



DOWNING COLLEGE CAMBRIDGE
CONFERENCES & FUNCTIONS

Wine List 2022

Champagne and Sparkling Wines

Kraemer Blanc de Blancs Brut, France	22.00
<i>A fruity and elegant sparkling wine, with aromas of fresh butter and cake. Loire Valley 75cl/12.5%</i>	
Lunetta Prosecco Spumante Brut NV, Italy	29.00
<i>Made exclusively from Glera grapes cultivated in the Veneto region, a deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits. 75cl/11%</i>	
Prosecco Spumante Rosé Lunetta, Italy	29.00
<i>A fresh and dry sparkling rosé with persistent white foam, beautifully cherry pink in colour. Red berry characters on the nose and palate make this soft and approachable in character. The grapes are sourced from the hills of the Adige and Vallagarina valleys in Trentino. 75cl/11%</i>	
Jansz Cuvee Brut, New Zealand	40.00
<i>Fruit is sourced from selected cool climate vineyards across Tasmania, ranging from the Pipers River and Tamar Valley regions in the north to the Coal River Valley in the south. Aromas of honeysuckle, citrus zest and fresh strawberries from the Chardonnay and Pinot Noir fruit. 75cl/12%</i>	
Laborie Blanc de Blanc Brut Western Cape, South Africa	34.00
<i>Soil in the Western Cape comprises ancient (350 million to 500 million years old) weathered soils of alluvial and volcanic origin. This complex and indulgent MCC shows aromas of green apple and citrus. Hints of lime are accompanied by aromas of toasted bread and hazelnut. Enjoy this bubbly well chilled and on its own, or with delicate seafood dishes. 75cl/12%</i>	
Bolney Brut West Sussex, UK	60.00
<i>One of the longest established English vineyards making award winning English wines at its Sussex estate for over 35 years. Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness. 75cl/12.5%</i>	
Jacques Bardelot Champagne, France	52.00
<i>A hint of brioche flavour in the finish, made from 60% Pinot Noir and 40% a combination of Pinot Meunier and Chardonnay. 75cl/13%</i>	

White Wines

College Own Label Sauvignon Blanc, Chile	18.50
<i>Bright yellow with green hues. citrusy aromas like lime and tangerine. fresh, floral notes. Refreshing mouthfeel and good acidity. 75cl/12.5%</i>	
Pinot Grigio, Villa Garducci, Veneto, Italy	18.50
<i>Crisp, dry and fruity, with smooth flavours of peach and pear.</i>	
Domaine du Pre Baron Touraine Sauvignon	26.00
<i>A rich, single estate old vine Loire Sauvignon Blanc from a warm vintage, showing notes of exotic tropical fruits. The wine has significant palate weight, almost New World in style, very rounded with a rich texture and long finish. 75cl/13.5%</i>	
Emiliana Novas, Riesling Gran Reserva, Bio Bio, Chile 2018	25.00
<i>Riesling is fantastic for matching with a wide variety of dishes, from meats to fish. Bright lemon and lime aromas supported by ripe, juicy fruits and a long dried herb finish. 75cl/12%</i>	
Mirror Lake Sauvignon, Wairau Valley, Marlborough, New Zealand	20.50
<i>This fresh, crisp Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes. 75cl/13/5%</i>	
Sancerre, Domaine Jean & Michel Naudet, Loire Valley, France	27.00
<i>Crisp and fruity Loire Valley Sauvignon Blanc with lovely mineral characteristics and green apple flavours. The Naudet family have won two trophies for this wine at the International Wine Challenge in London.</i>	
Viognier Vin de France Patriarche Pere et Fils, France	20.00
<i>100% Viognier from Languedoc. Fresh with aromas of white flowers and exotic fruits. Exclusively matured in stainless steel tanks to express all the freshness and character of the fruit. Enjoy with light starters or fish dishes. 75cl/</i>	
Vinho Verde Loureiro Casa d Vila Nova, Portugal 2020	22.00
<i>Located in the sub region of Sousa in the Vinho Verde Demarcated Region in the north of Portugal. Ripe citrus and delicately tropical aromas lead into a textural, mineral palate with bright acidity, fleshy white peach fruit and a fresh, zesty finish. Ideal with all fish dishes. 75cl/11.5%</i>	
Verdicchio Classico Coste del Molino Marche, Italy Organic 2020	24.00
<i>A stylish and concentrated Verdicchio with intense aromas of grapefruit and lime, as well as honeyed orchard fruit flavours. An outstanding choice with seafood and salads. 75cl/13%</i>	
Pinot Gris Cave Tradition Cave de Turckheim Alsace, France 2018	27.00
<i>Turckheim's Tradition range are the benchmark for the classic Alsace varieties. The Pinot Gris has a lovely ripe pear and a touch of warm ginger spice on the nose and a deliciously, just off-dry palate. Perfect pairing with meaty white fish or spicy food. 75cl/13%</i>	
Chardonnay Rolleston Vale Central Valley, Australia 2018	19.50
<i>The fermentation takes place in tanks and oak barrels enabling the oak to play a supporting role without overpowering the delicate fruit character. Enjoy with grilled and roasted white meats, fish or simply on its own.</i>	



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75cl/12.5%		
Pouilly Fumé 'La Renardiere' Domaine Bouchié-Chatellier, France 2019		41.00
<i>The Grapes are sourced from 30 year old Sauvignon Blanc vines grown on the hill of St Andelain. Floral and herbaceous, this is a concentrated wine with great elegance, complexity and power. Best served with shellfish, grilled white fish or chicken, or on its own as an aperitif. 75cl/13.5%</i>		
Viognier McManis Family Estate California, USA 2017		26.50
<i>93% Viognier, 5% Sauvignon Blanc, 3% Muscat, this wine is filled with big, bright fruit aromas of pear and peach. The wine is viscous and creamy in the mouth. A lovely match with spicy foods. 75cl/13.5%</i>		
Chardonnay Morning Fog Wente Winery California, USA 2019		31.00
<i>Named for the morning coastal fog pushed by Pacific wind streams into the bowl of San Francisco Bay. Bursts with aromatics of graham cracker, green apple, pear and toasty oak. This wine is balanced by hints of key lime pie on the palate with a citrus finish. Pairs beautifully with fish and pasta dishes. 75cl/13.5%</i>		
La Val Orballo, Albarico 2018, Spain 2018		26.50
<i>This is a blend of grapes from two estates in the south of DO Rhas Baixas in Galicia, north west Spain. Aromas of stone fruit, honey, and floral notes mingle with wild herbs, sweet mandarin skin and apple. Generous and textural on the palate with hints of gala melon, a touch of salinity, and fresh citrus. Drink with white fish and seafood. 75cl/13%</i>		
Red Wines		
College Own Label Cabernet Sauvignon, Chile		18.50
<i>Deep, bright ruby red colour. Fresh red fruits reminiscent of berries, plums, and cherries. 75cl/13%</i>		
Siete Fincas Malbec, Mendoza, Argentina		31.00
<i>This Malbec presents deep aromatic notes of juicy plum, fresh violets and roses, and a hint of cedar.. A classic repress Malbec from Mendoza. Pairs well with red and grilled meats and cheeses. 75cl/14%</i>		
Pinot Noir Domaine de Cibadies, Languedoc, France		28.00
<i>A full flavoured and beautifully balanced Pinot Noir, made in the style of a good Red Burgundy 75cl/12.5%</i>		
Fleurie, Domanie de la Bouroniere, Beaujolais, France		25.00
<i>Made entirely of the light and fruity gamay grape, this red is packed with strawberry, raspberry and red cherry flavours drinking red.</i>		
Chianti Classico, Tuscany, Italy		31.00
<i>A rich and full bodied Sangiovese produced by Vignamaggio in Tuscany. Mona Lisa was in fact born on the Vignamaggio estate in 1479</i>		
Mont Rocher, Carignan Vieilles Vignes, Pays D'Oc, France 2018		20.50
<i>This juicy wine has a beautiful cherry red colour. The nose shows an abundance of intense red berry fruit and hints of vanilla flavours. The palate is soft, full flavoured with a smooth easy drinking finish</i>		
Covila Reserva Rioja, Spain 2016		29.50
<i>Very elegant wine, modern with matured fruit notes well blended with some vanilla and cacao hints from its oak ageing. Once in the mouth it is tasty, wide and powerful with an attractive touch of cacao. Classic style of Rioja. Good combination with meat, bbq and cold meats. 75cl/14%</i>		
Alianza Bairrada Reserva (Touriga Nacional, Tinta Roriz, Baga), Portugal 2018		20.00
<i>A fruity and characterful blend of Portuguese indigenous varieties, predominantly Baga, which is a classic grape of the Bairrada region. Pairs beautifully with lamb and red meat dishes. 75cl/13%</i>		
Ribera del Duero Roble Abadna del Acyn, Spain		32.00
<i>Deep dark-cherry red with marked purple hues. Powerful, lively and tasty, with attractive blackberry and raspberry hints. Spicy and toasty background with hints of toffee, coffee and vanilla. 100% Tinto Fino (Tempranillo), the ideal accompaniment for pasta, cold cuts and all kinds of roasted or grilled meat. 75cl/14.5%</i>		
Primitivo Passitvo Appassimento Pao Leo Puglia, Italy 2019		26.00
<i>Intense ruby-red colour with a complex bouquet. The oak aging adds a pleasant roasted and spicy aroma. On the palate, it is full-bodied, supple, well balanced with a long finish. Ideal with roasted meats, game and hard cheeses. 75ml/14.5%</i>		
Borsao Selecciyn Tinto Campo de Borja, Spain 2020		20.50
<i>Rich, plum and red berry fruit with a touch of spice on the nose. Plump ripe tannin add grip to this classic style of Garnacha. 75cl/15%</i>		
Cabernet Sauvignon McManis Family Estate California, USA 2016		28.00
<i>The McManis family own over 2.600 acres between the Ripon area and Lodi in California's northern region. Dark garnet in colour, full of dark berry fruit such as blueberry and blackberry. Oak ageing has contributed just a hint of smoke to the nose. A round, creamy wine, delicious alongside bold dishes. 75cl/13.5%</i>		
Vat 8 Shiraz Deen de Bortoli, Australia 2018		23.00
<i>De Bortoli is amongst the top wine producers of Australia with vineyards spanning 6 premium wine regions. Deep red with purple hue. Bright red fruits, rhubarb and cherries aromas. Generous cherry and chocolate notes, gentle acid and silky tannins ad length to the flavour. This full bodied wine matches well with red meats and lamb. 75cl/14.5%</i>		
Painted Wolf Cape "Hunting Red" Madach 2018, South Africa		27.00
<i>This is a blend of Pinotage, Merlot, Shiraz, Grenache and Mourvire which has been aged in oak. Bright ruby red. Nose is compact with brooding red fruit and spicy wood. The palate is round and supple with red fruit flavour accented by spicy wood. It is a deeply satisfying wine. 75cl/13.5%</i>		

Dessert Wine

April 2022



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Deen Vat 5 Botrytis Semillon De Bortoli, Australia 1/2 bottle 2017 18.00
Layers of nectarines, quinces, citrus flavours with a subtle hint of nougat nuttiness. A wine that can be enjoyed with a lovely selection of cheeses and dried fruits as your dessert or after dinner. Half bottle/11.6%

Port

Downing Own Label 25.00
A blend of selected young ports matured in large oak vats "tonels" keeping a young fruit character. The wine shows some rich, full bodied flavours of red fruit, such as plums and raspberry. It can be enjoyed on its own or as an accompaniment to cheeses, chocolate and desserts. 75cl/19.5%

Sherry

College Label Amontillado (Medium) 25.00

*Vintages and Prices are according to availability and may be subject to change. Prices exclude VAT.
Alternative wines may be available to purchase upon request.*

Miscellaneous Beverages

Mineral Water Still/Sparkling- per 75cl bottle	3.00
Jugs of Tap Water (service charge)	0.75
Fruit Juice (Orange, Apple or Cranberry) per litre	4.50
Elderflower Water (still or sparkling) by the Jug	4.50
Schloer (white or red grape by the bottle)	3.25
Non-alcoholic Punch by the Jug (5 glasses per jug)	4.25
Breckland Orchard Gently Carbonated Soft Drinks	2.50
Bottles of Coke, Diet Coke (per 500ml bottle)	1.50
Cloudy Lemonade (per 750ml bottle)	4.25
Mulled Wine (by the glass)	3.90
Pimms (by the glass)	3.00
Bottled Beers (from)	3.29
College Own Label Atom Splitter beer	4.75