AYSGARTH FALLS HOTEL

TASTING NOTES

Wine & Cheese Evening · Friday 4th December 2026

STARTER

Coast to Coast Sauvignon Blanc 2024

Marlborough, New Zealand · with the Twice Baked Wensleydale Cheese Soufflé

Bright and aromatic, with passion fruit, grapefruit and lime over crushed herbs and green apple. Zesty and refreshing, with a clean, pure finish.

Why it pairs — Lively acidity lifts the richness of the soufflé and the gentle tang of the Wensleydale, while the wine's herbaceous notes echo the basil in the pesto and the sweetness of the crispy leeks.

INTERMEDIATE

Wente Vineyards Morning Fog Chardonnay 2022

Livermore Valley, California, USA · with the Fillet of Halibut

Ripe apple, pear and citrus with hints of pineapple, vanilla and gentle toast. Round and creamy, yet kept fresh by bright acidity.

Why it pairs — Rich enough to meet the whipped smoked cheddar and salty pancetta, yet fresh enough to respect the delicate halibut. A touch of oak picks up the smoke, and the creamy texture mirrors the cheddar.

MAIN COURSE

Jorge Piernas El Banquete de Platón Monastrell 2024

Murcia, Spain · with the Roast Breast of Duck

Bright cherry, blackberry and fresh red fruit with rose petal and violet. Juicy and lively, with gentle spice and supple tannins.

Why it pairs — Its cherry fruit is a natural partner for the Montmorency cherry sauce, while earthy beetroot and celeriac draw out the wine's savoury side. Supple tannins and fresh acidity cut through the richness of the duck and the buttery pithivier.

DESSERT

Smalltown Vineyards Rag & Bone Riesling

Eden Valley, Australia · with the Brie de Meaux Madame Donge

Lime, lemon blossom and green apple lead into a dry, textural palate with stony minerality and a zesty finish.

Why it pairs — Crisp acidity cleanses the palate after each bite of rich, buttery Brie. Citrus notes brighten the olive oil and black pepper, and the wine's minerality complements the nutty Scottish oatcakes.

Please ask a member of our team about any of this evening's wines.