

## ALAIN DUCASSE AT THE DORCHESTER INTRODUCES

### 'BACK TO BASICS' WINE SESSION

*Alain Ducasse at The Dorchester to offer an introductory wine session hosted by Vincent Pastorello, Head of Wines for The Dorchester and Christopher Bothwell, Head Sommelier at Alain Ducasse at The Dorchester*

Alain Ducasse at The Dorchester will be inviting guests to explore the basics of wine with an intimate wine class hosted by acclaimed sommelier Vincent Pastorello, Head of Wines at The Dorchester and Christopher Bothwell, Head Sommelier at Alain Ducasse at The Dorchester.

The two hour session will take place in a private room at the three Michelin star restaurant in a friendly, round-table environment. A maximum of eight guests will be invited to taste a selection of wines from the restaurant's extensive 1,000 bin wine list, whilst enjoying perfectly paired canapés prepared by the restaurant.

The class aims to help those who attend feel more comfortable with wine – whether it's when they are discussing wine with friends, serving it at home or navigating a large wine list in a restaurant such as Alain Ducasse at The Dorchester. The round table set up provides a friendly place where guests are encouraged to ask questions they may have previously felt too embarrassed to ask and throughout the class, guests will take part in interactive activities such as learning how to open a bottle of wine and how to clean glassware correctly.

Vincent Pastorello, Head of Wines for The Dorchester said, *"My passion is wine and when I am speaking to a guests at Alain Ducasse at The Dorchester I want them to get them excited about wine too. But I mostly want them to feel comfortable, comfortable enough to ask questions, get the bottle they want for their budget and really sit back and enjoy it. The purpose of these classes is to take people right back to basics, no fancy jargon, we just want to help people understand how to get the best from wine at home or from a sommelier at a restaurant – and simply enjoy it."*

Alain Ducasse at The Dorchester Back to Basics Wine Session will include:

**Wine Etiquette** - Vincent Pastello will offer expert sommelier advice on the basics of wine etiquette, such as how best to store wine, open a bottle, decant and serve wine to your guests at home.

**Wine Tasting** - Guests will learn how to differentiate wines by their look, smell and taste as part of the wine tasting session. Vincent will discuss the individual characteristics of each wine so guests will be able to identify grape varieties.

**Wine Pairing** - Head Chef Jocelyn Herland will provide a selection of canapés for the occasion, paired to each wine taste, so guests can experience how carefully selected wines enhance and alter the flavour of specific dishes.

Perfect for those who have a thirst for knowledge and a passion for food and drink, the two hour session is a fascinating, fun, hands-on introduction to wine. Reserved in advance, the class will take place at Alain Ducasse at The Dorchester on 29<sup>th</sup> July, 9<sup>th</sup> September, 1<sup>st</sup> October and 4<sup>th</sup> November and is priced at £150 per person. Guests will also be gifted with a Champagne NV Selection Alain Ducasse Brut to take away and enjoy at home.

**For further information please contact Sam Carvey at The Communications Store**

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Open for lunch Tuesday–Friday and dinner from Tuesday-Saturday