



UNIVERSITY
WOMEN'S CLUB

Founded 1886

Wine List



Champagne & Sparkling Wines

Member Non-
Member

Pol Roger Brut Réserve Champagne NV

Chardonnay, Pinot Meunier, Pinot Noir (France, Champagne)

£105.00 £120.00

Elegant and refined, the cuvée Brut Réserve is the champagne of all occasions. On the nose, it is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity. The aperitif champagne par excellence but one which has sufficient backbone to be drunk with fish and even spicy dishes.

Ayala Brut Nature Champagne NV

Chardonnay, Pinot Meunier, Pinot Noir (France, Champagne)

£85.00 £95.00

Bright gold in color, the nose displays precise citrus aromas and a hint of salinity. Complex yet clean, the palate bursts with grapefruit, white fruits and dry minerality. Wonderful acidity. Ideal as an aperitif, Brut Nature also pairs perfectly with seafood such as, oysters, scallops, lobster and crab. It matches well with Asian cuisine along with sushi, maki and sashimi.

Cremant D'Alsace Rose Brut, Jean Baptiste Adam NV

Pinot Noir (France, Alsace)

£52.50 £57.50

A pink Crémant made from Pinot Noir grapes, to celebrate love, to express tenderness and to seal friendship. On the nose, it expresses notes of currants and red fruits. On the palate, fine bubbles will caress your palate to let appear then the fleshy side of the fruit. All wines from JB Adam are Bio-dynamically farmed. Creamy, mellow notes of red apple charm the nose. The palate of this wine rounds things out with some brioche notes and a generous mouthfeel of creamy, lively bubbles. The finish is poised, bright and wonderfully apple-fresh in its dryness. Perfect with charcuterie or can match to some desserts (providing they are not too sweet!)

Prosecco Organic ERA Extra Dry NV

Glera (Italy, Veneto)

£31.50 £34.50

Era Prosecco is produced from organically grown Glera grapes grown in the area around Treviso. This pale and delicate sparkling wine has fine bubbles and fresh aromas of green fruits, elderflower and honeysuckle. It is elegantly light, dry and well balanced. An excellent aperitif and accompaniment to olives, crudites, cold meats, light seafood or grilled vegetables.

Rose Wines

Cabernet de Saumur Rose, Langlois-Chateau

Cabernet Franc (France, Loire)

£29.50 £32.50

Salmon-rose in colour. The bouquet shows pleasant aromas of stone fruit, fresh red fruit, sour candies and rose petals. Flavors of freshly sliced blood peaches and apricots. A perfect aperitif. Dry and typically cabernet-franc, it is a wonderful complement for crudités, barbecues and salads.



White Wines

Il Barco, Botter

Catarratto/Pinot Grigio (Italy, Sicily)

Member	Non-Member
£24.50	£27.00

A crisp and fresh blend of Catarratto and Pinot Grigio. Pale lemon in colour with notes of citrus and tropical fruits on the nose. The palate has a zesty acidity and notes of green apple, grapefruit and melon. Ideal aperitif or paired with seafood. Suitable for Vegans and Vegetarians.

Laurent Miquel Solas Albarino

Albarino (France, Languedoc-Roussillon)

£29.50	£33.00
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Highly aromatic wine, with a pleasant level of bitterness. Aromas of grapefruit have a delicate floral overtone; the palate is lively and refreshing with generous white peach, apricot and lime flavours on the finish. A soft yet crisp and aromatic white, it illustrates Laurent's signature style of clear pure fruit.

Pairs exceptionally well with white fish, leafy green herbs, tacos, lighter meats and seafood.

La Pecherie Muscadet, Jeremie Huchet

Melon De Bourgogne (France, Loire)

£30.00	£33.50
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A vibrant, unoaked, bone-dry muscadet. The wine is aged on its lees for 6 months giving texture and body to complement the fresh, zesty fruit flavours with a long, saline finish, a true representation of the terrior.

The ultimate food lover's wine. It works anywhere you'd use a squeeze of lemon. Seafood is its natural pair – especially oysters, scallops, langoustines with fresh vegetable dishes.

Wairau River Sauvignon Blanc

Sauvignon Blanc (New Zealand, Marlborough)

£33.00	£37.00
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Classic expression of the dry, gooseberry, grass and passion fruit style of New Zealand Sauvignon Blanc. Clean and crisp it is bursting with a flinty minerality with flavours of grapefruit, gooseberry, herbs and white stone fruit. Expressive on the palate, finishing with great length. This fashionable white wine is a benchmark by which New World Sauvignons are judged. A good accompaniment to fish, shellfish, grilled vegetables and asparagus.

Gruner Veltliner `Grafenegg` Organic

Gruner Veltliner (Austria, Niederosterreich)

£39.00	£42.50
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Grüner Veltliner represents Austria's unique contribution to the wine world. It is a variety that makes crisp dry white wines, combining perfume with substance. Immensely fresh aromas of herbs and peach blossom are permeated with fine mineral and peppery undertones, finishing with vibrant acidity. Perfect with fresh fish, chicken schnitzel or lightly spiced dishes.



White Wines

La Terre Promise, Domaine Treloar
Grenache Gris, Macabeu, Carignan Blanc
(France, Côtes du Roussillon)

Member	Non-Member
£40.00	£44.00

Fermented and aged on lees in barrels for 9 months. It has a complex nose of river stones, quince and buttered toast. The palate combines flavours of pears and citrus with a long, spicy finish. It's a versatile wine that sits equally well with salads, white meats, vegetarian dishes and cheeses. Goes particularly well with dishes involving garlic and tomato, such as Bouillabaisse or chicken Parmigiana.

Mâcon Solutré Domaine Sève
Chardonnay (France, Burgundy)

£39.50	£43.00
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Macon Solutre appears golden yellow with fresh citrus fruits mingled with expressive tropical fruit and a hint of floral on the nose. The palate is elegant, full of fresh grapefruit and pineapple fruits, medium bodied with lively acidity, finishing perfectly balanced with more citrus and a hint of apple. An excellent Unoaked Chardonnay. Best with goat's cheese and roast chicken, salmon or even prawns.

Gavi di Gavi, Masseria dei Carmelitani
Cortese (Italy, Piedmont)

£44.00	£49.50
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The sloping hills of Gavi, roughly 300 meters above sea level, provide the Cortese grape the perfect conditions to produce concentrated, rich wines. This Gavi di Gavi is a single vineyard wine with a floral, ripe pear & citrus fruit nose. The wine is aged on its lees to give texture and complexity. The palate is filled with stone fruit, ripe orange and citrus notes, and has a long crisp finish. Makes a good partner for river fish, risottos, chicken dishes and vegetables.

Sancerre Blanc, Domaine Langlois-Chateau
Sauvignon Blanc (France, Loire)

£45.50	£49.50
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Pale straw in colour with a golden hue. Very expressive nose, perfectly typical of the grape varietal, with citrus and ripe fruit aromas. On the palate, very good balance and freshness with hints of honey and grapefruit. Elegant and expressive with nice concentration. The finish is stone and mineral, with enough of the fruit lingering for a nice finish. Perfect with sea food, grilled fish, dry goat cheese or as an aperitif.

Soave Classico Lunalonga Balestri Valda
Garganega, Trebbiano (Italy, Veneto)

£47.50	£51.50
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Made from a blend of Garganega and Trebbiano di Soave from a vineyard rich in limestone soils. The Garganega is fermented and aged in stainless steel whereas the Trebbiano is aged in large Slavonian oak which adds roundness and complexity. The palate is ripe with fleshy peach and nectarine notes combined with acacia, vanilla and a crisp mineral finish. Perfect with squid ink linguine, mussels, scallops or risotto.



Red Wines

Armigero Sangiovese di Romagna Riserva Sangiovese (Italy, Emilia Romagna)

Member	Non-Member
£24.50	£27.00

A superb wine from the Emilia-Romagna region. Ruby red with lashings of ripe cherries, dried fruit and spice, light and fruity on the palate, excellent with a bowl of Spaghetti Bolognese or with BBQ sauce based dishes.

Caleo Montepulciano d'Abruzzo Montepulciano (Italy, Abruzzo)

£25.00	£27.50
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Lovely sweet cherry fruit combined with ripe tannins and refreshing acidity make this an easy-drinking winner. Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate with hints of red fruit. The finish is medium bodied with soft tannins and good acidity. Ideal with pasta courses and red meat.

Las Pampas, Zuccardi, Malbec Malbec (Argentina, Mendoza)

£26.50	£29.00
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Led by Sebastián Zuccardi, the winery is committed to elaborate wines with unique identity through the exploration of the terroir in the Uco Valley. Grapes are carefully hand picked to produce a fruity red with intense colors. With aromas of ripe plums, strawberries and blackberries, Las Pampas Malbec is soft and juicy with silky tannins and balanced acidity. A classic Malbec from Mendoza! There's nothing better with a juicy beef burger, baked ravioli, grilled aubergine and zucchini, diced Parmesan with plum compote.

Sensas Pinot Noir Pinot Noir (France, Languedoc-Roussillon)

£26.50	£29.50
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A versatile and easy drinking Pinot Noir with cherry notes on the nose. The palate is juicy with excellent concentration and notes of cherry, plum and raspberry. Well balanced with silky tannins and a vibrant, fresh finish. Vegetarian/Vegan. Best with grilled meats, terrines, pates or with hard cheeses.

Domaine Treloar, Three Peaks Syrah, Mourvedre, Grenache, Carignan (France, Côtes du Roussillon)

£31.00	£34.00
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A rich, stylish and complex red wine aged in used oak barriques. Aromas of dark berries, Christmas spices and a hint of saddle-leather. The palate is rich and spicy with flavours of dark fruits. Like many robust red wines it goes well with a wide range of meat dishes and hearty vegetarian recipes involving tomatoes or cheese.



Red Wines

Primitivo Appassimento Carlomagno

Primitivo (Italy, Puglia)

Member	Non-Member
£31.00	£34.00

Full-bodied, rich and powerful wine with an intense ruby red color. The nose is complex with aromas of ripe cherries, raspberries, redcurrants, plum spices and chocolate. On the palate, there are flavors of dried fruit, a slight raisin character, plums, damsons and a hint of spice. The finish is rich and full with good, sweet fruit flavors in excellent balance. Ideal with grilled red and white meats, mature cheese and tomato based pasta dishes.

Aragonia Garnacha Especial, Campo de Borja

Grenache (Spain, Aragon)

£35.50	£39.50
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Lies in the Campo de Borja region just to the South of Rioja and Navarra. After selecting the best of the wines from the local Cooperatives, this innovative and ambitious winery makes their own blend before maturing each wine in oak. The results achieved by this imaginative process are truly impressive. Sourced from vines over 50 years old producing small quantities of very concentrated fruit. Very ripe red fruits with some mineral tones and slightly roasted spices. The palate is broad, harmonious and structured, rich in nuances with a very long finish. Great for grills or barbecues.

Château du Moulin Rouge, Haut-Médoc

Merlot, Cabernet Sauvignon, Cabernet Franc

(France, Bordeaux)

£49.00	£55.00
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Château du Moulin Rouge has a lovely, deep, ruby-red colour. The complex, powerful bouquet features hints of spice and ripe black and red berry fruits, as well as delicate understated oak. The wine starts out quite elegant and well-structured on the palate, going on to display ripe tannin and a fine long aftertaste. A match made in heaven with beef, lamb and game dishes.

Marques de Reinosa, Rioja Reserva

Tempranillo (Spain, Rioja)

£55.00	£60.00
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The Reinosa Reserva is a more mellow and savoury wine, packed with red forest fruits and vanilla oak. Bright ruby coloured with brick tints and a garnet coloured rim. The nose is expressive, with notes of vanilla, black cherry, coffee and balsamic. The palate is medium bodied and elegant, with truffle cherry fruit, spice and supple tannins. Vegan, Vegetarian. Pairs best with grilled or roasted meat dishes such as NY strip steak, beef tenderloin, lamb chops, venison stew, sausages, or veal chops.

Château Lanessan, Haut-Médoc

Cabernet Sauvignon, Merlot, Cabernet Franc

(France, Bordeaux)

£58.50	£63.50
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Medium garnet-purple in color, has a crushed cherries and warm plums-scented nose with an earthy undercurrent. It's medium-bodied with pleasant chew to the structure and an earthy finish. Subtle notes of oak, tobacco, peppercorns, cedar and red berries develop into a rich, finely balanced palate and good length. A perfect match with Asian dishes, hearty fish courses like tuna, veal, pork, beef, lamb, duck, game, mushrooms, pasta and cheese.