

**NEW**  
WINE EVENT

# TASTE

WITH

# LAITHWAITES

## Food Pairings

We're encouraging you to think about food pairings while you taste. To prompt discussion, we've made some suggestions for each wine indicating our favourite food matches. See if you agree. There are no right or wrong answers. And if there's a combination we've missed out that you love, do let me know. We really value your feedback.



### HEREDAD CHÁVARRI ALBARIÑO

- Grilled marinated peppers
- Mild fresh cheese (Goat, Cornish Yarg, Feta or Mozzarella)
- Sun blushed tomatoes



### VILLA BROGLIA GAVI DI GAVI

- Grilled marinated peppers
- Mild fresh cheese (Goat, Cornish Yarg, Feta or Mozzarella)
- Sun blushed tomatoes



### REDHEADS HARMONIE ROX CHARDONNAY

- Grilled marinated peppers
- Mild fresh cheese (Goat, Cornish Yarg, Feta or Mozzarella)
- Pâté (either duck, chicken liver or mushroom)
- Charcuterie



### PURPLE OWL PINOT NOIR

- Pâté (either duck, chicken liver or mushroom)
- Olives (ideally Kalamata)
- Sun blushed tomatoes
- Charcuterie



### OPI MALBEC RESERVE

- Pâté (either duck, chicken liver or mushroom)
- Olives (ideally Kalamata)
- Strong aged cheese (a farmhouse cheddar or better yet a blue)
- Charcuterie



### CHÂTEAU LA CLARIÈRE

- Pâté (either duck, chicken liver or mushroom)
- Olives (ideally Kalamata)
- Strong aged cheese (a farmhouse cheddar or better yet a blue)
- Charcuterie