Grangeneuve Rouge Rauzan 2010
Bordeaux
A pleasant but basic Bordeaux, without the complexity or grandeur of classed-growth clarets, but from a good vintage and with a very attractive price tag. £9.50

Saint Emilion, Jean-Pierre Moueix 2009
This mainly Merlot blend shows all the charm, pedigree and appeal one would expect of this region when handled by the Moueix team. 20 was a very good vintage remarkable consistency. £17.40

Ronan by Clinet 2009
100% Merlot from the excellent 2009 vintage. A fruity nose of bramble and subtle spice and enough structure on the palate to stand up to roast lamb and other meats. £18.60

Chorey les Beaune 2007
From one of the wine communes in the Cote de Beaune, where 2007 was a very fine vintage. Pure Pinot Noir. £18.00

Coudoulet de Beaucastel 2007
The second wine of the fabulous Beaucastel Chateauneuf du Pape vineyard. 2007 was also outstanding vintage in the Rhône valley. A blend of Mourvedre, Grenache, Syrah and 80 year old Cinsault. £21.00

Apaltagua, Carmenere 2012
Carmenère was originally a classic Bordeaux grape, but was largely abandoned there because of uneven ripening in the Bordeaux climate. By contrast, it thrives in Chile and Argentina and is one of the two outstanding red wine grapes in Chile - the other being Malbec. £8.30

Rioja Crianza, Gran Vendema 2009
From Spain’s most famous wine region, made of the usual grape variety (Tempranillo) and with the typical vanilla-oak nose that comes from spending part of its childhood in American oak barrels. The designation ‘Crianza’ means that a red wine has been aged for a minimum of two years, with at least six months in oak. Crianza’s bigger brothers, Reserva and Gran Reserva wines, get more aging and more time in oak (and bigger price tags). This is a good wine and good value. £8.70

FRENCH WHITE

Macon Cruzille, Le Chanay 2010
Crisp and elegant, with apple, pear and citrus characters on nose and palate. Firm acidity and a mineral streak, characteristic of the limestone soil of the Mâconnais. £11.50

Loire

La Forcin, Vouvray 2009
Rich, with succulent layers of ripe peach, honey, apricot and ginger that linger through a creamy finish. £12.00
Germany

**Armand Riesling Kabinett 2005, Reichsrat von Buhl**
Classic German Riesling on the nose and palate, and with the great advantage of only 9% alcohol. Only the Germans know how to make such delicious wine with such low alcohol. £8.20

**Other White**

**Sauvignon Blanc, the Ned Black Label 2013 (New Zealand)**
New Zealand is the country for sauvignon blanc these days, and ‘The Ned’ is consistently good and good value. £9.40

**Puertas Antiguas, Viognier, 2013 (Chile)**
Made from a special selection of grapes from the producer’s best sites in the Valle Central. Flavours of stone fruit over notes of jasmine and hazelnuts, culminating in a fresh, long finish. £9.30

**HOUSE WINES**

**Darwin College Cabernet Sauvignon** £9.30
**Darwin College Sauvignon Blanc** £9.30
Pleasant wines, make a good reasonably priced gift.

**PORT**

**Darwin College N.V Tawny Port (Portugal)** £16.50
**Darwin College N.V Ruby Port (Portugal)** £16.50

**Notes**

- All prices are inclusive of VAT at 20%
- Orders of wine can be obtained from the Catering Department
- The maximum number of bottles of wine that you can order is 2 bottles of each wine available on the list.
- If you need any help or advice about any of the wines please email
  - Jose (Butler): igv21@cam.ac.uk
  - Dr Karalyn Patterson (Wine Steward).
  - karalyn.patterson@mrc-cbu.cam.ac.uk