





**Bacchus Beyond Wine & Food Tasting** 

## **December 2024 Wine & Cheese**

You don't have to fly to the moon with Wallace and Gromit to enjoy the classic partnership of wine and cheese with their delicious and (with a bit of planning and experimentation) wonderfully complementary flavours. It's always been our ambition at Bacchus Beyond to run wine and cheese events and after some struggles, and some minor triumphs, were pleased to announce our inaugural cheese and wine tasting which will be held from 2-5pm on the afternoon of Sunday 15<sup>th</sup> December. The event will feature eight different and exciting cheeses which we hope will be complemented by the different aromas and flavours of eight exuberant and varied wines, all of which are new to the Bacchus Beyond range. We can host up to 12 guests at the shop using a cocktail party format so be prepared to mingle as you sample classic combinations such as Port with Stilton and unusual pairings such mild cheese with fizz, goats cheese with Muscadet, Viognier with Baron Bigod or Gouda with zesty Orange wine. Do come and join us!

Cheese	Cheese Style	Wine Producer	Origin & Style of Wine
Colston Bassett (Stilton)	Blue Cheese	Gambellara Prosecco Spumante Extra Dry	Italy, Sparkling White
Picos de Europa (Spain)	Blue Cheese	Charles Frey Cremant d'Alsace Brut Nature	France, Sparkling White
Baron Bigod (Suffolk)	Soft Cheese	Bretonnière Muscadet Sèvre et Maine Sur Lie	France, White
Rachel (Somerset)	Goats Cheese	Ezimit Winery Viognier	North Macedonia, White
Garlic Yarg (Cornwall)	Semi-Hard Cheese	Orovela Cuvée Chambredi	Georgia, Orange
Suffolk Gold (Suffolk)	Semi-Hard Cheese	Domaine de la Madone Beaujolais Nouveau	France, Red
Alp Blossom (Austria)	Hard Cheese	Domaine La Lôyane Cuvée Alpha	France, Red
Weydeland Gouda (Holland)	Hard Cheese	Graham's Six Grapes Reserve Ruby Port	Portugal, Fortified Red

## 2-5pm, Sunday 15<sup>th</sup> December

Bacchus Beyond Wine & Food Tastings showcase wines from our range and are held

@ Bacchus Beyond, The Rear, 25 Market Place, Halesworth, IP19 8AY

To book: E-mail: events@bacchusbeyond.com or Call/SMS/WhatsApp: 07957 990020: Price: £28.50





