

J E A N - L O U I S C H A V E W I N E D I N N E R
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This family-owned estate, situated in the famous Rhone Valley on the Hill of Hermitage, began making wines in 1481. They are considered to be the best expression of Syrah in the world.

Throughout this dinner, we will taste some of the best vintages produced and explore the differences between each bottle to discover just why they are considered one of the best wines in the world.

Canapés

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

Domaine Jean-Louis Chave Hermitage Blanc 2008

Creedy Carver chicken, English peas, summer truffle

Domaine Jean-Louis Chave Hermitage Blanc 1996

Cornish turbot, braised morels, aged Parmesan

Domaine Jean-Louis Chave Saint Joseph Rouge 2016

Buckleuch beef fillet, Montgomery cheddar, grillot onions, fondant potatoes

Domaine Jean-Louis Chave Hermitage Rouge 2006

Domaine Jean-Louis Chave Hermitage Rouge 1983

Domaine Jean-Louis Chave Hermitage Rouge 1982

Peach tart, almond frangipane, Tahitian vanilla ice cream

Domaine Jean-Louis Chave Hermitage Blanc 2011

£1100 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.