Vintage, Portugal 2013 £31.50
Deep and luscious red colour with aromas of blackcurrant, strawberry and plums
Match with cheeses, rich desserts