November 2026

The nights are drawing in, so to cheer ourselves up 17 hardy individuals congregated at 'The Kitchen' for our monthly wine tasting.

Our presenters this month were Sam and Wendy whose theme was an appropriate wine for each stage of a celebration, e.g. a Christmas bubbly to start, followed by a couple of white wines for the entrees and starters, followed by a couple of reds whilst enjoying the main course and lastly a sweet wine to accompany the dessert.

The evening started with some bubbly

Crémant De Bourgogne Blanc De Blanc, France, 11.5%, RRP £20 we paid £17

Followed by two whites:

Asheri Gavi De Gavi, Italy, 12.5%, RRP £12 we paid £10.25

Argento Chardonnay, Argentia, 13%, RRP £16.50 we paid £14.50

Voting was slightly more difficult as we were mixing types – 8, 7, 2



Onto the two reds:

Mouton Cadet, France, 13%, RRP £10 we paid £8.50

Mollydooker Shiraz, Australia, 14.5%, RRP £20 we paid £16

Finally the dessert wine:

Blandy's Madeira, Maderia, 19%, RRP £13.50

Once again voting was a little difficult but was 0, 13, 4

Footnote:
When drinking the Mollydooker Shiraz it is recommended that you perform the Mollydooker shake as they preserve the wine with nitrogen to minimise sulphates and this needs to be removed to create the unique taste. If you click on the link below (ignore the adverts) all will be explained.
https://www.youtube.com/watch?v=mfbap3Ihdbs&t=11s

Sam and Wendy kindly provided chocolates which were enjoyed with the Madeira wine. It was also nice that the evenings format was slightly different as it included the Mollydooker shake!

A very informative and relaxed evening was had by one and all.

Comprehensive tasting notes can be found on the Wine Group page.