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 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, D. Gayda, IGP d'Oc. Grenache Blanc / Viognier. Suits all occasions.	£3.95	£5.30	£14.70	£21	
2.	Vermentino, D. 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. The 'RC' bottling is unique to Cambscuisine. We loved meeting this producer, one of the best.	£4.90	£6.60	£18.20	£26	
4.	Luzada Albariño, Rías-Baixas, Spain. Delicious citrus & orchard fruit with floral aromas. Lovely weight and deep flavour. Fresh & charming.	£5.15	£7.00	£19.30	£27	
	A mix of fragrant, aromatic styles / grapes varieties and smart, classic, complete dinner wines.					
5.	Sauvignon Blanc 'Le Libertin', D. La Louviére, IGP d'Oc. A fresh sauvignon from Malepère (Western Languedoc.) Cooler climate, classic fresh green fruits. A classy New World twist.	£5.30	£7.30	£20.10	£28	
6.	Viognier, 'Cépage', D. Gayda, IGP d'Oc. Pure & precise Viognier blended from three separate vineyards. A mainstay with us & a favourite.				£26	
7.	Désir Blanc, La Croix Gratiot, IGP d'Oc. Lifted & floral blend of Viognier, Chardonnay, Roussanne & Musca	t.			£26	
8.	Chardonnay, 'Cépage', D. Gayda, IGP d'Oc. Beautiful golden colour; mineral stone fruit & impressive length.	£5.30	£7.30	£20.10	£28	
9.	Freestyle Blanc, D. Gayda, IGP d'Oc. A blend of the best grapes from Gayda's top sites. Our favourite wine from our last trip to the estate.				£34	
	Single vineyard wines along with barrel selection white wine terroirs in the region (exception is Chaelegance, and complexity.	-				
10.	Roussanne, 'L' Imaginaire' D. des Trinités, IGP d'Oc. Blossom & lychee on the nose; quince & white peach on the palate; fresh, mineral finish. From 'The Coulsh', a favourite producer of ours	£5.30	£7.30	£20.10	£28	
11.	Cuvée Odyssée Chardonnay, Château Rives-Blanques, AOC Limoux. <i>A Mini Meursault. One of the best Chardonnays ir the Languedoc. Only hand selected grapes from their top vineyards.</i>	1			£33	
12.	L'Invité Viognier, D. des Trinités, Vin de France. A single vineyard grown on basalt rock. Two days in contact with the skins gives even more interest to this 'orange wine'. Great with chees				£33	
13.	Chablis, D. Fournillon, Burgundy, France. Citrus fruit & a slate, mineral nose. Crisp & fresh with plenty of citrus fruit. Rather lovely from this brilliant grower.				£34	
14.	La Serre Blanc, D. Sainte Croix, IGP d'Oc. Blend of Old Vine Grenache Blanc & Grenache Gris. Works well with fish & white meats. Fresh, long & intense finish.				£37	
15.	Chenin Blanc, 'Figure Libre', D. Gayda IGP d'Oc. A very exciting wine from Gayda. Fermented & aged in a concrete egg. Terrific texture with immense length & freshness.				£38	

Red Wines

	Versatile and easy drinking.	125ml	175ml	1/2 Carafe	Bottle
16.	Flying Solo, D. Gayda, IGP d'Oc. Grenache / Syrah Blend from a favourite producer of ours.	£3.95	£5.30	£14.70	£21
17.	Merlot, D. Les Yeuses, IGP d'Oc. <i>A 'proper' Merlot from the Languedoc. Plummy, good depth.</i>	£4.30	£5.60	£15.40	£23
18.	Cinsault, L'Incompris, D. La Combe Blanche, Côtes du Brian IGP d'Oc. Silky, medium-bodied Languedoc sunshine in a glass.	£4.70	£6.30	£17.20	£25
19.	Syrah, Syrahcuse, D. des Pradels-Quartironi, IGP. A lighter style Syrah. A pure expression grown organically at altitude on galets roulés (large pebbles) in Saint Chinian.	£4.90	£6.60	£18.20	£26
20.	Shiraz-Grenache, The Scoundrel, Magpie Estate Barossa Valley, Australia. <i>Drinking well. Rich & characterful</i> fruit and softly spiced. Juicy, textbook Barossa.	£5.15	£7.00	£19.30	£27
21.	Pinot Noir, 'Les Zazous', La Croix Gratiot, IGP d'Oc. A new world style from this undiscovered Pinot territory.				£33
	A mix of classic regional blends, curious gems and	l familiar sing	le varietals.		
22.	Cabernet, Rendez-Vous, Château Viranel, IGP d'Oc. 50/50 Sauvignon & Franc. Lifted dark fruits from the Viranel boys.				£24
23.	Tempranillo, D. La Combe Blanche, Côtes du Brian. Guy Vanlankers' interpretation of the main 'Rioja grape'. Produced from one of the best vineyards in the Languedoc - above La Livinière	£4.90	£6.60	£18.20	£26
24.	Pech Mege, D. des Trinités, AOC Pézenas. Grenache led, schiste terroirs just over the Faugères border in Pézenas. Charming & focused red fruits & fresh minerality.	£5.15	£7	£19.30 Magnum	£27 £54
25.	Cuvée Jean-Pull, D. des Soulanes, Côtes du Roussillon Village Grenache, Carignan, Syrah & Mourvèdre. Silky & seamless.	es.			£29
26.	Château d'Anglès Classique Rouge, AOC La Clape. A mix of Mediterranean spice & fruit. Silky tannins & fine balance.				£29
27.	Le Fournas, D. Sainte Croix, AOC Corbières. Carignan, Grenache, Syrah & Mourvèdre. Back by popular demand!	1			£30
28.	Malbec, Château Vincens 'Prestige', AOC Cahors. A Decanter Magazine medal winner, from the true home of Malbec.				£31
	This range of wines represent examples from some region. All represent the area in its full glory.	e of our favou	rite and best te	erroirs in the	
29.	Le Portail, D. des Trinités, AOC Faugères. 70% Syrah and 30% Grenache juices make up this classic Faugères. Pepper, spice and lovely deep fruit.	£5.15	£7	£19.30 Magnum	£27 £54
30.	Kaya Rouge, D. des Soulanes, IGP Côtes Catalanes. 100% old Carignan vines grown in calcareous clay & granite soils. The first time we have received an allocation of this exemplary cuvée				£34
31.	Rosso del Palazzone, Il Palazzone Lotto 01/07. An absolute steal - 100% declassified Brunello di Montalcino produced from 100% Sangiovese Grosso fruit.				£36
32.	Cabernet Franc, 'Figure Libre', D. Gayda, IGP d'Oc. Superb! One of Vincent's special 'babies'. Intense with countless layers.				£37
33.	Roboul, D. Danjou-Banessy, AOC Côtes du Roussillon Village 50/50 blend of old Mourvèdre & Grenache vines organically farmed on clay & limestone soils. Stunning & satisfying Roussillon red.	es.			£45
34.	Chemin de Moscou, D. Gayda. IGP d'Oc Masterful blend of the best Syrah, Grenache and Cinsault from acros the Languedoc Roussillon. Iconic & deserving of its spot on this list.				£50

	Rosé Wines	125ml	175ml	1/2 Carafe	Bottle
	Anne de Joyeuse, Camas, IGP d'Oc. House Rosé.	£3.80	£4.90	£13	£24 (Litre)
35.	Rosé, 'Trilogie', Château Viranel, IGP d'Oc. A perennial summer favourite - better than ever.	£4.70	£6.30	£17.50	£25
36.	Rosé, D. des Trinités, Faugères AOC. This year's summer special from The Coulsh'. Freshness from the schist soil upon which it is grown.				£29
	Sparkling Wines			125ml	Bottle
37.	Le Calle Prosecco Spumante, DOC Extra Dry. <i>A bright & fruity Prosecco with tropical pineapple, pear, & vibrant apple notes.</i>			£5.00	£26
38.	Blanquette de Limoux NV, Antech, Limoux. Fresh but with depth and roundness.				£35
39.	Rosé Crémant de Limoux, Émotion, Antech, Limoux. Utterly charming and elegant pink fizz.			£7.50	£37
40.	Champagne, Joseph Perrier Cuvée Royale Brut NV. One of few wines on the list not from the Languedoc. The epitome of Joseph's style.			£9.50	£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

D. = Domaine

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



www.cambscuisine.com

















