



**Saturday 15th July 2017**  
**9.30am – 1pm**

## **Partner Blending Experience**



For a truly unique experience, Pierre and Daniella are organising another special champagne blending workshop, exclusive to 3D Partners, at their Domaine.

The morning is aimed at being informative but above all fun!

- You will have the opportunity to gain an insight into all aspects of champagne making; the pressing process, fermentation, the difference between *cuvée* and *taille*, why the wines are separated into different tanks and *cuves* etc.
- Pierre will provide a tutored tasting of base wines including: Pinot Meunier, Pinot Noir, Chardonnay, reserve wines, barrel-aged wines and red wines for rosé blends. He will discuss the elements that each variable contributes to a blend - you will be given a summary of this information so you can refer to it later whilst blending.
- You will then split into groups and be assigned a blend to create - a non-vintage, vintage or rosé blend from the base wines tasted earlier. This will take approximately 30-45 minutes. Each sample bottle will be labelled with the tank number and a brief description of the contents.
- Each group will then present their special blends – everyone will get to taste them of course!
- Finally, Pierre will round off the mornings with a tasting of a selection of champagnes at various stages of maturity - one less than 15 months (so not officially champagne), a young non-vintage and an old vintage. You will discover how bubbles, yeast and time affect champagne.

Notebooks, pens, and palate-cleansing biscuits will be provided on the day.

*It is advisable that if you want to make the most of this experience, you should avoid eating or drinking anything strong (coffee, tea, mints), or using strong toothpaste in the hour prior to arrival.*

A superb 3-course lunch will be provided from 1pm.

**Blending Experience and lunch: £89 per person**

**This event is restricted to a maximum of 18 Partners, so please book early!**

**Partner Blending Experience – Fresne Ducret**  
**Saturday 15 July 2017**

Name:

\_\_\_\_\_  
*(for all correspondence)*

Address

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

Daytime telephone: \_\_\_\_\_

Please give **first name and surname** of all members of your party:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

***Special dietary/personal requirements, ie vegetarian/food allergies/disabilities***

\_\_\_\_\_

**Payment: £89 per person**






**Bank Transfer payments:**

A/c name: 3D Wines Ltd

A/c No: 10036464 Sort code: 12 24 81

Ref: Event & your partner id number

Please make cheques payable to 3D Wines Ltd or fill in your card details below.

    
Please debit my Visa/ MasterCard/ Visa Debit with the amount of £ _____
Card No. _____
Expiry date: _____ Card Security code* _____
Issue No: _____
Name on the card: _____
Signature: _____
*The card security code is the last 3 digits of the number on the signature strip on the back of your credit card.