

OUAGLINO'S

Celebrating the new budburst – Wine Dinner with Rothschild Wines of France

24th May 2017 at 7.30pm

£100 per person

Hosted by Nicolas Rochon

Drinks & Canapés Reception

Chefs selection of canapés

Viognier 2015 (Baron Phillippe de Rothschild)

A superbly complex and refreshing dry white from Baron Philippe de Rothschild in conjunction with grapes sourced in Graves from famous chateaux

Course 1

Carpaccio of Scottish Scallops, apple & basil dressing

Baron Charlotte Graves Blanc 2014

Rich and complex white Graves established in honour of Baroness Charlotte, who was an excellent musician, gifted artist and actress.

Course 2

Rack of lamb, herb crust, pommes Anna, tomato and black olive jus

Pastourelle de Clerc Milon 2009

The newest release from Chateau Mouton Rothschild. Second wine from their fifth growth Pauillac estate, Chateau Clerc Milon.

Course 3

Comte cheese, quince jelly, Duchy biscuits, fruit & nut cracker

Chateau d'Armailhac 2011

Fifth growth Pauillac from the Chateau Mouton Rothschild estates. A classic Bordeaux, early drinking and will mature elegantly for 20 years.

Tasting Notes

Viognier 2015 (Baron Phillipe de Rothschild)

Tasting Notes:

ASPECT: A glittering golden yellow.

NOSE: The nose opens on peach and a touch of mild spice (cumin). The nose is going on to develop highly elegant white blossom notes such as acacia.

PALATE: From a round and smooth attack. Firm and expressive mid-palate on the fruit. Long finish sustained by mineral notes and freshness.

Pastourelle de Clerc Milon 2009

The newest release from Chateau Mouton Rothschild. Second wine from their fifth growth Pauillac estate, Chateau Clerc Milon.

Tasting notes:

Aspect: The wine has a dense and deep colour with a crimson tint.

Nose: The refined, elegant and rather radiant nose reveals scents of black fruit and kirsch cherry. Gentle toasted and aniseed aromas emerge with airing, mingled with delicate forest-floor notes.

Palate: Well-structured and beautifully balanced, it reflects the charm and depth of this very fine vintage, leading into a long and warm finish underpinned by cedar wood and bitter chocolate flavours

Chateau d'Armailhac 2011

Fifth growth Pauillac from the Chateau Mouton Rothschild estates. A classic Bordeaux, early drinking and will mature elegantly for 20 years.

Tasting notes:

Aspect: A deep, dark colour.

Nose: The nose reveals fruit aromas, especially blackberry and cherry, combined with roasted, toasted notes.

Palate: The powerful, fruit-driven palate reveals an attractively close-knit structure of silky, creamy tannins.

Baron Charlotte Graves Blanc 2014

The extremely rare white wine from Chateau Mouton Rothschild. Sauvignon Blanc and Semillon.

Tasting notes:

Aspect: Mimosa yellow with a slightly golden tint.

Nose: The nose initially expresses the elegance of a great terroir, then with airing reveals all the complexity of the bouquet as notes of toast combine admirably with white fruit, acacia blossom and saffron.

Palate: A powerful and stylish attack opens up gradually on fresh fruit flavours with a touch of hazelnut, leading into a mid-palate that displays hints of spice, especially cinnamon, while the finish shows touches of toast and the mineral notes typical of the appellation.