



CELLAR
DOOR

EVENTS 2019



CELLAR DOOR EVENTS

Welcome to our 2019 events guide!

Whilst our Cellar Door is a place to come and buy great wines, we also find that our customers are very keen to increase their personal wine knowledge. We have a great area for tasting & learning about wine as well as a fully equipped kitchen for whipping up some fantastic accompanying food.

Using this area, we host a series of events that range from intimate dinners around our legendary wine table to our seasonal portfolio tastings with upwards of 100 people in attendance. We also hold many events throughout the year that focus on our extensive range of spirits – our whisky and gin tasting events are our notoriously fast sellers.

These events give us the chance to do what we love doing best; tasting wine and spending time with our customers helping them expand their wine knowledge, whatever level it may currently be at. The aim is to get people tasting wines that they might not ordinarily try and give them information about the grape, the country, the region and the producer. We want to make the evenings relaxed, informal and fun but keep the content informative.

To book your place on one of our fantastic events, please call 01482 638899 or email stuart.shenton@houseoftownend.co.uk.

We look forward to welcoming you to the Cellar Door soon.

Kind Regards,



Stuart Shenton





JANUARY

BURNS WHISKY TASTING

7-9pm | Friday 25th January | £35.00 per person | **SOLD OUT**

The birthday of one of Scotland's most celebrated poets and lyricists always gives us a great opportunity to celebrate his fantastic works with the national drink of his homeland, Scotland. The tasting will consist of 8 different Whiskies from some of Scotland's most celebrated distilleries as well as some of the less well known ones. There will be a selection of bread and cheese and cured meats served on the evening.

AUSTRALIA TASTING

7-9pm | Thursday 31st January | £15.00 per person | **SOLD OUT**

The wines of Australia have had mixed fortunes in the past. Gone are the days of inexpensive oak-chipped Chardonnay and simple reds. Australia has a diverse winemaking history and some of the oldest wines in the world are grown in this complex country. You will taste a variety of vines from across the country with examples from both the East and West coasts as well as from the Southern coast. A selection of bread and cheese will be served at the tasting.



FEBRUARY

MALBEC RODIZIO SUPPER CLUB

7-10pm | Wednesday 6th February | £60.00 per person | SOLD OUT

This event celebrates two things; Malbec and red meat! The dinner will be hosted by Stuart Shenton of the Cellar Door and will be a fantastic opportunity to taste a selection of Malbecs from all over the world with a focus on Argentina. Alongside the wine, there will be a delicious 3 course meal with a selection of different cuts of meat, seasonal salads and potatoes. This is one of our signature dinners of the year and demand is sure to be high.

CHILE & ARGENTINA TASTING

7-9pm | Friday 8th February | £15.00 per person | SOLD OUT

Chile and Argentina have a growing reputation for outstanding wines. From Argentinian Malbec to Chilean Carmenère, these wines are gaining serious respect and acclaim throughout the world. During this event you will learn about these fascinating wines, the winemaking challenges these countries face and, of course, you will taste a collection of fabulous wines. A selection of breads and cheese will be available.

GIN TASTING

7-9pm | Friday 15th February | £35.00 per person | SOLD OUT

The biggest success of the drinks industry in recent years is the huge rise in Gin production. With a mammoth range of premium mixers on the market as well as new and exciting ingredients being used as garnishes, there are many ways to create a fantastic Gin and tonic. This tasting will focus on the Gin itself, looking at several different Gins from around the world with their perfect serve and a lesson in making the ultimate Gin and tonic.



MARCH

POL ROGER CHAMPAGNE PORTFOLIO TASTING

7-9pm | Friday 8th March | £35.00 per person | **SOLD OUT**

Without question Pol Roger is one of the finest Champagne houses. This tasting gives you the opportunity to learn about this exceptional house and taste through the entire portfolio including the incredible Pol Roger Cuvée Winston Churchill. Places for this event are always in high demand so we would recommend booking early.



FRENCH REGIONS TASTING

7-9pm | Friday 15th March | £15.00 per person | SOLD OUT

France is a wonderfully diverse country with some hidden gems. This tasting will explore a wine from each wine producing region in France to celebrate the unique qualities of the classics such as Bordeaux and Burgundy alongside the great wines of Alsace, the Rhône Valley, the Loire and the Languedoc. A selection of bread and cheese will be served at the tasting.

SPRING PORTFOLIO TASTING

5.30-9pm | Thursday 21st March | £15.00 per person | 53 places remaining

The return of our ever-popular Spring portfolio tasting will showcase some of our favourite products from the Cellar Door alongside some exciting new wines from around the world.

WORLD WHISKY TASTING

7-9pm | Friday 29th March | £35.00 per person | SOLD OUT

The world of whisk(e)y is more diverse than ever before. From Ireland to Japan and Taiwan, there is a huge variety to be tried. This tasting will take you on a world tour of some of the most exciting and interesting world whiskies we have found. There will be a selection of bread, cheese and cured meats available at the tasting.



APRIL

SOUTH AFRICA TASTING

7-9pm | Friday 5th April | £15.00 per person | **SOLD OUT**

Over the last ten years, South Africa has produced some of the most exciting wines in the New World. This tasting will showcase a selection of our long-standing favourites alongside a variety of new wines to our range. A selection of bread and cheese will be served on the night.

CHAMPAGNE FISH & CHIP SUPPER

7-10pm | Wednesday 10th April | £60.00 per person | **SOLD OUT**

Back by popular demand! Champagne with Fish and Chips – the ultimate in food and wine matching. Join us for this supper, which will showcase some of our favourite Champagnes alongside a classic fish and chip supper. This event has always been hugely popular and is sure to sell out fast.





GIN TASTING

7-9pm | Friday 26th April | £35.00 per person | 6 places remaining

The biggest success of the drinks industry in recent years is the huge rise in Gin production. With a mammoth range of premium mixers on the market as well as new and exciting ingredients being used as garnishes, there are many ways to create a fantastic serve. This tasting will focus on the Gin itself, looking at several different Gins from around the world with their perfect serve and a lesson in making the ultimate Gin and tonic.

Events in April, May & June will be released on Monday 4th February.

MAY

RUM TASTING

7-9pm | Friday 10th May | £35.00 per person | 9 places remaining

Rum has undergone something of a revolution over the last 10 years. Always a favourite with bartenders across the land, this tasting will talk about the history of Rum, its production methods and most importantly, there will be lots to taste! We will be trying 8 different Rums from around the globe with a selection of bread, cured meats and cheese served during the evening.

WORLD SPARKLING TASTING

7-9pm | Friday 17th May | £35.00 per person | 11 places remaining

Over the last 5 years, sparkling wine consumption has increased steadily, almost exclusively driven by Prosecco. This tasting aims to show that whilst Prosecco may be the drink of the moment, there are many more exceptional sparkling wines from all over the world. We will taste wines from Australia, France, South America, New Zealand as well as wines from a few countries you may not expect. A selection of bread, cheese and cured meats will be served during the evening.

POCAS DINNER

7-10pm | Wednesday 22nd May | £60.00 per person | 6 places remaining

We are delighted to welcome our friends at Poças to the Cellar Door for a sumptuous three course dinner, alongside a variety of both delicious table wines and their outstanding Port collection. This dinner is sure to be a sell-out so early booking is highly recommended.

To book a place on one of our tastings call 01482 638899
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ALSACE & LOIRE TASTING

7-9pm | Friday 24th May | £15.00 per person | **SOLD OUT**

Alsace and the Loire are amongst the regions which produce some of the most interesting wines in France. From the aromatic wines of Alsace to the crisp, mineral Sauvignon Blancs of the Loire, this tasting will introduce you to some delicious wines, which you may never have experienced before. A selection of bread and cheese will be served during the evening.



JUNE

PLOYEZ-JACQUEMART DINNER WITH CHRISTOPHE PRIEUX

7-10pm | Wednesday 12th June | £60.00 per person | **SOLD OUT**

Ployez-Jacquemart is a small family-run house, which has been producing Champagne since the 1930s. New to our range we are delighted to be able to showcase their portfolio of delightful Champagne. Christophe will guide you through the portfolio before sitting down to a delicious dinner co-hosted by Stuart Shenton of the Cellar Door. This is a wonderful opportunity to taste this new Champagne and demand is expected to be high.

SHERRY TASTING

7-9pm | Friday 14th June | £15.00 per person | 18 places remaining

Sherry is currently enjoying a revival as a drink to be enjoyed both by itself and with food. During this tasting you will taste a range of different styles of Sherry and learn about the Jerez region where Sherry is produced. There will be a selection of nibbles served to complement each Sherry.

SPANISH TASTING

7-9pm | Friday 21st June | £15.00 per person | **SOLD OUT**

Spain still offers an incredible diversity of styles between each region. This tasting will explore some of the lesser known regions such as Toro, Jumilla, Priorat and Galicia whilst also visiting the classics such as Rioja and Navarra. This tasting offers a great opportunity to sample some exciting and dynamic wine from this wonderful country. A selection of bread and cheese will be served during the evening.

Events in April, May & June will be released on Monday 4th February.

GIN TASTING

7-9pm | Friday 28th June | £35.00 per person | 16 places remaining

The biggest success of the drinks industry in recent years is the huge rise in Gin production. With a mammoth range of premium mixers on the market as well as new and exciting ingredients being used as garnishes, there are many ways to create a fantastic serve. This tasting will focus on the Gin itself, looking at several different Gins from around the world with their perfect serve and a lesson in making the ultimate Gin and tonic.



JULY

VILLA SANDI PIZZA NIGHT

7-10pm | Wednesday 10th July | £60.00 per person | 24 places available

Pizza and Prosecco – a fabulous match. We will enjoy fresh home-made pizzas, alongside some delicious Italian side dishes and, of course, a selection of some of our favourite still and sparkling wines from Villa Sandi. This is sure to be a very popular evening so early booking is highly recommended.

ITALIAN TASTING

7-9pm | Friday 12th July | £15.00 per person | 32 places available

Italy has always been one of the leading countries in the world for wine production. Currently demand for the iconic wines of Italy is outstripping those from Bordeaux and Burgundy. This tasting will focus on some of the classic regions including Chianti and the Veneto as well as some of the less well-known regions. There are always a few surprises with Italy. A selection of bread and cheese will be served at this event.

GARDET PORTFOLIO TASTING

7-9pm | Friday 19th July | £35.00 per person | 32 places available

Gardet has established itself as a firm favourite amongst our Cellar Door customers and staff alike over the last 7 years. It is a wonderful, small family run house that focuses on quality rather than quantity. This event will give you an opportunity to taste through the portfolio of Gardet Champagne so you can see for yourself just how good they are. A selection of bread, cheese and cured meats will be served throughout the evening.

Events from July onwards will be released on Monday 6th May.

NEW WORLD FINE WINE

7-9.30pm | Friday 26th July | £75.00 per person | 24 places available

When considering fine wine it is easy to focus on the classic regions such as Bordeaux, Burgundy and Italy, however the New World has some astonishing fine wines to offer. We will taste a selection of outstanding red and white wines from countries such as Argentina, America, Chile and Australia. A selection of bread, cheese and cured meats will be served during the evening.

AUGUST

GIN TASTING

7-9pm | Friday 9th August | £35.00 per person | 32 places available

The biggest success of the drinks industry in recent years is the huge rise in Gin production. With a mammoth range of premium mixers on the market as well as new and exciting ingredients being used as garnishes, there are many ways to create a fantastic serve. This tasting will focus on the Gin itself, looking at several different Gins from around the world with their perfect serve and a lesson in making the ultimate Gin and tonic.

REGIONAL FRANCE

7-9pm | Friday 16th August | £15.00 per person | 32 places available

This tasting takes in wines from Southern France. At one time the region was known as a source of cheap, low quality wines, but this is certainly no longer the case. There are some fantastic innovators in this region and in our opinion this is one of the most exciting wine producing regions in Europe. We will be sampling a range of what this region has to offer. A selection of bread and cheese will be served at the tasting.



SEPTEMBER

HIGHLAND & SPEYSIDE WHISKY TASTING

7-9pm | Friday 6th September | £35.00 per person | 32 places available

The first of three Whisky tastings in September and October and we start with our ever-popular Highland and Speyside tasting. During the evening you will taste 8 different Whiskies from these two stunning regions. There will be a selection of well-known favourites along with a couple of surprises. There will be an iconic Whisky tasted to showcase the depth of flavour and complexity that comes from additional ageing. A selection of bread, cheese and cured meats will be served.

RIOJA VEGA DINNER

7-10pm | Wednesday 11th September | £60.00 per person | 20 places available

We are delighted to welcome back Luis Marculelta from Rioja Vega to the Cellar Door for our annual Rioja Vega dinner. Luis will co-host the dinner with Stuart Shenton from the Cellar Door. The evening will combine a portfolio tasting alongside selected canapés with a selection served during dinner. Book early to avoid disappointment.

BURGUNDY WHITE & BORDEAUX RED FINE WINE

7-9.30pm | Friday 20th September | £75.00 per person | 24 places available

Without question, Burgundy and Bordeaux produce some of the finest and most highly respected wines in the world. This tasting will give you an opportunity to taste some of the best Chardonnays from the Burgundy region, followed by the sumptuous reds from Bordeaux. This will be a spectacular tasting, one not to be missed. A selection of breads, meats and cheeses will be served.

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ISLAY WHISKY TASTING

7-9pm | Friday 27th September | £35.00 per person | 32 places available

Islay produces some of the most well-known Whiskies in Scotland. Whilst some have a reputation for big, powerful and peaty Whiskies, you can also find some more delicate, well-balanced products. You will taste through a variety of different styles and flavour profiles to give you a rounded view of what this tiny island has to offer. A selection of bread, cheese and cured meats will be available at the tasting.

Events from July onwards will be released on Monday 6th May.

OCTOBER

DELUXE WHISKY TASTING

7-9.30pm | Friday 4th October | £100.00 per person | 28 places available

The ultimate in decadence, this tasting is simple: 6 unbelievable Malts. All the ticket sales go towards some bread, cheese and cured meats along with 6 bottles of Whisky. This event is a truly special evening, which has become one of our most popular tastings of the year.

COGNAC & ARMAGNAC TASTING

7-9pm | Friday 11th October | £75.00 per person | 32 places available

Cognac and Armagnac, whilst similar, have several interesting differences, which will be explored during this event. During this tasting, you will learn about the different styles of each product, the different wine making techniques and, naturally you will be given a chance to taste a variety of different products to give you an opportunity to compare and contrast. A selection of bread, cheese and cured meats will be served at the tasting.

DELUXE CHAMPAGNE

7-9pm | Friday 18th October | £75.00 per person | 32 places available

Once again, we are excited to be hosting our Deluxe Champagne tasting. Always a very popular tasting, this event showcases the best of the best from our favourite Champagne houses. From Cristal to Krug, this is an evening not to be missed. A selection of bread, cheeses and cured meats will be served.

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CHRISTMAS PORTFOLIO TASTING

5.30-9pm | Thursday 24th October | £15.00 per person | 120 places available

A Cellar Door tradition, the final tasting of the year sees us throw open the doors to allow our customers to come and taste a huge selection of our portfolio. Several of our suppliers and wine producers will be on hand to talk about their products and offer advice. There will be a range of wine, spirits and mixers available to taste, ideal to give you ideas for Christmas time. One of the highlights of the year, we recommend booking in early.





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