



The University Women's Club
Events Wine List 2018/2019

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Champagne

Ayala Brut NV (France)

Price: Member / Non-Member

£55.00 / £60.00

Pale gold in colour with a fine mousse, the wine is extremely aromatic on the nose. On the palate, it is quite dry and shows great elegance and complexity. Delicate, unveiling notes of citrus, flowers and white fruit. Ideal as an aperitif.

Pairs perfectly with seafood such as caviar, scallops, lobster or crab. Sushi and Asian style foods are also good matches with this champagne.

Pol Roger NV (France)

£80.00 / £95.00

On the nose, the champagne 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.

Matches perfectly with fish such as Turbot, Halibut or Brill.

Sparkling Wine

Arcobello Prosecco (Italy - Veneto)

£23.50 / £26.00

Fully sparkling and very pale straw coloured. The nose shows aromas of golden delicious apples and ripe pear. The palate is dry but fruity, with fresh apple and pear fruit and a clean refreshing finish. Arcobello is a delightful

aperitif, it matches perfectly with shellfish and lighter fish dishes.



White Wines

Price: Member / Non-Member

Fathoms Sauvignon Blanc (New Zealand - Marlborough)

£24.50 / £26.00

A superb Sauvignon Blanc from New Zealand's winemaking heartland. Typical of Marlborough Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours. Drink with dressed salads, seafood or light risottos.

Macon Solutre Domaine Seve (France - Burgundy)

£31.50 / £35.50

Grown on the same soil as the Pouilly Fuisse and made from the same producer, the wine burst of fresh apple aromas with hints of tropical fruits. Slightly buttery on the palate - this is a classic Macon style. Unbeatable accompaniment for dry goat's cheese, oysters and asparagus.

San Giorgio Pinot Grigio (Italy - Breganze)

£22.50 / £25.50

A vibrant Pinot Grigio that offers much more character and class than some. Showing citrus fruit flavours and subtle floral aromas. Good acidity helps create a clean, refreshing wine. Best with seafood salads and risottos.

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

£33.50 / £37.50

Founded in 1885 by Edouard Langlois and his wife, Jeanne Chateau, Langlois-Chateau is considered the premier winery of the Loire Valley. Now owned by Champagne Bollinger what ensures consistent quality and excellence. Very expressive nose, perfectly typical of the grape varietal with ripe fruit aromas. On the palate, very good balance and freshness. Elegant and expressive with nice concentration. Perfect match for sea food, grilled fish, goat's cheese or as an aperitif.

Marius Blanc, Michel Chapoutier (France - Languedoc)

£19.00 / £24.50

Brilliant and pale yellow with green tints. The nose is very open, with citrus aromas and notes of grapefruit and ripe fruit. An ample palate, rich and fruity. Well balanced acidity and ripe fruit flavours. Pairs well with cold crab, summer vegetable mini-crumbles, grilled shellfish and grilled peaches. In winter, Marius Blanc pairs well with pesto Tagliatelle pasta and vegetables, leek pie and slow roasted guinea fowl.



La Toledana, Gavi di Gavi (Italy - Piedmont)

£31.50 / £34.50

The white wines of the village of Gavi in Piedmont have been dubbed the Chablis of Italy, due to their fresh, steely minerality. Ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity. An ideal apéritif, this wine will also complement poached white fish with a rocket and cherry tomato salad.

Muscadet Sur Lie, Domaine de la Tourmaline (France - Loire)

£22.50 / £25.50

A classic Loire white with ripe fruit aromas, a pleasant richness and fine minerality. An extended period of lees contact after fermentation leads to a greater complexity of flavour and character. Bottled with a slight natural spritz to help retain freshness. Enjoy with scallops, poultry and salads. Recommend for Thai and Chinese cuisine.

Kuhlmann-Platz Riesling (France - Alsace)

£28.50 / £32.00

A pale straw yellow, this wine is a classic Alsace Riesling, showing ripe pear and peach fruit, braced by a steely acidity. Clean and pure on the palate, finishing with a citrusy freshness. Enjoy with seafood or creamy fish dishes.

Rose Wine

Cabernet de Saumur Rose (France - Loire)

£24.50 / £26.00

A perfect wine for summer - much appreciated as an aperitif or during meals. Dry and typical cabernet-franc, it is a wonderful complement for crudités, barbecues and salads. Delicate pink in colour with a nose of fresh red fruit and sour candies. Deliciously juicy on the palette, fruity and long-lasting.



Red Wines

Price Member / Non-Member

Las Maletas Malbec (Argentina - Mendoza)

£21.50 / £25.00

Malbec is Argentina's signature grape variety. Intense flavours of blackberries and plums. Complexity and harmony is added to this wine by 9 months of ageing in oak barrels. Enjoy with all barbecued or grilled meat.

Caleo Montepulciano d'Abruzzo (Italy - Abruzzo)

£21.00 / £24.50

Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity. Stunning match for pork, veal and lamb dishes. Ideal with venison and deer.

Armigero Sangiovese di Romagna Riserva (Italy - Emilia Romagna)

£19.00 / £24.50

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. Perfect match with Spaghetti Bolognese. This wine will also complement rich fish (salmon, tuna), beef and game dishes.

Primitivo Natale Verga (Italy - Puglia)

£23.00 / £26.00

An approachable, medium-bodied wine full of sunny red berry flavour and subtle hints of prune and violet on the nose. Smooth, drying tannins mingle with the rounded, juicy fruit. Best enjoyed with tomato based pasta dishes, meat dishes and mature cheeses.

Chateau du Moulin Rouge Cru Bourgeois Haut-Medoc (France - Bordeaux)

£36.50 / £41.00

Deep ruby red with dark cherry red highlights. Opulent, very nice open and strong bouquet with aromas of blackberries, strawberries, red and black currants, some cherry brandy and subtle spices. Powerful, juicy, structured with a good tannin frame and covered by lush, aromatic and concentrated fruit. Harmonious and balanced with lots of fullness and elegant length. Best enjoyed with beef dishes.



Marques de Reïnosa, Reserva (Spain - La Rioja)

£32.00 / £35.00

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 truffled cherry fruit, spice and supple tannins. Perfect with roasted lamb or game. Good with cured meats and salamis, as well as with hard cheeses.

Châteauneuf du Pape Reserve des Diacres (France - Rhone)

£44.00 / £50.00

Silky smooth, intense and complex. The classic flavours of red fruits, spice, herbs are all presents with just a hint of chocolate. Chateauneuf du Pape pairs well with rich, tomato based pasta, hearty Chilli con Carne and beef bourguignon. Stunning accompaniment for game dishes such as wild boar and most red meats, working well with beef and lamb.

Château Lanessan, Haut-Medoc (France - Bordeaux)

£54.00 / £62.00

The Lanessan has a slight herbaceous, tertiary bouquet that is light but well defined. Elegant nose with blackcurrant fruit, cedar and violet aromas. It opens nicely in the glass, revealing a hidden effervescent quality. The palate is medium-bodied with chalky tannins on the entry with fine bead of acidity and clean and fresh finish. Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, pasta and cheese.



The University Women's Club
2 Audley Square, Mayfair, London W1K 1DB
www.universitywomensclub.com

For event bookings & enquiries please contact Lukasz Szala /Operations Manager/ on:
Email: events@uwc-london.com / Tel: 0207 647 6693