

# 12 Weeks of Champagne!

Commencing on 3rd October we'll be promoting a different (but always exceptional) champagne every week...

Throughout the '12 Weeks of Champagne', lovers of fine dining can **enjoy a complimentary glass of champagne when dining from Simon's Signature Menu\***.

During the 12 weeks from October until Christmas if you **buy a bottle of Dom Perignon Rosé at £550 per bottle you'll receive an overnight stay in a suite with our compliments!**

To reserve your table please call **01244 895618** or email **restaurants@chestergrosvenor.com**

*\*Available Tuesday to Thursday for £50 per person until 30th November, subject to availability.*



## 1 Joseph Perrier "Cuvée Royale" Brut

By the flute 3rd - 9th October

Once a royal favourite, Joseph Perrier was founded in 1825 and remains a family owned and run house. A consistently richer style of champagne with an equal proportion of Pinot Noir, Meunier and Chardonnay, this is a creamy fruity style of fizz with a touch of baked brioche character as the wine ages.

## 2 Taittinger

Gourmet Dinner - Wednesday 12th October  
£125 per person. By the flute 10th - 16th October

Enjoy a gourmet dinner hosted by Taittinger's champagne ambassador, Justin Llewelyn. With a five course menu especially created by Simon Radley to complement Taittinger's range of champagnes come and indulge your tastebuds.

## Ruinart R de Ruinart NV

Tasting flight with Gourmet Menu £150 per person.  
By the flute 17th - 23rd October

Enjoy a Ruinart gourmet experience when we will pair dishes on our eight course Tasting Menu with wines and champagne to complement each course. Brightness, intensity and elegance: in the combination of these unique traits resides the miracle that is called the "Ruinart Taste".

## 3 Veuve Clicquot Yellow Label

Afternoon Tea for two and half a bottle of Veuve Clicquot £80. By the flute 24th - 30th October

The widow Clicquot turned this house into the force it is today, positioning it as one of the leading champagne brands in the world. Come and enjoy the fruits of her labours with a Veuve Clicquot Decadent Afternoon Tea and share a half bottle of the famous Yellow Label.

## 4 Perrier-Jouët Grand Brut

Gourmet Dinner - Thursday 3rd November £125 per person. By the flute 31st October - 6th November

If ever a product sums up the Art Nouveau movement it must surely be Perrier-Jouët's Belle Epoque Champagne. Join us for a fantastic five course gourmet dinner with wines to complement each course with the highlight of the evening being a Jeroboam of Belle Epoque 1996.

## 5 Taittinger Comtes de Champagne

By the flute 7th - 13th November

The star at Taittinger is the Comtes de Champagne... the best in its style with its soft, exotic and creamy taste. It is the champagne that contains an aromatic spectrum that is exciting enough for everyone to fall head-over-heels for its beauty.

## 6 Grower Champagne

Gourmet Dinner in The Riedel Cellar – for up to 12 guests - Wednesday 16th November £175 per person.  
By the flute 14th - 20th November

Small producers make tiny amounts of fantastic champagne that really shows the depth and character of the micro-climates it is produced in. Join our Sommelier, Garry Clark, in The Riedel Cellar for an intimate dinner showcasing the diverse styles of champagnes from these wonderful little family producers.



THE CHESTER GROSVENOR

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**Besserat de Bellefon**

**By the flute 21st - 27th November**

Founded in 1843, Besserat de Bellefon is a medium sized producer based in Aÿ, the heart of Pinot Noir. Experience the Brut Grande Tradition, still made to the founding principles of its founder Edmund Besserat, by the flute throughout the hotel.

9

**Krug**

**Gourmet Dinner in The Riedel Cellar – for up to 12 guests - Thursday 1st December £250 per person. Decadent Afternoon Tea for two with a glass of Krug £80. By the flute 28th November - 4th December**

No other name exudes luxury like Krug. Be one of the lucky few to experience the luxury of Krug in The Riedel Cellar with an intimate dinner prepared by Simon Radley to complement the complex style of Champagnes that are produced by the Krug family.

10

**Bollinger**

**By the flute 5th - 11th December**

The famous house of Mme Lily Bollinger produces a mighty, full-bodied Champagne of great class. Delightfully pale gold in colour, the mousse is light and persistent. Densely packed apple and pear fruits give way to a noticeably creamy, caramel-like finish. Treat yourself to a glass!

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**Mumm Cordon Rouge**

**Festive Fizz Lunch - Tuesday 13th December £45 per person. By the flute 12th - 18th December**

G.H.Mumm has held a Royal Warrant for the last 46 years, being a favourite of HM The Queen. Join us for festive two course lunch and a steady flow of Mumm Cordon Rouge champagne!

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**Dom Perignon 2002**

**Decadent Afternoon Tea for two with a glass of Dom Perignon £80. By the flute 19th - 24th December**

Named after the Benedictine monk credited with refining the process of making champagne, Dom Perignon is the jewel in the crown of Moët-Hennessy. Enjoy a glass with afternoon tea!

*12 Weeks  
of Champagne*