



MAGDALENE COLLEGE - CAMBRIDGE

Wine & Beverage List 2024

Reception Drinks by the Glass

Sparkling Wine – Prosecco	£5.90
College Champagne	£8.80
Pimms & Lemonade	£5.90
Mulled Wine	£5.30
College Label Red or White Wine	£5.30
Orange Juice	£2.50

Corkage Charge (On your own wines, per 75cl Bottle)

Still Wine	£13.50
Sparkling Wine	£13.50
Champagne	£15.50
Port	£13.50


Reception Drinks by the Jug or Bottle


Orange Juice (1 litre jug)	£6.20
Apple Juice (1 litre jug)	£6.20
Thirsty Planet: Sparkling Mineral Water (75cl)	£5.25
Thirsty Planet: Still Mineral Water (75cl)	£5.25
Belvoir: Elderflower Presse (70cl)	£6.90
Bottlegreen: Crisp Apple Sparkling Presse (75cl)	£6.90
Maynards: Orange & Clementine Juice (1 litre)	£7.90
Maynards: Cox's Apple Juice (1 litre)	£7.90

WHITE WINE


 **College House White, Chile** £19.95
A refreshingly light, dry Sauvignon Blanc with zesty peach and citrus fruit flavours from the central valley.

FRANCE

 **Picpoul de Pinet Domaine de la Combe Rouge** £24.00
Youthful and vibrant. Gentle, delicate aromas with pleasant hints of acacia and hawthorn blossom. Notes of green fruits, apple and lime, and a lovely freshness from the excellent acid/structure balance.

 **Chablis 'Les Manants' Jean Marc Brocard** £31.95
Crisp, firm Chablis with good fruit and plenty of minerality, juicy and elegant. A fine example of this classic wine.

ITALY

 **Amori Pinot Grigio** £20.45
Fresh, delicate and fruity wine, with a bouquet of tropical and citrus fruit, elegant and perfectly balanced on the palate.

SPAIN


Castillo Las Veras Airen Sauvignon £19.95
Easy drinking dry wine blend of the Airen Grape and Sauvignon Blanc. Gentle, elegant, and pleasant to drink, with lovely rounded tropical and citrus fruit, elegant and perfectly balanced on the plate.

 **Bodegas Ugalde 'Bianai' Rioja Blanco** £21.95
 Clean, bright Rioja Blanco with floral aromas of apple. It is fruity, fresh and balanced on the palate.

SOUTH AFRICA

Cawstons Crossing Chenin Blanc £20.95
Bursting with flavours of guava, ripe apple and pear. Refreshing and lively, this is an elegant delicious and fruity wine.

AUSTRALIA


 **Moonstone Ranch Chardonnay** £21.45
Soft aromas of ripe tropical fruit and peach notes are well-balanced by a silky-smooth palate and a bright citrusy finish for an easy drinking wine.


RED WINE

 **College House Red, Chile** £19.95
Bursting with cherry and ripe, red berry fruits intertwined with pepper and a touch of coffee bean. Elegant, medium bodied.

FRANCE



Vieilles Vignes Cave Coteaux du Rhône £21.45
Classic Grenache lead Côtes du Rhone. Typical peppery flavours and light, fresh fruit together with fine tannins.

 **Le Versant Pinot Noir** £24.45
Delicate colour with garnet tones. Aromas of cherries, wild strawberries and fresh blackcurrant. An elegant and smooth palate, with fruity, smoky and minty hints.

 **Château La Croix Blanches Organic
Francs Côtes de Bordeaux** £28.95
Certified organic 85% Merlot with 15% Cabernet Franc, this has a lifted, aromatic quality on the nose, with notes of ripe redcurrant and raspberry. Full bodies and juicy, tannins are fine grained, the finish being balanced and refreshing.

SPAIN


Castillo Las Veras Tempranilo £19.95
Soft, fruit-driven red with cherry and raspberry flavours and a hint of cranberry. Juicy and rounded, this is an easy drinking wine to enjoy on its own or with food.

 **Bodegas Ugalde 'Bianai' Rioja Tinto** £21.95
 Well-balanced youthful Rioja, with good structure and aromas of fresh red summer fruits and eucalyptus.

ARGENTINA


32 degrees South Malbec £22.45
Youthful, vibrant introduction to Argentina's signature grape. 100% Malbec with just a hint of oak. Red cherry and damson flavours with a hint of blackberry. Soft and generously flavoured – an attractive easy drinking red.

AUSTRALIA


 **Moonstone Ranch Shiraz Cabernet** £24.95
Soft aromas of ripe dark fruit, light liquorice notes backed with mouth-watering raspberry and light hints of spice. The finish is well-balanced and lingering.

ROSE WINE

FRANCE


 **Pasquiers Grenache Cinsault Rosé** **£21.95**
This luscious and textural blend is very much a food wine; tangy red berry flavours provided by Grenache meld with spice from Cinsault before the dry and fresh finish.

ITALY

 **Amori Pinot Grigio Blush** **£21.45**
This Rosé has a delicate pink colour. On the nose it offers an elegant fruity bouquet. On the palate, it is silky and smooth, with crisp and lingering raspberry flavours.

SPARKLING WINE

ITALY

 **House Prosecco, Extra Dry** **£27.50**
A delightfully crisp and elegant prosecco with vibrant apple and pear notes and delicate, floral and fruity finish.

SPAIN

Segura Viudas Cava **£26.00**
The prime feature is elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

FRANCE

Baron de Beaupre Champagne Brut **£48.00**
A good characterful champagne offering white flowers and honeyed notes, a fine mousse, a full fruity flavour and a toasty finish. Tri-varietal Chardonnay, Pinot Meunier and Pinot Noir.

FORTIFIED WINE

SPAIN

Barbadillo Fino Pale Dry Sherry **£26.00**
Straw yellow in colour. The classis fino aromas are revealed on the nose; nuts, olives and the evocative suggestion of a patient ageing process. In the mouth it is sharp and exhibits full body and perfect balance.

Barbadillo Medium Amontillado Sherry **£27.00**
Delightful light amber colour. The smooth aromas tell of ageing in wood and reveal a touch of cinnamon – these same characteristics appear on the palate. Smooth and honest in the mouth, with a pleasant persistence.

PORTUGAL

College Ruby Port **£31.50**
An attractive red-ruby hue and lively aromas reminiscent of ripe strawberries, blackberries and cherries. Some more complex spicy notes arise from its time spent ageing in oak. On the palate, it has a fine balance sweetness and mature tannins. Made by House Fonseca.

All prices are subject to VAT at the standard rate.