



THE STABLES  
VAYRE HOUSE

## Woodchester Wine Taster Menu - November 2024

### **Cotswold Classic 2021**

A Sparkling blend of 75% Seyval Blanc and 25% Pinot Blanc with fresh citrus notes, aromas of red apple and subtle stone fruits, with a great mid-palate structure and a balance that is nicely rounded with good effervescence.

### **Culverhill 2022**

A delightful light, fresh and dry wine made from Bacchus, Ortego and Pinot Blanc. It has nectarine and honeysuckle notes with great minerality and refreshing finish.

***Served with a selection of breads and olives***

### **Sauvignon Blanc 2023**

An award winning wine with gooseberry and cut grass notes and grapefruit and citrus fruits on the palate. It has oodles of Sauvignon Blanc character and a lovely long finish.

***Served with a seafood platter; with smoked salmon blinis, fish goujons and lightly spiced fishcakes, all served with a lemon mayo.***

### **Pinot Precoce 2022**

Pinot Precoce is an early ripening clone of Pinot Noir. Black cherries on the nose with an explosion of creamy dark fruits on the palate and a lingering depth of vanilla and oak flavours.

***Served with a sharing dish of pasta, pork and beef meatballs in a tomato sauce with mozzarella and parmesan***

### **Pinot Rose 2023**

Delicate aromas of ripe strawberries and raspberries with a hint of childhood sweets, light and delicious.

**Served with an Italian Rice Pudding Cake with strawberry and raspberry sauce**

*(Vegan and vegetarian options available on request at time of booking)*

#### **FOOD ALLERGIES AND INTOLERANCES**

Please make our staff aware so we can advise on the appropriate dishes.

Thank you