



THE  
**OLD BRIDGE HOTEL**  
HUNTINGDON

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## PREVIOUS WINE EVENTS

- a selection

### SAUTERNES MASTER CLASS

#### Fine Wine Tasting and dinner

Friday 9<sup>th</sup> January 2015, 7.30pm

A chance to taste 8 different sweet wines from the most famous sweet wine source in the world – finishing with the legendary D'Yquem. The evening will go like this:

Slow-braised wild venison with celeriac and potato purée and cavolo nero  
With a glass or two of 2011 Savigny-Les-Beaune, Cuvee Fouquerand, Hospices de Beaune

A tasting of 8 Châteaux including Laville, Doisy-Védrines, Rieussec, Climens, Suduiraut, Coutet and D'Yquem - with some good cheese to nibble as we taste.

Crème brûlée with blood orange compôte and another glass of Sauternes

Coffee or tea to finish

**£89 per person. To book see the details above.**

# CHRISTMAS WINE FAIR

## Sunday 30<sup>th</sup> November 2014

11am – 3.30pm

Our biggest and best tasting of the year, not to be missed under any circumstances! Your chance to taste a huge range of brilliant bottles for a nominal price, in a relaxed and civilized atmosphere. It's an informal, "walk-round" tasting of over 75 wines; from everyday drinking to the fine and rare. Arrive at any time and taste your way round the tables, where our knowledgeable team can give you the information you require; or just leave you to taste in peace.

The eclectic range will include fizz, white, red and sweet from many corners of the wine-making globe; from house wines to 'reserves' from our cellar - including a few mature or rare bottles. No pressure to buy but there's a special 10% discount on mixed cases of wines tasted on the day.

Lunch in the hotel – both our snack menu and Sunday Lunch menu – will be available from 12 through to 3pm. Be sure to reserve a table with us in advance as it will be very busy.

### **Tickets for the Wine Fair only £12 per person.**

Please choose arrival time of 11-12.30 or 1-2.30 (just so we can manage the flow).

# CHRISTMAS WINE FAIR SUPPER

## Sunday 30<sup>th</sup> November 2014

Hearty, rustic dishes, served on long tables. And a wine bar in the middle of the room well stocked with a myriad of odd bottles and left-overs from the day's tasting. Please note this is a relaxed party with which we round off our fair. It's a chance to try and drink various different wines whilst having supper with your friends; but it's neither a private party where you choose your own wine nor a tutored wine dinner with a particular theme.

Rosemary and garlic focaccia with new season's olive oil

Game terrine with spiced fruit preserve

Crab and cucumber jelly

Slow-braised lamb with garlic potatoes and spinach

Apple tart with vanilla ice cream

Coffee and biscotti

### **£55.00 per person. Includes wine of many sorts, until coffee is served.**

Sitting down to eat at 7pm. Let us know in advance of any dietary requests.

**To book ring the wine shop, 01480 458410, or email [office@huntsbridge.co.uk](mailto:office@huntsbridge.co.uk).**

Payment in full is required at time of booking and tickets are not refundable.

**£40 discount (on normal full price b&b rates) bedrooms for anyone booking BOTH Wine Fair tickets and Wine Fair Supper tickets.**

# BORDEAUX MASTER CLASS

## Fine Wine Tasting and dinner

Friday 10<sup>th</sup> October 2014, 7pm

1. PETIT CHÂTEAU – 2011 Good Ordinary Claret, Berry Bros and Rudd £10.95 / £9.86  
70% Merlot, 30% Cabernet Sauvignon; blended by the négociant Dourthe.
2. CRU BOURGEOIS – 2007 Château Larose Perganson. Haut-Médoc £21 / £18.90  
50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot. 12 months in oak (30% new wood)
3. HAUT MÉDOC, Cru Classé – 2007 Château Cantemerle, 5me Cru £33 / £29.70  
58% Cabernet Sauvignon, 33% Merlot, 6% Petit Verdot, 3% Cabernet Franc. 12 months in oak; half new oak.
4. PESSAC / GRAVES – 2009 Château Brown £32.50 / £29.25  
55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot; one third new oak.
5. ST ESTÈPHE – 2009 Château Tronquoy-Lalande £33 / £29.70  
42% Cabernet Sauvignon, 51% Merlot, 7% Petit Verdot; 40% new oak.
6. MARGAUX – 2009 Château Durfort-Vivens, 2me Cru £49 / £45.10  
70% Cabernet Sauvignon, 24% Merlot, 6% Cabernet Franc; 18 months in oak, 40% new.
7. SAINT-JULIÉN – 2001 Château Langoa Barton, 3eme Cru £44 - £39.60  
74% Cabernet Sauvignon, 20% Merlot, 6% Cabernet Franc; 20 months in oak, 50% new.
8. PAUILLAC – 2004 Château Pichon-Lalande, 2me Cru £95 / £85.50  
53% Cabernet Sauvignon, 36% Merlot, 4% Cabernet Franc, 7% Petit Verdot; 18 months in oak, 25% new.
9. ST EMILION – 2004 Château Quinault L'Enclos. Grand Cru St Emilion £44 / £39.60  
71% Merlot, 17% Cabernet Franc – the rest CS and a little Malbec.
10. POMEROL – 2007 Château Petit Village. Pomerol £79 / £71.10  
75% Merlot, 18% Cabernet Franc, 7% Cabernet Sauvignon. 15 months in oak, 70% new.

Dinner to follow:

A fishy starter with the outstanding 2012 Bergerac Blanc, Tour des Verdots

Roast partridge with 2006 Château Haut-Beausejour, St Estèphe

Autumn pudding with 2009 Château Doisy-Védrières, Sauternes

Coffee and chocolates

**£89 per person. To book see the details above this section**

# WINEMAKER TASTING

## With Gottfried Mocke of Chamonix Winery, From Franschhoek, South Africa

Saturday 13<sup>th</sup> September 2014

Chamonix was South Africa “Winery of the Year’ in last year’s important John Platter Guide to SA wines. Gottfried is the talent who has made the difference. He makes outstanding Sauvignon, Chardonnay, Pinot Noir and even Pinotage. Today he will talk us through 8 or 9 of his wines (standing in the wine shop, with some nibbles to keep us going), before we go through to the restaurant for a 2 course lunch (choice of fish or meat main course, then pudding or cheese). This will be one of the most illuminating and entertaining tastings of 2014.

**£35 per person (To book ring the wine shop, 01480 458410 or email [office@huntsbridge.co.uk](mailto:office@huntsbridge.co.uk). Payment in full is required at time of booking and tickets are not refundable. (No discount on room rates on this Saturday as we are full that day).**

## GREAT AUSSIE SHIRAZ

### Tasting and dinner

Friday 20<sup>th</sup> June 2014, 7pm

Henschke Hill of Grace 2004, Grange Hermitage 2005, Velvet Glove 2010,  
Giaconda Shiraz 2006, Clonakilla 2009, Amon Ra 2009, The Malcolm 2006,  
Carnival of Love 2010, Noon Reserve Shiraz 2011  
That’s a lot of very rare, very expensive Shiraz!

Strictly limited to 18 people.

With the tasting we will have some nibbles to keep us going. We will then have dinner:  
Crab ravioli with Grosset’s ‘Polish Hill’  
Rack of lamb with with Magnums of ‘Blue Eyed Boy’ from Mollydooker  
Raspberry tart with a late harvest Riesling

**£99 per person. To book ring the wine shop on 01480 458410**

## FINE WINE TASTING and LUNCH with Paolo di Marchi of Isole e Olena

Saturday 24<sup>th</sup> May 2014, 12 noon

We welcome back Paolo for what could be one of the most special tastings we have ever hosted at the Old Bridge. We have been storing various older vintages of his wines and now is the time to taste them all together. The line up looks like being:

Isole e Olena Chardonnay – 3 vintages

Isole e Olena Chianti Classico – 2009, 2003, 2001, 2000, 1999, 1998, 1997, 1996,  
1995, 1994, 1985.

Isole e Olena 'Cepparello' – 2006, 2004, 1999, 1997, 1990, 1986

With the tasting we will have some nibbles to keep us going. We will then have lunch: Beef Wellington with 2011 Chianti Classico; pannacotta with Vin Santo.

**£59 per person. To book ring the wine shop on 01480 458410**

## WINEMAKER tasting / lunch– with Emma Cullen of Cullen wines, Margaret River, Australia

Saturday 22<sup>nd</sup> February 2014, 12 noon

The Cullen family make some of Western Australia's finest (and most expensive!) wines from their immaculate organic and biodynamic estate. Emma is 'the next generation', currently working in London and an enthusiast for both her wines and the region. This is an informal tasting (in the wine shop), in which she will talk us through the full range of 7 wines (including 'Kevin John Chardonnay' and an older vintage of the Cabernet Sauvignon, both of which sell at over £60 a bottle).

Followed by a two course lunch with a further glass or two and coffee to finish.

£39.50 per person – to book ring the wine shop, 01480 458410, or email [office@huntsbridge.co.uk](mailto:office@huntsbridge.co.uk). Just let us know of any dietary issues when booking. Payment in full is required at time of booking and tickets are not refundable.  
**£40 discount on double bedroom rates if booked with these events  
(£20 discount for a single).**

## MEET THE BREWER – with ROB HART Of Hart Family Brewers, Wellingborough

Friday 10th January 2014, 7pm

Based in Wellingborough, Hart Family Brewery is one of the area's most successful micro-breweries. Director Rob Hart will be at The Old Bridge to tell us about his life as a brewer in intimate detail! We will start with a pint or two in the Riverside bar, with some nibbles then hear Rob's story over a traditional British supper, with more beers of course.

**£25 per person** to include a couple of pints on arrival (or wine for any partner coming who's not so into beer), nibbles and two course supper, including steak and ale pie main course, with more beer or wine until coffee is served.

## CHARLES HEIDSIECK CHAMPAGNE TASTING

Friday 6<sup>th</sup> December 2013, 12 noon

**With Tori Eels, UK brand manager for Charles Heidsieck**

Charles Heidsieck have won every major Champagne award at every major international wine show this year. It's a simple fact that the quality of their wines is currently outstanding. They are determined to prove that they can out-gun the historic great names like Bollinger, Louis Roederer etc. In an informal tasting in the wine shop, Tori will talk us through the range of 5 Champagnes including the magnificent (£150 per bottle) 'Blanc des Millénaires'. After which we will have a two course lunch with a further glass or two of top quality (still) wine, followed by coffee or tea.

Just £35 per person.

# CHRISTMAS WINE FAIR

## Sunday 24<sup>th</sup> November 2013

11am – 3.30pm

Our biggest and best tasting of the year, not to be missed under any circumstances! Your chance to taste a huge range of brilliant bottles for a nominal price, in a relaxed and civilized atmosphere. It's an informal, "walk-round" tasting of over 75 wines; from everyday drinking to the fine and rare. Arrive at any time and taste your way round the tables, where our knowledgeable team can give you the information you require; or just leave you to taste in peace.

The eclectic range will include fizz, white, red and sweet from many corners of the wine-making globe; from house wines to reserve wines from our cellar - including mature or rare bottles from producers like Comtes Lafon and Meo Camuzet in Burgundy and Mollydooker in Australia.

No pressure to buy but there's a special 10% discount on mixed cases of wines tasted on the day.

Lunch in the hotel – both our snack menu and restaurant menu (£29.50 Sunday Lunch for 3 courses) – will be available from 12 through to 3pm. Be sure to reserve a table with us in advance as it will be very busy from around 1pm.

**Tickets for the Wine Fair only £10 per person.**

Please choose arrival time of 11-12.30 or 1-2.30 (just so we can manage the flow).

# CHRISTMAS WINE FAIR SUPPER

## Sunday 24<sup>th</sup> November 2013

Hearty, rustic dishes, served on long tables, each covered in a myriad of odd bottles and left-overs from the day's tasting. Please note this is a relaxed party with which we round off our fair - it is not a formal "wine dinner" in the usual sense.

Rosemary and garlic focaccia with new season's olive oil

Salad of buffalo ricotta, roast autumn squash and sage

Slow-cooked shoulder of free-range pork with soft garlic polenta, wild mushrooms, cavolo nero and sage

Vacherin cheese with fennel and apple salad

Fig and almond tart

Coffee and biscotti

**£55.00 per person. Includes wine of many sorts, until coffee is served.  
Sitting down to eat at 7pm. Let us know in advance of any dietary requests.**

# MATURE RED BURGUNDY

Friday 1<sup>ST</sup> November, 7.30pm, 2013

Following our white Burgundy tasting in August, we will be doing the same thing in the autumn with the reds. Burgundy may be home to the greatest Pinot Noirs on the planet, but its common knowledge that you have to open 4 bottles to find one good one and that one can often hope in vain for them to soften up over time, only to find they never do. We will taste some mature examples this evening, a few of which should tick all the boxes, whilst others will no doubt serve only to contrast with those successes!

12 or more wines will include:

2003 Bourgogne Rouge, Meo Camuzet; 1990 Bourgogne Rouge, Coche Dury  
2002 Gevrey Chambertin, 1er Cru Caxetiers, Faiveley; 2001 Chambolle Musigny, Roumier;  
1993 Vosne Romanee, Champs Perdrix, Bruno Clair; 1991 Nuits St Georges, Clos de L'Arlet;  
1990 Chambolle Musigny, Roumier; 1990 Savigny Les Beaune, Guettes, Pavelot  
1987 Volnay Clos des Chenes, Comtes Lafon; 1985 Morey St Denis, Dujac

Followed by supper. Autumn squash salad with 2006 Bourgogne Blanc, Drouhin;  
roast partridge with 2001 Gevrey Chambertin, Vieilles Vignes, Bachelet;  
and to finish a pear and almond tart with an interesting glass of sweet wine

**£75 per person – limited to 17 guests**

# MATURE WHITE BURGUNDY

## A high-risk investment....?

Friday 23<sup>rd</sup> August 2013, 7.30pm, 2013

Burgundy – home of the greatest dry white wines on the planet. But their longevity is often in question. Yes, they can age, but how often do they. This is our chance to say goodbye to a number of old individual bottles that we have cellared for many years. No doubt we will find several that have 'gone over' but the weight of numbers, and the succession of excellent producers, will ensure we find some gems in here. 12 or 13 wines will include:

1996 Pouilly Fuissé, Guffens Heynen; 1995 Meursault, Le Tesson, Fichet;  
1995 Chassagne Montrachet, Colin; 1994 Meursault, Lafon; 1992 Meursault Lafon;  
1992 Chablis Grand Cru Les Clos, Dauvissat; 1990 Puligny Montrachet, Carillon;  
1986 Pouilly Fuissé, Vieilles Vignes, Château de Fuissé; 1982 Corton Charlemagne, Javillier

Followed by supper. Lightly spiced crab tortellini with 2003 Meursault, Lafon;  
slow-roast shoulder of pork with a mature red, 2002 Mercurey, Les Puilleys; and then  
summer pudding with an interesting glass of sweet wine

**£75 per person – limited to 17 guests**



# “CALL MY BLUFF” WINE DINNER

at The Old Bridge

Wines introduced by John Hoskins MW and the Wine Shop Team

Friday 17<sup>th</sup> May 2013, 7.30pm

Back by popular demand. A simple concept: four courses and coffee; before each course we serve 2 different wines; for each we offer 3 plausible explanations of what that wine might be; you simply taste – and decide which is the right answer, before drinking them up with the food. The table with the most right answers on the evening gets a small prize and the applause and the envy of the rest of the room!

Salad of grilled English asparagus, prosciutto and mint with shaved parmesan

Breast of guinea fowl “poached and grilled” with jersey royal potatoes,  
fricassée of summer vegetables, girolle mushrooms and tarragon

Neal’s Yard un-pasteurised British cheeses with homemade biscuits

Strawberry and lavender trifle

Coffee or tea with biscotti

**£55 per person (and £40 per room discount for anyone staying)**

## BILLECART-SALMON CHAMPAGNE DINNER

Friday 18<sup>th</sup> January 2013 at The Old Bridge

Wines introduced by

John Atkinson MW of Billecart-Salmon  
and John Hoskins MW of The Old Bridge

Canapés

Billecart Salmon Brut Reserve. Champagne – from Magnum

Rabbit terrine with tarragon, hazelnut and truffle mayonnaise  
2004 Billecart Salmon, Vintage Brut. Champagne

Crab tortellini with tomato and saffron bisque  
Billecart Salmon, Brut Rosé. Champagne – from Magnum

Rump of lamb with garlic and rosemary, fondant potato and winter greens  
2004 Vosne Romanée, Meo Camuzet. Burgundy  
Billecart Salmon, Brut “Sous Bois”. Champagne

Orange and mango tart with mango and pineapple salsa  
Moscatel, Casta Diva, La Bascula. Spain

Coffee or tea and chocolates

**£85.00 per person.**

**Aperitif 7.30pm, sitting down to eat at 8pm.**

# 'INTRODUCTION TO WINE' TASTINGS 2014

Introduction to wine tastings, normally held on a Monday at The Old Bridge, are themed around grape varieties or regions. The format is informal, suitable for anyone with an interest in wine who might want to get a bit more understanding of the subject. They are tutored by John Hoskins, Master of Wine and owner of the hotel.

We taste for about an hour and a half (8+ wines from the everyday to the very best). Then there is an informal supper – 2 courses, a couple more glasses of wine, coffee.

## 2014

### **Monday 6<sup>th</sup> January 2014, 7.30pm - Malbec**

Now one of the most fashionable red grape varieties, it wasn't long ago that Malbec was only known by a few, rare fans of Cahors, a tannic and rather forbidding wine from south west France. Argentina has now changed all that and silky, luscious Malbecs are hugely popular – and sometimes even better when blended with other Bordeaux varieties.

### **Monday 10<sup>th</sup> February, 7.30pm – Zinfandel / Primitivo**

Zinfandel has now salvaged its reputation as a top class red grape – big but spicy reds that are normally much better value than California Cabernet or Merlot. And now we know that Primitivo is the same grape – so a great opportunity to compare Italy and the USA.

### **Monday 17<sup>th</sup> March 2014, 7.30pm - Viognier**

Time to re-visit Viognier. It may be hard to pronounce but it's worth the effort! Wines of perfume and character, sometimes light but more often rich and opulent – this is a tasting for those who want their whites to stand up to food, not just to quench the thirst.

### **Monday 14<sup>th</sup> April, 7.30pm – Spanish reds (beyond Rioja!)**

Rioja dominates Spanish wine sales in the UK. That's fine but there are many, many other great reds made in Spain. A voyage of discovery through Ribera del Duero, Jumilla, Priorat, Campo de Borja and more....

### **Monday 2<sup>nd</sup> June 2014, 7.30pm - Sherry and Tapas**

We last did a Sherry event in 2010 – and we were lucky enough to be able to sit outside. Fingers crossed for this time. A different format tonight. Sherry and tapas from 7.30-9.30, the wines served at the same time as the food. All the classic styles from light, fresh Fino through dry, aged, austere old Amontillado to luscious, sweet PX.

### **Monday 1<sup>st</sup> September 2014, 7.30pm - Champagne and Sparkling**

The return of a very popular format. We simply line up some serious and classic Champagnes against 4 'pretenders' from around the world and taste them in pairs to see which we all prefer. And of course, tasting 'blind', we also have to see if we can even tell the difference!

### **Monday 13<sup>th</sup> October, 7.30pm - Red Burgundy**

The holy grail for many of us – brilliant at its best, and yet depressingly difficult to find in that brilliant state. Burgundy is all about finesse and elegance – these are medium-bodied wines of subtlety and restraint; nothing heavy or powerful about them at all.

We will taste wines from some of the great villages - Chambolle-Musigny, Nuits St Georges, Volnay, Vougeot and Gevrey-Chambertin. I am sure we will discover a few gems.

## **2013**

### **Monday 25<sup>th</sup> February, 7.30pm – Italian grapes grown outside Italy**

Thank goodness we don't have to drink Cabernet, Shiraz and Merlot all the time. The 'New World' is taking more interest in Sangiovese, Nebbiolo, Dolcetto, Barbera and a host of other obscure Italian varieties. The best combine Italian idiosyncrasy with the generosity of a sunny origin. Producers include Some Young Punks, Coriole and Seghesio.

### **Monday 18<sup>th</sup> March, 7.30pm – 'Mediterranean whites'**

Southern Europe used to be too hot to make decent white wine. Thanks mainly to night picking and cooled fermentation tanks all that has changed. We will taste some truly fascinating wines from Southern Italy including Sicily and Sardinia, from Greece, from Corsica and the deep south of Spain. This will be a real evening of 'discovery'.

### **Monday 22<sup>nd</sup> April, 7.30pm – 'Summer reds'**

Once there was only Beaujolais – and some skinny reds from the Loire. Now we have New World Pinot Noir (of course) but also vibrant Valpolicella, charismatic Cerasuolo, bumptious Bobal, and even Zweigelt for which I can't think of a corny alliteration. Several warnings: some will be served cool; all are for drinking with gusto; and (of course) the summer may not actually have arrived.

### **Saturday 30th March – An introduction to Tasting**

A longer and more general session for anyone interested in wine but frankly mystified by the whole subject. How to smell, how to taste, what to say, what to buy – a two hour session introducing the whole subject, with plenty of opportunities for everything you have always wanted to ask but never quite had the chance....!  
Followed by a 2 course lunch with more wine and coffee

### **Monday 24<sup>th</sup> June, 7.30pm – White Burgundy**

Every 18 months or so we have another look at the greatest dry white wine region in the world. We will taste big names like Chablis, Meursault and Puligny Montrachet, as well as the unsung heroes like Santenay, St Aubin and Rully. I will try and persuade the kitchen to cook us some lovely warm 'goujeres' instead of our normal cheese nibbles.

### **Monday 22<sup>nd</sup> July, 7.30pm – 'Rosé'**

Rosé Champagne; pale Provence Rosé; ripe and serious Rosé from the Rhône and Spain; rich and fruity Rosé from the New World; sweet and frothy Moscato Rosé. This is a broad category with something for every taste. And if the weather is fine we will be outside on the riverside patio. Supper will be suitably summery.

### **Monday 9<sup>th</sup> September, 7.30pm – Languedoc-Roussillon**

The huge southern area previously responsible for much of France's wine lake, now an exciting 'new world' of experimentation and ambition. within France. Perfumed but refreshing whites; complex, individual, un-compromised reds. And exceptional value.

**Monday 14<sup>th</sup> October, 7.30pm – ‘Cabernet Sauvignon’**

Still referred to as the ‘king of red grapes’, Cabernet Sauvignon is the mainstay of the great clarets from the Médoc in Bordeaux, but is also the major red grape in several other winemaking regions like South Africa, Napa Valley and Chile. We will globe-trot around to do the grape appropriate justice.

**All at £39.50 per person**

## **31 DAYS OF RIESLING PROMOTION**

For the whole of July 2013 the UK wine trade is getting behind the most neglected style of wine – good quality German Riesling. It’s certainly not all sweet and nasty, in fact most of the Liebfraumilch that gave Germany such a bad name is not made from Riesling at all!

On our ‘Enomatic’ tasting machines in the shop we will have a range of 6 German Rieslings from very dry to gently off-dry to very sweet. You will almost certainly be surprised and charmed by these unique wines.

On the final day of the month, 31<sup>st</sup> July, from 6-7pm, John Hoskins will host a free informal tasting in the shop of 8 different German Rieslings (and maybe 1 or 2 from elsewhere). No charge to take part but we only have 18 places so you must book with the shop. We will also have some free nibbles. The only catch is that you have to buy some German Riesling before you leave (and we are sure it won’t be a problem finding some bottles that will tempt you!). **To book ring the wine shop, 01480 458410, or email [office@huntsbridge.co.uk](mailto:office@huntsbridge.co.uk).**