

*Gourmet Winemaker's
Dinner featuring the wines
of M.Chapoutier*



**Thursday 4th March
at Restaurant 36 On the Quay**



Restaurant 36 on the Quay is delighted to present a special Gourmet winemaker's evening featuring the iconic Rhone wines of M.Chapoutier. It would be fair to say that there are very few winemakers anywhere in the world to whom the word 'genius' is so often attached, but since Michel Chapoutier took over the reins in the early 1990's he has turned this Rhone producer into one of the world's great – and certainly most talked about – wine houses. From the great wines of the Northern Rhone such as Hermitage, to some of the more humble wines of this diverse region, M.Chapoutier produce benchmark wines, most of which are organic and indeed many of them biodynamic. Starting with a glass of Champagne, this is a wonderful opportunity to join Florent Roques-Boizel from Chapoutier and let him guide you through some wonderful Rhone wines over a specially selected five-course gourmet dinner.

"A true biodynamically run estate since 1989, the objective has been to produce the purest and most natural expressions of terroirs possible. Every decision is based on enhancing the characteristics of a wine's terroir, varietal character, and vintage trademark. In short, it is the earth that inspires this firm."

Robert PARKER « *The World's Greatest Wine Estates* » (2005)

£75 per person

7.15 for 7.45pm

Special overnight package available – please ring for details

*Restaurant 36 On the Quay, 47 South Street,
Emsworth, Hampshire, PO10 7EG*

Tel: 01243 375592

Email: 36@onthequay.plus.com