



Wine Tasting Packages 2021

All packages come with a selection of Charcuterie and Cheese platters with olives and artisan bread. Tastings last between 90 minutes and 2 hours. 1 bottle of each wine per every 8 guests. Minimum 4 guests. To book, please email reservations@jbparkers.com

Package 1: History of Wine £45.00 pp

2 white, 2 red wines | walk through the history of wine with some of the best examples from historically important regions

- Mommessin, Pouilly Fuissé, Les Deux Terroirs, Burgundy, France
- Roberto Sarotto, Sassi della Maddalena, Gavi di Gavi, Piedmont, Italy
- Rickety Bridge, Paulina Reserve Cabernet Sauvignon, Franschhoek, South Africa
- Pulenta Estate, Malbec, Mendoza, Argentina

Package 2: White & Pink Only £45.00 pp

2 white, 2 rosé wines | when red is just not your thing

- Dog Point, Sauvignon Blanc, Marlborough, New Zealand
- Inacayal, Torrontes, Mendoza, Argentina
- Chateau d'Esclans, Whispering Angel, Provence, France
- Domaine Ott, Clos Mireille, Provence, France

Package 3: Something different £50.00 pp

2 white, 2 red wines | if you are stuck in a rut and want to consider some new and exciting wines and grapes you may not have heard of before

- Kikelet, Kassai - Harslevelu, Tokaji, Hungary
- Channing Daughters, Ribolla Gialla, Long Island, New York, USA
- Cantina Sorres, Pensamentu Cannonau, Sardinia, Italy
- Vina Eden, Tannat Cemento, Maldonado, Uruguay

Package 4: Classic upgrades £45.00 pp

2 white, 2 red wines | these are some wines that you can upgrade to from your favourite classic wine

- Francis Blanchet, Calcite, Pouilly-Fume, Loire Valley, France
- Creation, Chardonnay, Hermanus, South Africa
- Pulenta Estate, Malbec, Mendoza, Argentina
- Marques de Caceres, Gran Reserva, Rioja, Spain

Package 5: Classic France £50.00 pp

2 white, 2 red wines | explore all the reasons why France became the flagship wine country

- Domaine Ducroux, Sancerre, Loire Valley, France
- Chateau de Rully, Rully 1er Cru, Burgundy, France
- Manoir de Choiseul, Santenay, Burgundy, France
- Chateau le Monge, Medoc, Bordeaux, France

Package 6: Bordeaux Left to Right £59.00 pp

4 red wines | understand Bordeaux and how the two banks and their respective blends became the global standard for winemakers everywhere

- Chateau La Patache, Pomerol, Bordeaux, France
- Vieux Chateau des Combes, St.Emilion, St. Emilion, Bordeaux, France
- Chateau Beau-Site, St. Estephe, Bordeaux, France
- Les Fiefs de Lagrange, St.Julien, Bordeaux, France

Package 7: Chardonnay and Pinot Noir £55.00 pp

2 white, 2 red wines | the two Burgundian varieties in two very different styles. Is it really that different?

- Mommessin, Deux Terroirs, Pouilly-Fuisse, Burgundy, France
- Big Table Farm, Wild Bee Chardonnay, Oregon, USA
- Jaffelin, Savigny Rouge Vergelesses, Burgundy, France
- Creation, Pinot Noir, Hermanus, South Africa

Package 8: Old World Classics £59.00 pp

1 sparkling, 1 white, 2 red wines | 4 reasons why New World countries are doing everything they can to copy them

- Castelnau Brut, Champagne, France
- Domaine de Mazilly, Meursault, Burgundy, France
- Marques de Caceres, Gran Reserva, Rioja, Spain
- Asheri, Barolo, Piedmont, Italy

Package 9: New World Big Hitters £65.00 pp

2 white, 2 red wines | big, bold New World wines

- Au Bon Climat, Wild Boy Chardonnay, Santa Barbara, USA
- Ken Forrester, The FMC, Stellenbosch, South Africa
- Errazuriz, Aconcagua Syrah, Chile
- Truchard, Cabernet Sauvignon, Napa Valley, USA

Package 10: The Prestige One £150.00 pp

1 sparkling, 1 white, 2 red wines | discover why wine is such a romantic topic for millions all over the World

- Ruinart, Blanc de Blancs, Champagne, France
- Maison Louis Latour, Corton-Charlemagne, Burgundy, France
- Quintessa, Rutherford, Napa Valley, USA
- Chateau Montrose, 2eme Cru Classée, St. Estephe, Bordeaux, France

Wine Pairing Dinner £85.00 pp

3 courses, 1 sparkling, 1 white, 1 red, 1 dessert wine

A 3-course dinner made with our signature dishes in our cosy cellar. Each dish will be paired with beautiful wines and introduced by our expert staff. £85.00 pp, maximum 8 guests.

Bespoke Tasting

We can create completely bespoke tastings for you and your group, be it based on country, region, grape variety, or anything else we can come up with. Our small cellar can take up to 10 guests, and the larger part of the cellar up to 32 guests and we can enhance your experience with canapés our full dinner menus.