

# The Great Hall Wine List



**QUEEN'S  
UNIVERSITY  
BELFAST**

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**Wine list****House wines**

**White**                      **Torres Finca Negra Sauvignon Blanc**                      **Chile**                      **£16.00**  
*Zesty and rich with a delicious mouth-watering finish*  
*(Fair trade and lower carbon footprint wine).*

**Red**                      **Torres Finca Negra Cabernet Sauvignon**                      **Chile**                      **£16.00**  
*Intense berry fruit flavours with soft tannins*  
*(Fair trade and lower carbon footprint wine).*

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**White wine**                      **Moreau Blanc**                      **France**                      **£16.50**  
*This wine is fresh, round and agreeable with hints of apple and quince.*

**Vina Pomona Pinot Grigio**                      **Italy**                      **£16.50**  
*Aromas of pear with apple and zingy citrus fruit on the palate,*  
*ending in a crisp, refreshing finish.*

**Artisan's Blend Semillon Sauvignon**                      **Australia**                      **£17.00**  
*Pale straw colour, soft and approachable with a zesty finish.*

**Rawsons Private Release Chardonnay**                      **Australia**                      **£18.00**  
*A refreshing, lighter style of Chardonnay with lemon, peach and stone fruit characters.*

**Keenans Bridge Unoaked Chardonnay**                      **Australia**                      **£17.50**  
*Aromas of melon and peach on the nose, this wine combines superbly with chicken*  
*and fresh seafood.*

**Saint Clair Premium Sauvignon Blanc**                      **New Zealand**                      **£19.00**  
*A rich palate with passion fruit and blackcurrant flavours and a salty minerality.*  
*It has a silky luscious texture and a long finish.*

**Chapoutier Mirabel Viognier**                      **France**                      **£22.00**  
*Fresh, succulent stone fruit with a citrus backbone, typified by warm*  
*tropical fruit and a touch of oak. (Bio-dynamic)*

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**Mommessin Macon Lugny** **France** **£22.00**

*This beautiful, lively and fresh wine can be distinguished by its aromas of apple, white flowers and a hint of lemon.*

**Moreau Chablis** **France** **£27.50**

*Classic Chablis; crisp, dry, fruity and with a steely finish.*

**Champagne**

**Mumm NV Brut** **France** **£50.00**

*Richness and finesse, a true classic with a unique character and a soft, round biscuity style.*

**Pannier Brut NV half bottle** **France** **£24.00**

*Elegant and restrained, this fine Champagne displays a rich character. Fresh acidity with ripe fruit and a yeasty complexity.*

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**Sparkling wine**

**Prosecco Conti d'Arco** **Italy** **£22.00**

*Pale yellow in colour, fine bubbles, and a fruity, intense bouquet.*

**Lavit Rosado Cava** **Spain** **£19.00**

*Wonderfully lively with a creamy mousse and flavours of rich, ripe cherries and plums. Beautifully balanced.*

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**Rose wine**

**Discovery Beach White Zinfandel** **USA** **£15.00**

*Delicate and refreshing with an underlying sweetness, with cherry notes and spice.*

**Red wine**

**Great Northern Road Shiraz** **Australia** **£16.00**

*A full bodied and smooth wine with black fruit flavours.*

**Sangre de Toro Tempranillo** **Spain** **£17.00**

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## Wine list

*Full of character and both powerful and elegant. Velvety touches of smoke and*

*spices acquired during aging.*

**Il Caggio Montepulciano**

**Italy**

**£17.50**

*Full bodied and juicy. Black and red fruit flavours are complimented by a twist*

*of spice on the palate.*

**Santa Digna Merlot**

**Chile**

**£18.00**

*Intense aromas and flavours of plum and blackberry jam mixed with spicy hints*

*of vanilla and liquorice (Fair Trade).*

**Andean Vineyards Reserve Malbec**

**Argentina**

**£19.50**

*Concentrated fruit notes like blackberry and redcurrant. An exquisite mouth feel, very sweet tannins and a long silky finish.*

**Founders Block Cabernet Sauvignon**

**Australia**

**£20.00**

*Deeply coloured with an aromatic nose of herbs and ripe fruits. Very good balance.*

**Saint Clair Premium Pinot Noir**

**New Zealand**

**£22.00**

*Medium bodied, with a soft, full palate, hints of cherry, plum, raspberry and spicy oak.*

**Thomas Barton St Emilion**

**France**

**£22.00**

*Fruit driven with intense blueberry and cherry aromas with delicate peppery*

*and toasty notes.*

**Chapoutier Crozes Hermitage Rouge**

**France**

**£27.50**

*Red fruits and blackcurrant dominate, followed by aromas of violets, stewed fruits and a hint of vanilla (Biodynamic).*

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

*All prices exclude VAT.*

