Good evening everyone.

Tonight we are celebrating perhaps a birthday dinner or dare I say Xmas.
Before the meal we thought a little bit of Fize would be good: start the evening off

1)
1) Where from - the Burgogne in France - cave de lugny
2) it's called Blanc De Blancs.
3) 100% chardonnay
4) What flavours - 1) rich biscuits, 2) buttered toast + honey flavour 3) with perhaps a touch of ginger spice
Bought at Waitrose was £20 Bought for £17.
5) 11.5 vol %

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2) Asheri - Gavi di Gavi - where from from piedmont district - Northern Italy.
Grape? the grape is Cortese
Taste? ~~Aromas of white fruit + Peach, subtle oak + a mineral edge.~~
cost £12.00 our price £10.25 Tesco

12.5% - 13.5%
Flavour Profile: pale straw colour with green tints. aromas + flavours of lemon peel, grapefruit, green apple, honeydew melon, wild flowers + a distinct mineral/ salty finish. Very good ass an aperitif paired with shellfish

NO 3. Argento Single Vineyard -
produced in Patagonia Argentina
Chardonnay 2023.

Aromas of white fruit + peach
with a subtle oak + a mineral edge.

Palate - Creamy texture balanced by vibrant
acidity, subtle oak, a mineral edge & a distinct
salty sea-spray -
good with seafood + shellfish + rich white meats +
poultry.

13 %

cost £16.50 paid £14.50

4) Mouton de Cadet 2023 (Baron Philip de Rothschild)

@10 offer $8.50

ABV 13%.

Grape blend: Merlot 88%, Cabernet Sauvignon 9% + Cabernet Franc 3%.

Tasting notes:

Fresh, fruit forward flavours with elegant tanins

Pairs well with Duck breast, spaghetti or mild cheese & pork.

Appearance: black cherry colour

Aromas cherry & fresh blackcurrants.

hints of saffron, rosemary & sweet spices

Serve slightly chilled

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5) Molly Dooker · Shiraz Known as the Boxer.

$20. offer. $16.

ABV 14.5 to 15.5

Style. Fruit driven, concentrated & full bodied

Vegan friendly (contains sulphites)

Serve at 16° perform the M.D. shake.

Suggested pairing BBQ beef brisket

Grilled Ribeye. Venison, lamb shank, Pork ribs

Vintage cheddar. blue cheese.

* blackberry, dark plum, raspberry, boysenberry.

· American oak aged.

6) Blandys. Madeira £13.50 - no discount. ABV 19%.

Bual grape variety aged in small oak casks in the centre of Funchal.

Complex + velvety smooth. Medium rich

Flavours of fig, prune + long luxurious finish of hazelnuts + almonds. butterscotch, orange peel, warm spices cinnamon + cardamom.

Accompaniment: cheese board + fruit desserts (apple strudel + tart) creme brulee, + dark chocolate

Cheeses:

Aged Gouda, blue cheese.