



**QUEEN'S  
UNIVERSITY  
BELFAST**

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**CAMPUS  
FOOD AND  
DRINK**

# Wine Menu

External orders will be subject to VAT at 20%  
Please contact us at [hospitality@qub.ac.uk](mailto:hospitality@qub.ac.uk) to place any orders

We carry only a small cellar of wines, however we are happy to  
source fine wines to complement any occasion



## House wine

**Art Indomita Sauvignon Blanc, Chile** £20.00  
*Zingy, zesty and rich with a delicious mouth-watering finish*

**Art Indomita Merlot, Chile** £20.00  
*Smooth soft style bursting with plummy fruits and lots of spice on the finish*

**Sartori Pinot Grigio Rose, Italy** £20.00  
*A delicate pink colour leads to crisp, clean summer fruit flavours on the palate*

## Sparkling Wine

**Prosecco Riondo Frizzante, Italy** £23.00  
*Frizzante is lightly sparkling with a refreshing apple and floral finish*

**Freixenet Cordon Negro, Spain** £24.00  
*Freixenet Cordon Negro derives its superior quality and elegant sparkle from the long period of maturation and the Traditional Method of second fermentation in the bottle*

**Prosecco Sartori Erfo, Italy** £25.00  
*Off dry bubbly with delicate pear aromas & peachy overtones*

## Champagne

**Ayala NV Brut Majeur, France** £65.00  
*Bollinger's baby sister from just across the road. The chardonnay reveals all the purity and elegance, enhanced by Pinot Noir and Meunier's delivering soft red fruits*

**Bollinger NV Special Cuvee, France** £95.00  
*A majority of reserve wines make up this blend, which have been aged in magnums for 5-15 years. Depth and subtlety, pure class in a glass*





# White wine

<b>Coldridge Estate Chardonnay, Australia</b> <i>Creamy and tropical on the nose with pear, peach and mango aromas</i>	£22.00
<b>Moloko Bay Sauvignon Blanc, South Africa</b> <i>With all the hallmarks of textbook Sauvignon, including gooseberry and freshly cut spring grass</i>	£24.00
<b>Villa Mura Pinot Grigio, Italy</b> <i>Light, fresh and beautifully aromatic white with hints of green apple and peaches and just a hint of spice</i>	£26.00
<b>Ropiteau “Les Plants Noble” Chardonnay, France</b> <i>The bouquet of this French Chardonnay releases a blend of citrus and flower aromas (hawthorn, jasmine). Well-rounded and soft finish</i>	£26.00
<b>Salmon Club Marlborough Sauvignon Blanc, New Zealand</b> <i>This wine has crisp acidity with the distinctive bouquet and herbaceous flavours of citrus fruit</i>	£28.00
<b>Sand Boy “Rias Baixas” Albarino, Spain</b> <i>An impressive example of Spain’s iconic white varieties, from the sea swept Rías Baixas region. The juicy fruit is lifted by delicious freshness, with notes of stone fruit and minerality</i>	£30.00
<b>Ropiteau “Les Plants Noble” Chablis, France</b> <i>A crystal clear, pale gold colour with elegant notes of apple, pear, blackberry and a hint of oak. Rich and well balanced on the palate</i>	£40.00
<b>Hubert Brochard Sancerre, France</b> <i>The eye is immediately captivated by the luminous colour of this white Sancerre wine. The nose offers a delightful mix of floral and fruity notes, while its richness and liveliness caress the palate</i>	£45.00





# Red wine

<b>Camina Cabernet Sauvignon, Spain</b>	£22.00
<i>Full Bodied aromas of blackcurrant leaf, bell pepper, mint and roasted meat are matched by supple tannins</i>	
<b>Coldridge Estate Shiraz, Australia</b>	£22.00
<i>Spicy and warm with black fruit flavours. Perfect with red meat dishes</i>	
<b>Cigar Box “Old Vine” Mendoza Malbec, Argentina</b>	£26.00
<i>Intense purplish red colour. Sweet, spicy and intense aromas, with notes of red fruits and herbs</i>	
<b>Vega Douro Tinto, Portugal</b>	£28.00
<i>Vega emanates from the steep terraced vineyards of the Douro Valley. It is rich with plum, cherry and mineral elements and complex with a firm grip of tannins, typical of the region</i>	
<b>Valpolicella Ripasso, Aristocratico, Italy</b>	£30.00
<i>Deep and concentrated with an intense bouquet of ripe fruit, sweet cherry and toasted oak. Black cherry on the palate leads to a long, complex and well-integrated finish</i>	
<b>Ropiteau “Les Plants Noble” Pinot Noir, France</b>	£29.00
<i>Notes of cherry bark and licorice on the nose meet cherry, vanilla and oak on the palate. Sharp acidity with good gripping tannin</i>	
<b>Marques de Caceres Rioja Crianza, Spain</b>	£30.00
<i>Great balance between the spicy aromas of the barrel and the fruity character of the Tempranillo</i>	
<b>Chateau Boutillot Bodreaux, France</b>	£35.00
<i>Wonderful soft black fruits, with a hint of vanilla and cocoa. Exceptional value quality red</i>	

