

# IMPERIAL

# DRINKS LIST

2024/5



TASTE  
IMPERIAL

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EVENTS  
CATERING

# WHITE

## **Chablis Victor Berard, France**

**£24.00**

This crisp, dry wine has aromas of fresh lemon and green apple. The palate is delicate but rounded with hints of white peach and a cleansing minerality.

## **Sea Change Pinot Grigio, Italy**

**£24.50**

The nose shows delicate floral aromas and a hint of citrus. On the palate you'll find another burst of citrus, resulting in a crisp and refreshing sip.

## **Sea Change Sauvignon Blanc, France**

**£24.50**

(Sommelier Wine Awards 2020 Commended)

Crisp and elegant with aromas of green citrus and grapefruit. The palate is well balanced and structured, bursting with zesty summer fruits.

## **La Colombe Chardonnay, France**

**£26**

Bright gold colour and an inviting scent of honey melon and peach. Well rounded soft stone fruit flavours with a pleasant mouth feel and a long finish.

## **Entreflores Alberino, Spain**

**£32.50**

An intense and complex white wine with aromas of pineapple, lemon verbena and white flowers. Ripe and zesty with a fresh, intense finish.

## **Gavi Di Gavi Il Portino, Italy**

**£34.50**

(Sommelier Wine Awards 2018 Commended)

Aromas of white blossoms, stone fruit and fresh herbs. Medium bodied and dry with citrus freshness and a hint of minerality.

## **Macon Lugny Les Genievres Louis, France**

**£35.50**

A pale colour disguises a nose of exotic fruit evolving into notes of papaya and pineapple on the perfectly balanced intensely flavoured palate.

## **Pouilly Fume Guy Saget, France**

**£55**

Delicate aromas of freshly cut grass and blackcurrant leaf follow through to a crisp, dry and refreshing palate of citrus flavours and green apple.

## **Vignoble Angst Chablis Organic, France**

**£57**

The nose will reveal aromas of white flowers, elderflower, acacia and citrus notes. The palate is tight and invigorating with a mineral finish.

## **Sancerre Raffaitin-Planchon, France**

**£59**

Domaine Raffaitin-Planchon is a small, 15-hectare vineyard in the heart of Sancerre. Flavours of citrus and gooseberry with a fabulous mineral crispness.

# RED

<b>Sea Change Montepulciano, Italy</b> Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas, finishing with light but persistent tannins.	<b>£24.50</b>
<b>Cabernet Sauvignon VDF Patriarche, France</b> This is a great value Cabernet Sauvignon with aromas of spicy cassis, followed by medium bodied rich black fruit and fine ripe tannins.	<b>£25</b>
<b>Parlez-Vous Malbec, France</b> A delightful ruby colour that has an expressive bouquet of red fruits that leads to a harmonious and nicely structured wine.	<b>£26</b>
<b>Sea Change Merlot, France</b> Summer fruits and hints of green pepper on the nose. Subtle spice and soft tannins compliment ripe berry flavours resulting in a delicious full bodied red wine.	<b>£26.50</b>
<b>Chianti Santilaro, Italy</b> Morello cherry, forest fruit and violet scent. Dry and full-bodied with a fresh flavour.	<b>£27</b>
<b>Faustino Rivero Crianza Rioja, Spain</b> This wine has matured in American oak casks for 12- 14 months and has spicy aromas with moderate tannins on the palate.	<b>£27</b>
<b>Latour Valmoissine Pinot Noir, France</b> A medium-bodied Pinot Noir with a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.	<b>£33.50</b>
<b>Chateau Cissac Haut Medoc, France</b> Lovely family owned property making wine from 75% Cabernet Sauvignon which imparts a structure of spicy red fruit with nuances of leather, earth and wood. Medium bodied with generous length.	<b>£44</b>
<b>Barolo Docg Antario, Italy</b> Deep ruby red with a bouquet of violet, spices and pepper. Great depth on the palate with classic damson fruit flavours and a good amount of spice.	<b>£49</b>

# ROSÉ

## **Sea Change Pinot Grigio Rose, Italy**

£24.50

Delicate bright pink colour, packed with notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy, light and easy to drink.

## **L'Oasis Provence Rose, France**

£28

(Sommelier Wine Awards 2024 Bronze)

Classic Provence Rose, expressive and aromatic, blending fresh cherries and floral notes alongside more exotic fruits and finishing with a soft, round palate.

# SPARKLING

## **Portaceli Brut Cava, Spain**

£24

Fresh, fruity, creamy and, at the same time, light but with body due to the contact with the lees. Fine texture and very pleasant with notes of almonds and nuts.

## **Sea Change Prosecco, Italy**

£24.50

Award-winning Prosecco. Crisp yet delicate with aromas of peach and pear, it's a delightfully refreshing and delicious experience.

## **Sea Change Prosecco Rose, Italy**

£28

Bringing the elegance and summer berry fruits of a rose to the soft bubbles of a stylish sparkler; this is elegance personified!

## **Crémant De Loire Langlois Brut, France**

£42

This classy sparkling wine is produced from a blend of Chenin Blanc and Chardonnay and has ripe fruit flavours, gentle honeyed notes and a toasty complexity.

## **Champagne Castelnau Brut NV, France**

£57

(Sommelier Wine Awards 2018 – Gold)

This well loved fizz from Champagne Castelnau is a great example of non-vintage Champagne. With small but persistent bubbles, delicate green apple and citrus flavours and a rounded mouthfeel, perfect as an apertif.

## **Laurent Perrier La Cuvee, France**

£70

(Sommelier Wine Awards 2019 - Gold)

Laurent-Perrier's signature champagne, La Cuvee is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.