

**ORGANIC AND BIO DYNAMIC WINES
THURSDAY 8th SEPTEMBER**

With our continual search for healthy produce there is a growing demand for organic and bio dynamic products including wines. These wines are from grapes that are grown without recourse to synthetic fungicides, herbicides or fertilisers and cultivated according to moon phases.

This may all sound odd but tonight we have the opportunity to taste a wide range of wines made by these methods and judge for ourselves the style, taste and quality.

Sparkling Wine

Montlouis Sur Loire Brut, Methode Traditionelle - France

White Wines

2009 Chardonnay 'Les Grand Arbres' – France

2008 Cuma Torrontes – Argentina

2006 Paul Dolan Sauvignon Blanc – California

2007 Cotes de Beaune Blanc 'La Grande Chatelaine' - France

Red Wines

2010 Cuma Malbec – Argentina

2009 Castillo D'Ulver – Spain

2007 Chateau le Belaussel – France

2007 Domaine des Carabiniers – France

2007 Castello di Arcano – Italy

2008 Cuma Cabernet Sauvignon – Argentina

2005 Paul Dolan Zinfandel – California

2006 Priorat Pinord + 7 – Spain

The tasting will be accompanied by cheese, salad and French bread.

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| Venue: | Hesperia Hotel, 2 Bridge Place, 9 th floor suite |
| Nearest tube: | Victoria – take the exit adjacent to platform 1 |
| Mobility rating: | total lift access |
| Time: | 7.00 p.m. Dress: Smart casual |
| Price p/person: | £25.00 members/first guest; £27.00 additional guests |
| Organiser: | Jeffrey Benson Tel: 020 8673 4439 |
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