

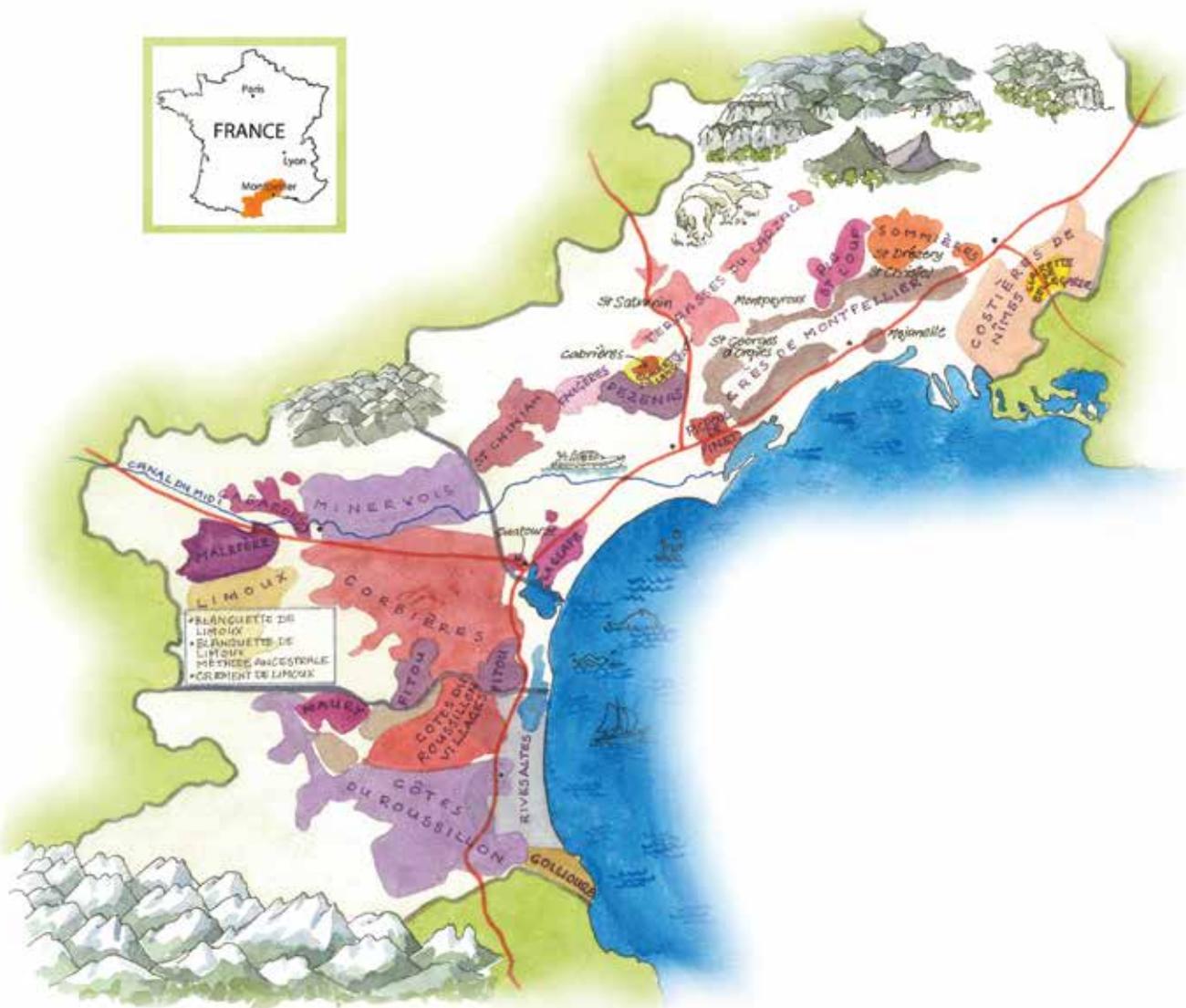
# Wine List

Our approach:

We have chosen to focus our wine list around the French region of Languedoc-Roussillon. Although classically known as a source of 'everyday' wine, a new generation of winemakers are shaking off this old fashioned view and transforming the wine produced within this region. As the largest wine growing area in the world, the Languedoc-Roussillon is able to provide a diversity of terroir (geology, geography and climate), allowing us to source a wide range of wines from this one area alone.

For us, one of the true benefits of having such a focused wine list is that it has allowed us to develop a strong connection to this region of France. Regular trips to the area have meant that not only do we have personal attachments to many of our wines, but it has also allowed us to become experts on this region. As such, we believe that we have been able to select the wines which we know to demonstrate fine winemaking and represent excellent value.

If you would like to know more about our wines then please ask any member of the team. Many have been fortunate enough to visit the region and are always more than happy to share their experiences. Alternatively, look up our website [cambscuisine.com](http://cambscuisine.com) and follow the links to the wine list. Here you will also find links to some of our producers and to Cambridge Wine Merchants who supply all the wines shown.



# White Wines

## Light, fresh and versatile; any time of the day.

	125ml	175ml	1/2 Carafe	Bottle
1. Flying Solo, Domaine Gayda, IGP d'Oc. <i>Grenache Blanc / Viognier. Suits all occasions.</i>	£3.95	£5.30	£14.70	£21
2. Vermentino, Domaine Les Yeuses IGP d'Oc. <i>The varietal wines produced by Les Yeuses are fine value.</i>	£4.20	£5.50	£15.20	£22
3. Picpoul de Pinet 'RC', La Croix Gratiot, AOC. <i>The 'RC' bottling is unique to Cambscuisine. We loved meeting this producer, one of the best.</i>	£4.90	£6.60	£18.20	£26
4. En Passant Blanc, Domaine Gayda, IGP d'Oc. <i>Inspired by Iggy Pop's "The Passenger", this blend of Chardonnay (Minervois) and Macabeo (Roussillon) is a high-end refreshing and classy Languedoc white.</i>	£5.30	£7.30	£20.10	£28

## A mix of fragrant, aromatic styles / grapes varieties and smart, classic, complete dinner wines.

5. Sauvignon Blanc 'Le Libertin', Domaine La Louvière, IGP d'Oc. <i>A fresh Sauvignon from Malepère in the Western Languedoc. Cooler climate, classic fresh green fruits. A classy New World twist.</i>	£5.30	£7.30	£20.10	£28
6. Viognier, 'Cépage', Domaine Gayda, IGP d'Oc. <i>Pure &amp; precise Viognier blended from three separate vineyards. A mainstay with us &amp; a favourite.</i>				£26
7. Désir Blanc, La Croix Gratiot, IGP d'Oc. <i>Lifted &amp; floral blend of Viognier, Chardonnay, Roussanne &amp; Muscat.</i>				£26
8. Chardonnay, 'Cépage', Domaine Gayda, IGP d'Oc. <i>Beautiful golden colour; mineral stone fruit &amp; impressive length.</i>	£5.30	£7.30	£20.10	£28
9. Freestyle Blanc, Domaine Gayda, IGP d'Oc. <i>A blend of the best grapes from Gayda's top sites. Our favourite wine from our last trip to the estate.</i>				£34

## Single vineyard wines along with barrel selections from producers from some of the best white wine terroirs in the region. They evince a freshness, elegance, and complexity.

10. Roussanne, 'L'Imaginaire' Domaine des Trinités, IGP d'Oc. <i>Blossom &amp; lychee on the nose; quince &amp; white peach on the palate; fresh, mineral finish. From 'The Coulsh', a favourite producer of ours.</i>	£5.30	£7.30	£20.10	£28
11. Cuvée Odyssee Chardonnay, Château Rives-Blanques, AOC Limoux. <i>A Mini Meursault. One of the best Chardonnays in the Languedoc. Only hand selected grapes from their top vineyards.</i>				£33
12. L'Invité Viognier, Domaine des Trinités, Vin de France. <i>A single vineyard of Viognier grown on basalt rock. Two days in contact with the skins gives even more interest to this 'orange wine'. Great with cheese.</i>				£33
13. La Serre Blanc, Domaine Sainte Croix, IGP d'Oc. <i>Blend of Old Vine Grenache Blanc &amp; Grenache Gris. Works well with fish &amp; white meats. Fresh, long &amp; intense finish.</i>				£37
14. Chenin Blanc, 'Figure Libre', Domaine Gayda IGP d'Oc. <i>A very exciting wine from Gayda. Fermented &amp; aged in a concrete egg. Terrific texture with immense length &amp; freshness.</i>				£38

# Red Wines

## Versatile and easy drinking.

	125ml	175ml	1/2 Carafe	Bottle
15. Flying Solo, Domaine Gayda, IGP d'Oc. <i>Grenache / Syrah Blend from a favourite producer of ours.</i>	£3.95	£5.30	£14.70	£21
16. Merlot, Domaine Les Yeuses, IGP d'Oc. <i>A 'proper' Merlot from the Languedoc. Plummy, good depth.</i>	£4.30	£5.60	£15.40	£23
17. Cinsault, L'Incompris, Domaine La Combe Blanche, Côtes du Brian IGP d'Oc. <i>Silky, medium-bodied Languedoc sunshine in a glass.</i>	£4.70	£6.30	£17.20	£25
18. Syrah, Syrahcuse, Domaine des Pradels-Quartironi, IGP d'Oc. <i>A lighter style Syrah. A pure expression grown organically at altitude on galets roulés (large pebbles) in Saint Chinian.</i>	£4.90	£6.60	£18.20	£26
19. Pinot Noir, 'Les Zazous', La Croix Gratiot, IGP d'Oc. <i>A new world style from this undiscovered Pinot territory.</i>				£33

## A mix of classic regional blends, curious gems and familiar single varietals.

20. Cabernet, Rendez-Vous, Château Viranel, IGP d'Oc. <i>50/50 blend Sauvignon &amp; Franc. Lifted dark fruits on this medium to full-bodied gem from the Viranel boys.</i>				£24
21. Domaine La Combe Blanche, AOC Minervois. <i>Carignan 30%, Cinsault 30%, Grenache and Syrah. Delicious character &amp; value. A fine example from this classic region.</i>				£26
22. Tempranillo, Domaine La Combe Blanche, Côtes du Brian IGP d'Oc. <i>Guy Vanlankers' interpretation of the main 'Rioja grape'. Produced from one of the best vineyards in the Languedoc - above La Livinière.</i>	£4.90	£6.60	£18.20	£26
23. Pech Mege, Domaine des Trinités, AOC Pézenas. <i>Grenache led, schiste terroirs just over the Faugères border in Pézenas. Charming &amp; focused red fruits &amp; fresh minerality.</i>	£5.15	£7	£19.30	£27 Magnum £54
24. Cuvée Jean-Pull, Domaine des Soulanes, Côtes du Roussillon Villages. <i>Blend of Grenache, Carignan, Syrah and Mourvèdre. Well structured, silky &amp; seamless. A favourite amongst us.</i>				£29
25. Château d'Anglès Classique Rouge, AOC La Clape. <i>A mix of Mediterranean spice &amp; fruit. Silky tannins, good structure &amp; fine balance.</i>				£29
26. Le Fournas, Domaine Sainte Croix, AOC Corbières. <i>Old vine Carignan, Grenache, Syrah &amp; Mourvèdre. Listed as a special previously. Demanded back!</i>				£30
27. Malbec, Château Vincens 'Prestige', AOC Cahors. <i>A perennial Decanter Magazine medal winner, from the true home of Malbec.</i>				£31

## This range of wines represent examples from some of our favourite and best terroirs in the region. All represent the area in its full glory.

28. Le Portail, Domaine des Trinités, AOC Faugères. <i>70% Syrah and 30% Grenache juices make up this classic Faugères. Pepper, spice and lovely deep fruit.</i>	£5.15	£7	£19.30	£27 Magnum £54
29. Kaya Rouge 2014, Domaine des Soulanes, IGP Côtes Catalanes. <i>100% old Carignan vines planted in calcareous clay &amp; granite soils. This is the first time we have received a small allocation of this exemplary cuvée.</i>				£34
30. Cabernet Franc, 'Figure Libre', Domaine Gayda, IGP d'Oc. <i>This is one of Vincent Chansault's growing family of special 'babies' &amp; it is superb! Full-bodied, intense with countless layers of flavours.</i>				£37
31. La Cuvée Haut Priou, Domaine des Pradels-Quartironi, Saint-Chinian. <i>Mourvèdre based wine from this fine Domaine. Fully resolved with profound complexity on this aged example.</i>				£40
32. Roboul, Domaine Danjou-Banessy, AOC Côtes du Roussillon Villages. <i>A 50/50 blend of old Mourvèdre &amp; Grenache vines that are organically farmed on clay &amp; limestone soils. Stunning &amp; satisfying Roussillon red.</i>				£45
33. Chemin de Moscou, Domaine Gayda. IGP d'Oc <i>A masterful blend of the best Syrah, Grenache and Cinsault from a patchwork of sites across the Languedoc-Roussillon. Iconic and deserving of its spot on this list.</i>				£50

## Rosé Wines

	125ml	175ml	1/2 Carafe	Bottle
Anne de Joyeuse, Camas, IGP d'Oc. <i>House Rosé.</i>	£3.80	£4.90	£13	£24 (Litre)
34. Rosé, 'Trilogie', Château Viranel, IGP d'Oc. <i>A perennial summer favourite - better than ever.</i>	£4.70	£6.30	£17.50	£25
35. Rosé, Domaine des Trinités, Faugères AOC. <i>This year's summer special from The Coulsh'. Freshness from the schist soil upon which it is grown.</i>				£29

## Sparkling Wines

		125ml	Bottle
36. Blanquette de Limoux NV, Antech, Limoux. <i>Fresh but with depth and roundness.</i>		£7	£35
37. Rosé Crémant de Limoux, Émotion 2014, Antech, Limoux. <i>Utterly charming and elegant pink fizz.</i>			£37
38. Champagne, Joseph Perrier Cuvée Royale Brut NV. <i>One of few wines on the list not from the Languedoc. The epitome of Joseph's style.</i>			£55

## House Wines

**All bag in box from Anne de Joyeuse, an excellent cooperative in Limoux. Buying in this fashion enables us to provide terrific quality at this price point.**

	125ml	175ml	1/2 Carafe	1 Litre
White: Anne de Joyeuse, Camas, IGP d'Oc.				
Red: Anne de Joyeuse, Camas, IGP d'Oc.	£3.80	£4.90	£13	£24
Rosé: Anne de Joyeuse, Camas, IGP d'Oc.				

**pudding Wines are found on our Pudding Menu**

Please visit our other restaurants and please note 'The Cambridge Dining Company' our event and catering operation.



[www.cambscuisine.com](http://www.cambscuisine.com)

