



Bacchus Beyond Discover Tasting

The Goose is Getting Fat

Christmas and its Turkey come but once a year. However, we can enjoy a meal of fowl or game birds at any time of the year and they cry out to be matched by a classy, rich and full white wine. Viognier is the white queen of the northern rhone valley and its wines can be brilliant with white meats, duck or goose so the run up to Christmas is the perfect opportunity to uncork six Viognier beauties for a basic, better, best tasting. All six will give you buckets of stone fruit flavour and good depth in the mouth but with prices to match all budgets. Bordeaux Blanc is another classic choice with roast goose so the tasting will be rounded off by two classy Oz and French Semillions that would be a great partner with a classic Christmas Lunch. I was looking for an excuse to put the Fontenille Les Survivantes and Hervé Richard Condrieu on taste as they are brilliant wines albeit a bit expensive and to quote Noddy Holder - IT'S CHRISTMASSSSSSSS!!!!

Country	Place	Producer	Wine
France	Languedoc-Roussillon	Terres Fidèles	Mont Rocher Viognier Vieilles Vignes
Chile	Aconcagua	Indómita	Nostros Viognier Gran Reserva
North Macedonia	Vardar	Ezimit Winery	Viognier
France	Northern Rhone	Maison Les Alexandrins	Le Cabanon Viognier
New Zealand	Wairarapa	Gladstone Vineyards	Estate Viognier
France	Condrieu	Domaine Hervé Richard	Condrieu L'Amaraze
Australia	Margaret River	Stella Bella Wines	Margaret River Semillon Sauvignon Blanc
France	Entre-Deux-Mers	Chateau de Fontenille	Bordeaux Blanc Les Survivantes

5-7pm, Thursday 19th, Friday 20th and Saturday 21st December

Bacchus Beyond Explore 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: £25**

