



*Created for wine lovers throughout the South of England*

## **French Wine Tasting Evening**

### **Friday 24 August at the Hydro Hotel**

#### **1. Tesco Finest 1531 Blanquette de Limoux NV Brut**

An aromatic wine, fresh and crisp with complex flavours of peach and green apples and a toasted brioche finish.

*Served with deep-fried calamari.*

#### **2. Chablis Union des Viticulteurs de Chablis 2016**

Crisp and dry. with fresh apple and citrus flavours, and a classic zesty and mineral finish.

*Served with goats cheese and crackers.*

#### **3. Chateau de Berne OR Cotes de Provence 2017**

Fresh and crisp, with an abundance of ripe red berry aromas and flavours, and an elegant and dry finish.

*Served with a vegetable samosa.*

#### **4. Bouchard Pere & Fils Fleurie 2016**

A classic Fleurie with vibrant summer fruit flavours, especially ripe cherries, and just a hint of spice. Soft but supportive tannins and a savoury finish.

*Served with pork pate.*

#### **5. Gerard Bertrand Minervois 2016**

Deep red in colour, with complex notes of blackberries, ripe plums, roasted coffee and cocoa. Elegant, round and full-bodied.

*Served with a mini steak stilton rosti or a mini peppered steak pie or cheddar cheese.*

#### **6. Mouton Cadet Sauterne Reserve 2014**

This golden wine has aromas and flavours of peach, apricot, pineapple, mango and honey. Fruit-filled and very fresh with a highly expressive and mineral finish.

*Served with Tarte au Citron*