



## **Bordeaux Wine Discovery Tasting & Supper**

*The Tappit Hen*  
*Wednesday 27<sup>th</sup> March*

### Aperitif

Chateau Argadens Blanc 2017 Entre deux Mers

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### Tasting Wines

#### Graves

Chateau Olivier Blanc 2016 Grand Cru Classe Pessac-Leognan

#### Pomerol

Fugue de Nenin 2012, 2<sup>nd</sup> wine of Chateau Nenin Pomerol

#### Haut-Medoc

Chateau du Moulin Rouge 2014, Cru Bourgeois Haut-Medoc

#### Margaux

Chateau Angludet 2010, Margaux

#### Pauillac

Chateau Lynch Bages 2011, 5eme Cru

#### Sauternes

Chateau de Malle 2009, 2eme Cru Classe Sauternes

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### Supper

Chapel & Swan smoked salmon, whipped wasabi crème fraîche, fried capers  
*Chateau Argadens Blanc 2017 Entre deux Mers*

220g 28-day aged Donald Russell rib-eye steak served medium rare  
with hand cut chips and Bearnaise sauce  
*Chateau Beaumont 2015 Cru Bourgeois Haut-Medoc*

Tuxford and Tebbutt Stilton & Westcombe Cheddar  
with grapes, chutney and biscuits  
*Petit Guiraud 2013 Sauternes*