

AUSTRALIA'S MOST SIGNIFICANT TASTING PROGRAM

August - November 2018

Details subject to change.

Sunday August 5

A 1st Sunday Tapas Series Event:

Pierro & Fire Gully Lunch & Dinner. Host: Nic Peterkin

Lunch: 12pm, 12 wines, 5 courses, \$85

Dinner: 6pm, 12 wines, 5 courses, \$85

Tuesday August 14

Crittenden Estate Tasting & Dinner

Tasting: 5.30-6.30pm with rolling canapés, \$25

Dinner: 7.00pm, 5 courses, \$95

Friday August 31

Chateau d'Yquem – 8 Vintages. In more vintages than any other producer, the world's greatest wine. Host: Jean-Philippe Lemoine, Deputy Executive Director. Vintages include a pre-release 'Y' 2017, and then the 2006, 2007, 2009, 2013, 2014 & 2015 etc.

Masterclass: 5.30-7pm with canapés.

Dinner: 7.30-10pm, 5 courses. Details TBC.

**Sunday September 2
(Father's Day)**

A 1st Sunday Tapas Series Event:

Singlefile New, Current & Museum Wines

Lunch: 12pm, 11 wines, 5 courses, \$85

Dinner: 6pm, 11 wines, 5 courses, \$85

Sunday September 16

Castle Rock Tasting or Dinner

Tasting: 4-6pm with canapés, \$25

Dinner: 6.30pm, 5 Courses, \$95

- Monday September 17** **Poacher's Ridge New & Museum Tasting**
Inc Riesling & Marsanne from '07, '17 & '18, Shiraz from '14 & '15,
12 Reserve Merlot, pre-release '15 Merlot, '12 Reserve Cab, &
pre-release '14 Cab.
Tasting: 5.30-6.45pm w Significant nibbles, \$35
Dinner: 7.15pm, 5 courses, \$95.
- Sunday September 23** **8 Pol Roger Champagnes - Including 2 Winston Churchill vintages.**
Hosted by International Sales and Marketing Director
Pierre-Samuel Reyne.
Combined Masterclass & Dinner: 6-10pm. Details TBC.
- Monday September 24** **8 Pol Roger Champagnes - Including 2 Winston Churchill vintages.**
(Queen's Birthday) **Hosted by International Sales and Marketing Director**
Pierre-Samuel Reyne.
Champagne Brunch: 10am-12.30pm. Details TBC.
- Monday September 24** **Paolo Scavino - 13 Wines– 9 Barolos. Host: Riccardo Sgarra,**
(Queen's Birthday) **Scavino Family Brand Ambassador. Chardonnay, Dolcetto,**
Barbera, Langhe Nebbiolo & 9 Barolo from 2011, 12, 13 & 14.
Masterclass: 4pm-6.30pm with canapés.
- Saturday October 20** **12 Vintage Champagnes - A Masterclass.**
Evaluate each of the recent vintages -
Hosted by Tyson Stelzer.
4-6pm. Details TBC.
- Saturday October 20** **Tyson Stelzer hosts a 12 bottle 'Le Montrachet' Dinner.**
From the world's greatest dry white wine vineyard: Domaine
Baron Thenard, Olivier Leflaive, Bouchard Pere, Blain-Gagnard etc.
Dinner: 6-9pm, 5 courses. Details TBC.
- Sunday October 21** **Tyson Steltzer's Champagne Brunch.**
Think Charles Heidsieck, Bollinger & Krug etc.
Hosted by Tyson & Erin Larkin.
Evaluate 12 NV Champagnes w a 5 course Kate Lamont brunch.
Details TBC.

Sunday October 21

Champagne Extravaganza hosted by Tyson Stelzer.

2 NV, 2 ZD, 2 BdeB, 2 Rosé, 2 Vintage + 6 of Champagne's Greatest.

Details TBC.

Sunday November 4

A 1st Sunday Tapas Series Event:

Devil's Lair New, Current & Museum Releases.

Lunch: 12-3pm, 5 courses, \$85

Dinner: 6-9pm, 5 courses, \$85

LAMONT'S WINE

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