

# VILLIERS HOTEL

Buckingham

## Chef's Table June 2024 Wine Flight

### 1<sup>st</sup> Course

Domaine J.A. Ferret Pouilly-Fuisse, France

Intense, with a texture at once fresh and creamy, it is characterised by notes of fresh hazelnut and bergamot.

### 2<sup>nd</sup> Course

Don David Malbec El Esteco

This is full bodied but gentle, it caresses your mouth with red and black fruit, violets, smoke and spice.

### 3<sup>rd</sup> Course

Mack & Collie Sauvignon Blanc, New Zealand

Fresh herbs sprinkled over passion fruit and melon while lime zest hangs around in the background.

### 4<sup>th</sup> Course

Andre Legrand Brut NV, France

Fine and with a linear acidity, this is a delicate balance of leesides and fresh fruits

### 5<sup>th</sup> Course

Gevrey-Chambertin Joseph Drouhin, France

A wine with a beautiful, bright ruby colour. Intensely fruity on the nose, the aromas are reminiscent of black cherry, wild blackberry and liquorice.

### 6<sup>th</sup> Course

Jean Michel Gauoux, France

A warm nose of ripe stone fruit mingles wonderfully with toasted hazelnut and a hint of vanilla cream.

### 7<sup>th</sup> Course

Taylor's Late Bottled Vintage Reserve, Portugal

Delightful flavours with deep prune-like fruit and a sweet powerful fleshy taste

£40.00 per person