

A Fromage & Vin Tasting

the modest merchant makes wine more accessible, digestible and fun.

Whether you like, love or live wine, the modest merchant breaks down the barriers of pretence and knowledge surrounding the world of wine, so with a little learning and a bit of fun you'll really be able to get the most out of your every wine experience.

Event: A French Wine and French Cheese tasting
Location: Your house
Number: 15 people
Timing: 18.00 - 21.00 T.B.C.
Cost: £35 pp (based on 15 people)
Contact: yourname@hotmail.com

Proposal: Over a glass of Champagne, some canapés and nibbles, the mm will explain the technical, cultural and regional variations when it comes to pairing French wine and cheese; why does it work so well, the different styles in different regions and some useful tips and revelations. With games and quizzes throughout we will challenge our taste buds and learn one by one about 7 different French wine and cheese pairings, from Sancerre to Bordeaux and Comté to Roquefort.

Per person: 1 x introductory glass of Champagne (total 4 x 1 bottles)
2 x half glass samples white wines (2 x 2 bottles)
4 x half glass samples red wines (2 x 4 bottles)
1 x small sweet wine sample (2 x 1 bottles)
7 x cheese pairings

Set up: The following will be provided:

- Wines and sparkling water
- Cheese pairings
- Canapés before and during wines
- Glassware, openers & spittoons
- Tasting sheets and notes

The mm is willing to tailor your event to meet your needs and ensure you and your guests have a fantastic evening. If you have any questions please contact Alex on 07865 079 876

the mm