

# \*\* HAPPY DAYS ARE HERE AGAIN!! \*\*

# RESIDENTS WINE-TASTING IN FORMOSA GARDEN SATURDAY JUNE 26<sup>th</sup> @ 5—7 PM

# Wines courtesy of The Winery, Clifton Parade



- Complimentary Tasting of wines (details over page)
- Voucher for two glasses of wine per resident (to a maximum of 4 per household)
- Cash bar for subsequent drinks & for guests
- Complimentary soft drinks, baguette & cheese
- COVID-safe: details to follow based on government guidelines due June 21st

To register for the event and apply for your vouchers please email <u>sandydavid0462@gmail.com</u> with your full name, address, number attendees Closing date for registration Thursday June 24<sup>th</sup>.

# \*\* LET THE SUMMER BEGIN!!\*\*

## A BIT OF BACKGROUND...

There's surely no-one who needs reminding that this has been a terrible 14 months during which the country has endured three lockdowns & (at time of writing) nearly 130,00 COVID-related deaths. Even for those who haven't suffered physically there's often been a heavy mental toll, given the enforced isolation & abrupt withdrawal of social contact. Here in the Garden as you know we were forced to cancel all our scheduled social events last year, with the exception of a scaled-down Bonfire Night. With the vaccine roll-out now well advanced & apparently offering strong protection we have been asked by



several people when these events might resume and as you will see from this flyer the answer is Now! The Board decided on a wine-tasting as a way of bringing the community together in a relaxed environment & enabling newcomers, & even seasoned residents, to get to know their neighbours better. In the process we are pleased to be supporting one of our excellent local businesses, the Winery at the top of Clifton Parade, whose expert will be on hand to talk us through our chosen selection of wines:

We encourage everyone to taste the entire line-up before choosing two full pours.

#### **Sparkling**

#### Cuvée Réserve Brut, Amyot (Champagne/France)

The Winery top-selling item over the past 25 years is a Champagne made by the Amyot family in the very rural, southern part of the Champagne region – the Côte des Bar. <a href="https://www.thewineryuk.com/growers/amyot/">https://www.thewineryuk.com/growers/amyot/</a>

#### White

#### Saint-Véran 2020, Thierry Drouin (Burgundy/France)

Delicious white Burgundy made by Thierry Drouin and his son Charles between the two impressive cliffs near Mâcon: La Roche de Solutré and La Roche de Vergisson.

https://www.thewineryuk.com/growers/drouin-vergisson/

## ➤ Riesling trocken 2020, Walter (Mosel/Germany)

Gerrit Walter, who did an internship at The Winery in 2009, makes stunning dry Riesling from the perilously steep, slate vineyards in the Mosel valley. <a href="https://www.thewineryuk.com/growers/walter-briedel/">https://www.thewineryuk.com/growers/walter-briedel/</a>

#### Rosé

## Côtes de Provence Sainte-Victoire Rosé 2019, Mauvan (Provence/France)

Benchmark Provençal Rosé made by Gaëlle Maclou at the base of the striking Mont Sainte-Victoire (a mountain much painted by Cézanne). <a href="https://www.thewineryuk.com/growers/domaine-de-mauvan/">https://www.thewineryuk.com/growers/domaine-de-mauvan/</a>

#### Red

## Rosso di Montepulciano 2019, Il Macchione (Tuscany/Italy)

Elegant, succulent Sangiovese from southern Tuscany made organically with intense care by Simone Abram and his family. <a href="https://www.thewineryuk.com/growers/domaine-de-mauvan/">https://www.thewineryuk.com/growers/domaine-de-mauvan/</a>

## ➤ Viñahonda Crianza 2017, Silvano Garcia (Jumilla/Spain)

Intense, dense, powerful Monastrell (aka Mourvedre) from the sun-blasted landscape inland from Murcia, south-eastern Spain. <a href="https://www.thewineryuk.com/growers/silvano-garcia-jumilla/">https://www.thewineryuk.com/growers/silvano-garcia-jumilla/</a>

### Non-Alcoholic

#### ➤ Niersteiner Müller-Thurgau Grape Juice (Rheinhessen/Germany)

Christine Huff makes excellent dry Riesling and Pinot Noir in Nierstein on the Rhine. She also keeps some Grape Juice back before it starts fermenting.

This is our way of thanking everyone for their co-operation and forbearance during lockdown. Time now for a bit of fun...with hopefully more to follow (including a kids' event pencilled in for September)!