



Champagne Dinner

13 December 2018

The Hydro Hotel, Eastbourne

Aperitif:

Pommery Brut Royal NV

Pale yellow with faint green highlights. This is a lively, fresh and vivacious wine. Citrus fruit and white flower notes combine with red fruits to offer elegance balanced with great finesse and a long complex finish. A sublime aperitif.

Starter:

Castelnau Rose NV

Gentle pink with salmon highlights. The nose offers ripe berries and cherries. Red fruits develop on the palate and finish fresh and crisp.

Stylish, contemporary and elegant.

Main:

Castelnau Vintage 2003

Baked croissants, brioche and toast with lemony overtones on the nose. A palate of preserved citrus, yellow plums, and the toasty character typical of older champagnes contrasts with baked apple fruitiness, and a creamy finish. Rich, mature and round. A real food champagne.

Dessert:

Canard Duchene - Leonie Demi Sec

A delightful expression of richness and style. A beautiful golden colour and a bouquet of fruit aromas that carry through to a smooth palate that finishes generously rich and round.