



**A PERSONAL INVITATION TO A
"FINE WINE AND DINE" EVENT**
FRIDAY, NOV. 29TH - START 18:00

**FEATURING A
TASTING OF EIGHT
UNFORGETTABLE
WHITE BOURGOGNES**

One of the wines is a Børsen Bourgogne test winner, and one has been voted the World's Best Chardonnay.

We will serve a Premier Cru and two Grand Crus as the final wines!

**The wines will be paired with four gourmet courses
prepared by former Michelin chef - Liam Oliver Fisher.**

1st Course

Scallops, grilled hand-harvested cabbages, gooseberry bouillon
2022 Bourgogne La Rente de Giron, Domaine du Vieux Collège
2022 Pouilly Fuissé - Le Clos - 1er Cru, Château Fuissé

2nd Course

Roast turbot, blanquette sauce, Jerusalem artichokes, truffles
2022 Chassagne Montrachet Blanc, Domaine Michel Niellon
2022 Puligny-Montrachet, AOP, Maison Joseph Drouhin

3rd course

Venison tartar, black garlic mayo, crispy garlic, pickled baby onion
2022 Meursault - Les Forges, Domaine de Bellene
2022 Chassagne-Montrachet Blanc 1. Cru - Les Chaumees, Domaine
Michel Niellon

4th course

Roast wild pigeon breast, nordic pear puree, game sauce, celeriac
2022 Corton Charlemagne Grand Cru, Domaine Rapet Père et Fils
2022 Criots Batard Montrachet Grand Cru, Domaine Fontaine-Gagnard

SPECIAL TICKET PRICE: 2599 -

INCLUDES ALL WINES AND A FOUR COURSE LIAM OLIVER FISHER DINNER

RSVP

NO LATER THAN OCTOBER 18TH
ONLY 18 SPOTS AVAILABLE

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