



## FRIDAY WINE EVENINGS AT THE HIGH TABLE

BAR BOULUD'S HEAD SOMMELIER DAVID VAREILLE HOSTS A CALENDAR OF RELAXED FRIDAY WINE EVENINGS TO WIND DOWN THE WEEK. TAKE A SEAT AT THE RESTAURANT'S HIGH TABLE AS DAVID SHARES HIS SECRETS DURING THESE INFORMAL, THEMED MASTER-CLASSES OFFERING ENTHUSIASTS THE CHANCE TO BEGIN THE WEEKEND WITH A SELECTION OF WINES SERVED WITH A TASTING OF SIGNATURE HOUSE-MADE CHARCUTERIE AND CELLAR-AGED SEASONAL CHEESES IN THE BUZZ OF BAR BOULUD.

TAKING PLACE BETWEEN 6 AND 7.30PM, THE EARLY EVENING TASTINGS ARE PRICED AT £50 PER PERSON, AND ARE INSPIRED BY THE FOLLOWING THEMES:

15 MARCH

### A SOMMELIER'S BIRTHDAY POURS

IN CELEBRATION OF DAVID VAREILLE'S BIRTHDAY, HE WILL SHARE A SELECTION OF EIGHT OF HIS FAVOURITE WINE DISCOVERIES FROM AROUND THE WORLD DURING 2012. THE TASTING WILL BE A TOAST TO DAVID WITH A FANTASTIC LINE-UP TO INCLUDE:

- HENRI GIRAUD CODE NOIR BRUT ROSÉ NV
- 2008 GUFFENS-HEYNEEN ST. VÉLAN
- 2002 DOMAINE PAUL CHAPELLE, PULIGNY MONTRACHET 1ER CRU
- 1993 R. LOPEZ DE HEREDIA VINA TONDONIA GRAN RESERVA ROSADO, RIOJA, SPAIN
- 2007 MÉO-CAMUZET FRÈRE ET SŒURS MARSANNAY
- 2008 CASTAGNA ADAM'S RIB THE RED, BEECHWORTH, AUSTRALIA
- 2005 SOTER VINEYARDS LITTLE CREEK PROPRIETARY RED, NAPA VALLEY
- 2007 ICE CIDER, LEDUC-PIEDIMONTE, QUÉBEC

19 APRIL

### ONE DISH, SIX WINES

FOR WINE-MAKERS, WINES ARE AN EXPRESSION OF THE PLACE OF PRODUCTION AND MADE TO PAIR WITH FOODS OF THEIR REGION. BUT WITH GLOBALISATION ALLOWING INDIGENOUS VARIETALS AND SMALL-SCALE PRODUCERS TO ACHIEVE INTERNATIONAL DISTRIBUTION AND RECOGNITION, WINES MUST NOW BE MORE VERSATILE AND PAIR WITH MANY CUISINES. WE TAKE UP THE CHALLENGE TO PAIR SIX GLOBAL WINES WITH ONE ENTICING DISH.

17 MAY

### WINES OF CANADA: FROM ONTARIO TO BRITISH COLUMBIA

DAVID VAREILLE WILL SHARE DISCOVERIES FROM ONTARIO AND BRITISH COLUMBIA FOLLOWING HIS RECENT TRAVELS IN CANADA, TO INCLUDE AN EXTRAORDINARY SELECTION OF ICE WINE, RIESLING, CABERNET FRANC, PINOT NOIR AND SYRAH.

14 JUNE

### A DISCOVERY OF WINES FROM VIRGINIA

A REGION SETTING THE WORLD OF WINE ALIGHT, THIS TASTING WILL CENTRE AROUND VIRGINIA'S BEST AVAILABLE WINES, CELEBRATED FOR PRODUCING A FRAGRANT BORDEAUX BLEND, NEITHER AN IMITATION OF THE FRENCH STYLE NOR AS RICH AS MANY CALIFORNIAN WINES. DAVID WILL ALSO EXPLORE THE REGION'S POTENTIAL AS A LEADING WINE MAKING PRODUCER OF THE FUTURE.