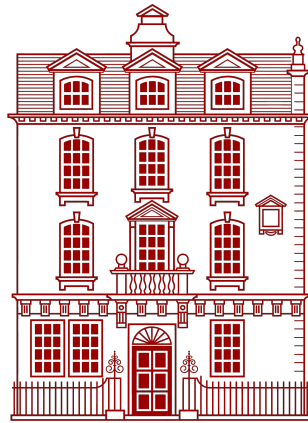




UNIVERSITY
WOMEN'S CLUB
Founded 1886

Events Wine List

Non-Members



Champagne & Sparkling Wines

Ayala Brut Nature Champagne NV Chardonnay, Pinot Meunier, Pinot Noir (France, Champagne)

£90.00

Bright gold in colour, 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 Rosé Jean Baptiste Adam Pinot Noir (France, Loire)

£65.00

Made from 100% Pinot Noir, this cremant was made by the saignee method of bleeding the juice off the skins which gives the wine its salmon pink colour. The palate is refreshing and zesty, a crisp acidity balances the creamy mouthfeel and fine bubbles, all complemented by summer fruit flavours. 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!). All wines from JB Adam are Bio-dynamically farmed.

Prosecco Organic ERA Extra Dry NV Glera (Veneto, Italy)

£35.00

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, perfect with olives, crudités, cold meats, delicate seafood or grilled vegetables.

Rosé Wines

Whispering Angel Rosé Chateau d'Eclans 2022 Grenache (France, Provence)

£74.50

As world's most popular Provence rosé, this barely needs any introduction. The 2022 vintage has a youthful intensity on the nose, with well-defined signature red fruit notes of strawberry and ripe raspberry standing out alongside fleshy and bright honeydew melon. On the palate are vibrant notes of pink fruit and the freshness of melon contrasted with a creamy, textured and fuller body than previous vintages. On the mid-palate is a hint of pink grapefruit that brings a mouth-watering acidity for a long and lasting finish. Try this with a goats cheese salad, freshly cooked langoustines or simply enjoy in the sunshine.

Les Pins Couchés Rosé, IGP Mediterranee Syrah, Cinsault, Mourvèdre (France, Languedoc-Roussillon)

£35.50

A light, refreshing, dry rosé with abundant yet subtle red fruit characters, dominated by powerful aromas reminiscent of the Mediterranean scrubland (garrigue). On the palate, notes of black olives, herbs and fresh fruit evoke the terroir of the Mediterranean coast. Appealingly versatile rosé, ideal with salads, seafood, grilled chicken or pasta.

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White Wines

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

£62.50

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 barrels, adding 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.

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

£62.50

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, perfect balance and freshness with hints of honey and grapefruit. Elegant and expressive with lovely concentration. The finish is stone and mineral, with enough of the fruit lingering for an excellent finish. Perfect with seafood, grilled fish, dry goat cheese or as an aperitif.

Macon Solutre Domaine Seve Chardonnay (France, Burgundy)

£62.00

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)

£52.50

The sloping hills of Gavi, roughly 300 meters above sea level, provide the Cortese grape with 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 and ripe orange and citrus notes and has a long, crisp finish, with makes a good partner for river fish, risotto, chicken dishes and vegetables.

Gruner Veltliner `Grafenegg` Organic Gruner Veltliner (Austria, Niederosterreich)

£50.00

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.

Wairau River Sauvignon Blanc Sauvignon Blanc (New Zealand, Marlborough)

£40.00

A 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. An excellent accompaniment to fish, shellfish, grilled vegetables and asparagus.

La Pecherie Muscadet, Jeremie Huchet Melon De Bourgogne (France, Loire)

£40.00

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

Laurent Miquel Solas Albarino Albarino (France, Languedoc)

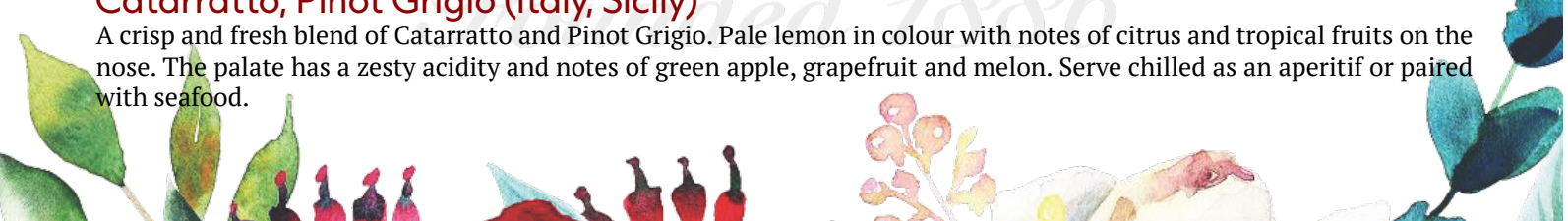
£34.50

'Solas' is the Irish for 'light', and in French means 'joy', 'pleasure' and 'enjoyment'. Fleshy minerality, subtle saltiness and clear flavours of white grapefruit, pear and preserved lemon deliver an unpretentious yet expressive Albariño, without trying to emulate its Iberian benchmark counterparts. Floral touches and exotic fruit add intrigue. Pure, juicy with a vibrant zesty finish. One for seafood and creamy pasta.

Catarratto Pinot Grigio Il Barco Catarratto, Pinot Grigio (Italy, Sicily)

£32.50

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. Serve chilled as an aperitif or paired with seafood.





Red Wines

Château Lanessan, Haut- Medoc

£68.00

Cabernet Sauvignon, Merlot, Cabernet Franc (France, Bordeaux)

Medium garnet-purple in colour, with crushed cherries and warm plums-scented nose with an earthy undercurrent. It's medium-bodied with a 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.

Chateau du Moulin Rouge Cru Bourgeois Haut-Medoc

£60.00

Merlot, Cabernet Sauvignon, Cabernet Franc (France, Bordeaux)

Château du Moulin Rouge has a lovely, deep, ruby-red colour. The complex, powerful bouquet features hints of spice, ripe black and red berry fruits and delicate, understated oak. The wine starts with an elegant and well-structured flavour on the palate, later displaying a ripe tannin aftertaste. A match made in heaven with beef, lamb and game dishes.

Bodegas Aragonesas, Aragonia Garnacha Especial

£52.00

Grenache (Spain, Aragon)

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 its blend before maturing each wine in oak barrels. The results achieved by this creative process are truly impressive. Sourced from vines over 50 years old producing small quantities of exceptionally 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.

Sensas Pinot Noir

£37.00

Pinot Noir (France, Languedoc-Roussillon)

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

Carlomagno Primitivo 'Appassimento'

£38.00

Primitivo (Italy, Puglia)

Big and rich wine packed full of dried fruit flavours made from grapes which have been partially dried to increase the concentration and then a portion is aged in oak. It is a full-bodied, rich and powerful wine with an intense ruby red colour. The nose is complex with aromas of ripe cherries, raspberries, redcurrants, plum spices and chocolate. On the palate, there are flavours of dried fruit, a slight raisin character, plums, damsons, garrigue and a hint of spice. The finish is rich and full with good, sweet fruit flavours in excellent balance. Great with red meat and mature cheddar or a soft blue.

Las Pampas, Zuccardi, Malbec

£35.00

Malbec (Argentina, Mendoza)

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 colours. Las Pampas Malbec is soft and juicy with silky tannins and balanced acidity with aromas of ripe plums, strawberries, and blackberries. A classic Malbec from Mendoza! There's nothing better to pair with a juicy beef burger, baked ravioli or grilled aubergine and zucchini.

Armigero Sangiovese di Romagna Riserva

£34.50

Sangiovese (Italy, Emilia Romagna)

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

£31.50

Montepulciano (Italy, Abruzzo)

Lovely sweet cherry fruit, 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.

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