

## **Wine Tasting at Hotel du Vin Bristol**

We are delighted that you are interested in holding your wine tasting here at Hotel du Vin Bristol. Whether you are a complete novice or wine aficionado we will take you on a pilgrimage around some of the world's finest vineyards without leaving the room. Whether you have a penchant for whites, reds or rosés discover a vast and eclectic selection that will leave you feeling invigorated and enlightened.

### **Our team**

Our Chef Sommelier, Mike Harrison boasts a wealth of experience having worked in the wine industry for over 30 years from wine shops and merchants through to running his own wine bars and becoming a wine buyer for Sainsbury's. He is also a member of the judging panel for the UK Sommelier Awards and International Wine Challenge.

### **Your event**

You can choose from four stunning private function rooms in which to hold your tasting. These are The Lanson, Le Pin, Balfour and Christie's Library which can cater for tastings from 6 up to 60 people. We will work with you to create exactly the right ambiance for your event whether you prefer something fun and relaxed or more formal and educational.

### **Your wine**

Our wine packages include hire of the private room and a personalised talk from our Head Sommelier whilst taking you on a discovery of the different wines on offer. We have created some sample packages which can be found on the following pages 2-4. We can also create bespoke packages for your special event. These can be tailored to suit your preferences on grape, wine region and year, as well as your budget.

We look forward to assisting you with your upcoming event. Should you have any questions please do not hesitate to contact Kate Kirk on 0117 9255577 or [events.bristol@hotelduvin.com](mailto:events.bristol@hotelduvin.com).

# Discover Italian Treasures

## Silver Package

*(sample suggestion)*

### **Cortese di Piemonte, Araldica**

Italy

Fresh, aromatic, light, perfect on its own from Piedmont

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### **Fiano di Avellino, Vesevo**

Italy

Trendy, perfect sea food wine from Campania

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### **Malvasia, Ronco del Gelso**

Italy

Rich, full-flavoured , excellent match to Mediterranean food

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### **Valpolicella, Allegrini**

Italy

Light, fresh easy-drinking wine from Veneto

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### **Chianti Classico, Villa Cafaggio**

Italy

Classic Italian one, it's the best from Tuscany

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### **Rosso di Montepulciano, Ciacci Piccolomini d'Aragona**

Italy

Fine example of Sangiovese grape from Tuscany

£35.00 per person

# **Bordeaux v Burgundy**

## Gold Package *(sample suggestion)*

### **Blaye, Cotes de Bordeaux, Chateau La Braulterie**

Fresh, light, Sauvignon Blanc based good value for money

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### **Pouilly Fuisse, Domaine de La Feuillarde**

Unknown gem from southern part of Burgundy

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### **Chorey-Les-Beaune, Domaine du Chateau de Chorey**

Feminine, light Pinot Noir with black cherries flavours

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### **Gevrey Chambertin, Les Seuvrees, Domaine Mugneret**

Great example from such a famous area

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### **Chateau Gravier Figeac, Saint Emilion**

Classic, soft medium-bodied wine from the right bank of Garonne River

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### **Chateau Beau-Site, Saint Estephe**

Fine example of a big, full-bodied Medoc

£45.00 per person

# Champagne v Sparkling Wine

## Platinum Package

(sample suggestion)

### **Touraine Brut, A Simoneau, NV**

France

Fresh, light, great value fizz from Loire Valley

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### **Deutz Brut, Classic, NV**

France

91 Points Wine Advocate, Superb Champagne.

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### **Cava Freixenet, Brut Nature, 2005**

Spain

One of the best Cava on the market.

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### **Ruinart Brut, Blanc de Blancs, NV**

France

Rich, creamy textured classy Champagne in white bottle.

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### **Balfour, Brut Rose, Kent, 2006**

England

Gold medal and trophy winner at the 2009 Decanter Wine Awards

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### **Laurent-Perrier, Brut, Cuvee Rose, NV**

France

The most established brand of Rose Champagne

£55.00 per person