

BORDEAUX 1ER GRAND CRU CLASSÉ WINE DINNER
17 SEPTEMBER 2020

In 1855, Napoleon III, the Emperor of France, decided to throw an 'Exposition Universelle' in Paris.

This major event showcased the works of artists from 29 countries. Napoleon III requested a classification system be created for France's best Bordeaux wines especially for the exposition. It included 58 châteaux: four first-growths, 12 seconds, 14 thirds, 11 fourths and 17 fifths, with one other château added in 1973, Château Mouton Rothschild.

During this dinner, you will enjoy two vintages of the prestigious classified first growths of Bordeaux, which have been considered the five best wines in Bordeaux. You will discover the difference in terroir and vintages of these prestigious châteaux.

Canapés

Heritage tomato salad, tomato consommé, goat cheese, basil

Château Latour, 1er Grand Cru Classé 2006

Château Latour, 1er Grand Cru Classé 1996

Caviar, lobster, bellini, aloe vera, Imperial Oscietra caviar

Château Lafite Rothschild, 1er Grand Cru Classé 2001

Château Lafite-Rothschild, 1er Grand Cru Classé 1981

Ox cheek tortellini, horseradish velouté

Château Haut-Brion, 1er Grand Cru Classé 1995

Château Haut-Brion, 1er Grand Cru Classé 1966

Pyrenees salt marsh lamb, broad beans, braised girolles

Château Margaux, 1er Grand Cru Classé 1998

Château Margaux, 1er Grand Cru Classé 1995

Château Mouton Rothschild, 1er Grand Cru Classé 1985

Château Mouton Rothschild, 1er Grand Cru Classé 1982

Peach tart, almond frangipane, Tahitian vanilla ice cream

Chateau d'Yquem, 1er Grand Cru Classé Supérieur, 1981

£2000 pp

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.