

WINE LUNCHEAS AND DINNERS

2014



Summer Lodge

AA    for dining

Welcome to Summer Lodge

Dinner events begin at 7.00pm with aperitifs and an introduction to the wines. Dinner is served from 7.30pm and includes a delicious four-course menu specially created by the Summer Lodge Chef, Steven Titman, to complement the five different wines (including aperitifs).

Lunchtime short wine courses

11.30am – 12.15pm: a tutored tasting featuring three wines followed by 15 minutes of questions and answers.

12.30pm: a two-course lunch consisting of a main course and dessert with one glass of wine selected by the sommelier.



In 2013, Eric Zwiebel MS, Cellar Master at Summer Lodge, took fourth place in 'The Best Sommelier in the World' competition. In the same year, he was placed fifth in 'The Best Sommelier in Europe' competition.

Previous awards include UK Sommelier of the Year 2004 and Best Performance in Blind Tasting at the Final of the Champagne Ruinart UK Sommelier of the year in 2000, 2001, 2003, and 2004.

Guests are encouraged to request Eric's expertise. He adds the perfect touch to a delicious dining experience.

TUESDAY 1 April – £99

TORRES, SPAIN

As one of the first exponents of stainless steel tanks and temperature controlled fermentation Miguel Torres has been described as ‘one of Spain’s most innovative winemakers’. The impressive winery is awash with technology to generate energy, recycle water, cut down on emissions, continue to implement organic viticulture and reduce the carbon footprint of the winery. Torres has also been busy isolating and nurturing more esoteric and obscure old Catalan and Spanish vines.

TUESDAY 6 MAY – £99

SCHUG, USA

Founded by Walter Schug in 1983, Schug Carneros Estate brings a somewhat European vision to Sonoma. The winery produces around 44,000 cases a year, the majority still Carneros Pinot Noir grown on the estate. The winery harks back to the family’s German heritage as does the style of the wines which eschew high alcohols, deep colours, and heavy use of oak in favour of elegance and lightness of touch.

TUESDAY 1 JULY – £99

BOECKEL, ALSACE

The Boeckel estate, founded in 1853, is run by 5th generation winemakers, Jean-Daniel & Thomas Boeckel. The family’s rich history combined with the estate’s beautiful location makes Domaine Boeckel an Alsace gem. They own 23ha of vineyards, source grapes from a further 20ha and from 2013 all wines will be certified organic. Exceptional value for money, the wines retain top quality without the price tag of better known regions.

TUESDAY 5 AUGUST – £130

5 SOMMELIERS, BLACK TIE DINNER

A firm favourite for the last nine years, this is an evening of fun and laughter, learning and competition. Hosted by Eric and a team of his friends, some of whom are the best sommeliers in the country, the featured wines vary from the traditionally famous to the new and innovative. Book early!

TUESDAY 2 SEPTEMBER – £99

LAROCHE, CHABLIS

For three generations, the Laroche family has been dedicated to producing top quality wines from the Chablis region. Like all white Burgundy, only Chardonnay grapes are grown in Chablis. Closer in latitude to Champagne, the region is at the most northern end of Burgundy and separated from the Cote d’Or by the Morvan hills. The vines are primarily planted on the region’s unique Kimmeridgian soil – a composition of limestone, clay and tiny fossilised oyster shells – which contribute to the minerally and flinty flavours of these great wines.

TUESDAY 7 OCTOBER – £99

SKILLOGALEE, AUSTRALIA

Owned by winemaker Dave Palmer, Skillogalee is in the Clare Valley, northwest of the Barossa, where a patchwork of soil types and microclimates allows for great diversity. Prominent chalky outcrops help to create a distinctive style of Riesling, the most famous of the Clare wine styles. Skillogalee regularly wins domestic plaudits, entry into Matthew Juke’s Top 100 Australian Wines and medals in international competitions. Their elegant Trevarrick Riesling and bold, multi-layered Trevarrick Cabernet Shiraz are only available in small volumes from the rare vintages in which they are made.

TUESDAY 4 NOVEMBER – £99

SOMMELIER’S CHOICE: ITALIAN WINE EXPERTS

Creating ‘Sommelier’s Choice Limited’ seemed a natural progression for Tim McLaughlin-Green after having worked for some of the world’s best chefs like Anton Mosimann, Alain Ducasse and Simon Hopkinson. He thought ‘Why not use my knowledge and enthusiasm for wine to bring a selection of special wines to the United Kingdom?’ His quest began in Italy. Wines needed to be produced by families doing everything they could to create something memorable, ideally in small quantities, driven by the winemaker’s passion.

TUESDAY 2 DECEMBER – £130

DRAPPIER, CHAMPAGNE, FRANCE,
BLACK TIE DINNER

Founded in Urville in 1808, Drappier remains family owned to this day with a total of 56ha of vineyards and a further 40ha under contract with growers, both in the Aube and the Marne. Innovation goes hand in hand with the region’s age-old traditions, demonstrated by their plantings of Arbanne, Petit Meslier and Blanc Vrai (Pinot Blanc), rare and somewhat forgotten varieties that contribute towards the unique qualities of the wine. The wines are unfiltered, the minimum amount of sulphur is used (around half of the average for the appellation) and wherever possible organic solutions are employed – even 100% vegetable ink is used on the labels.

THURSDAY WINE LUNCHES – £49.50

10TH JULY	LOIRE VALLEY
14TH AUGUST	SOUTH AFRICA
11TH SEPTEMBER	TUSCANY
16TH OCTOBER	ARGENTINA
13TH NOVEMBER	GERMANY

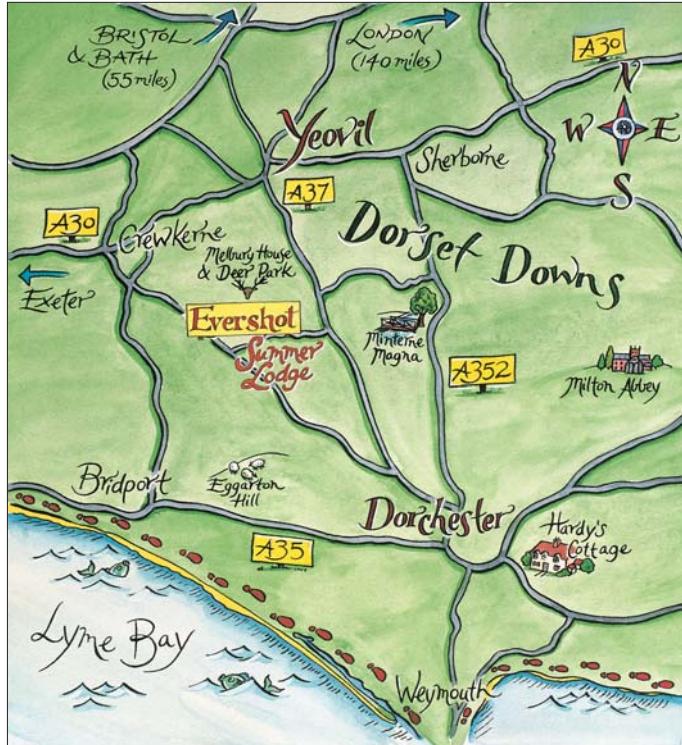
WINE EVENT RESERVATIONS

Limited spaces are available, so an early reservation is strongly recommended.

Please call **+44 (0)1935 48 2000**, or email **summer@relaischateaux.com**
Reservations are fully pre-payable.



Summer Lodge



Rooms are available from £235 per person per night sharing a double room, inclusive of breakfast and VAT.

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