



The
Scotch Whisky
Experience

*Congratulations on your
forthcoming Wedding...*

*The Scotch Whisky Experience, 354
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Congratulations

May we first congratulate you on your engagement and thank you for considering The Scotch Whisky Experience for your forthcoming wedding.

Set in the heart of historic Edinburgh, next to the Castle and Ramsay Garden, we pride ourselves in distilling the essential ingredients for your perfect day. Our specialist events team is expert in the careful blending of setting, service and cuisine to ensure that your reception is truly bespoke and an experience that is totally unforgettable.

The Scotch Whisky Experience provides the perfect backdrop for your wedding celebrations...

We have two unique and memorable spaces for couples to celebrate their wedding in true Scottish style, just ten minutes' walk from the Registry Office and a number of nearby churches. Your wedding will be tailor-made especially for you. Choose between the elegant, traditional setting of the newly refurbished Castlehill Room or the contemporary surroundings of the Whisky Bond.



Our Rooms

The Blenders Room (maximum no. 16)

An intimate space with a large south facing window which offers truly breathtaking views over Edinburgh's historic Grassmarket and out towards the rolling Pentland hills. This room is exceptionally bright and airy.

The Castlehill Room (maximum no. 80)

The impressive Castlehill Room offers a stunning setting for your reception. This space is tasteful with traditional design and understated styling. The high ceiling and exposed oak beams and stunning Stained Glass Window reflect the buildings sense of heritage. Careful use of light is integral to the atmosphere. The large open marble fireplace and elegant Swarovski crystal chandeliers enhance the rooms ambience.

Informal wedding lunches and dinners

We are very happy to host informal wedding lunches and dinners. These will take place in our Amber Restaurant, located in the Whisky Bond. With natural stone walls and half moon windows, Amber is a very atmospheric space ideal for informal meals. Please see below for more information.

Ceilidhs (maximum no. 80)

The Whisky Bond can also be used solely for your ceilidh / dance if you are using our Castlehill Room for your reception. There is an area where your live band can set up and the whisky bar can be open throughout the evening.



Room Hire charges: 2008 prices

Castlehill Room - from £495

Whisky Bond - from £605 - £880

Exclusive use (Castlehill & Whisky Bond) - from £1300

(Please note there may be an increase for 2009)

Room rates are inclusive of:

- *An event manager as your dedicated contact to work with you in planning and designing your wedding reception*
- *An event host at hand on the day to oversee the seamless execution of your event*
- *Our skillful team of chefs to plan and deliver your chosen menu*
- *Service staff uniformed in white shirts, black waistcoats, bistro aprons and ties, all fully trained to attend to your needs on the day*
- *Personalised printed menus*
- *Printed place cards*
- *Cash bar facilities with prior arrangement*
- *White linen table cloths and napkins*
- *Late license until 0030*



Informal wedding lunches and dinners

We can also cater for more informal weddings. If you are looking for a special meal, then our Amber Restaurant will offer you and your guests an intimate dining experience. We can host your wedding party for either lunch or dinner. For groups under 10, choose from our daily menus or arrange with us in advance a special selection to suit your tastes. Our chefs will be happy to work with you to achieve your perfect menu. Children's meals can also be accommodated. There is no room-hire charge to book tables within Amber Restaurant. Should you wish to book out the entire restaurant, a room hire charge will apply.

It is important to us that your special day is everything you envisaged and more...



Wedding reception drinks

On arrival

Awaiting your guests on arrival, may we suggest one of the following beverages:

A glass of sparkling wine or Bucks Fizz

A glass of our house Champagne

A whisky cocktail - from £3.75

We charge per bottle for sparkling wine and Champagne, not per glass - please see wine list enclosed.

For the Toast

Your guests can raise their glasses to you from one of the following:

A glass of sparkling wine

A glass of House Champagne

A dram of fine Scotch Whisky



*Canapés can also be ordered for your guests to enjoy on arrival.
Please choose from the following:*

- Cocktail Oatcakes
 - (Cream cheese & smoked venison) & (Cream cheese, herbs & plum chutney)
- Mini Tartlets: (Blue cheese, wild mushroom, bacon & tomato)
- Potato bread with whisky cream cheese, smoked salmon & salmon Caviar
- Buckwheat pancakes with mackerel pâté
- Soda bread with either smoked trout pâté or chick pea pâté
- Rolled smoked salmon mousse
- Toasted garlic & tomato bread topped with melted Pentland brie
- Quails' eggs with maple-cured bacon served on toasted egg bread
- Celery biscuit with ham & cheese pâté
- Rye bread with smoked Arran cheese topped with spicy tomato chutney
- Mushroom, courgette & lavender jelly puff pastry
- Whole peeled prawns wrapped in spring onion omelette
- Haggis & vegetarian haggis filo pastries with spicy yoghurt dip
- Roasted cherry tomato tartlet
- Spicy basil crouton with red onion marmalade

Choice of 5 items per person (inc. VAT): £9.95. If you would like to choose more than 5 items we charge an additional £2 per person per item.



Menu Suggestions

THREE COURSE DINNER

Or

Four Course Scottish Banquet (including Haggis Course)

PLEASE SELECT ONE FROM EACH COURSE ON BEHALF OF YOUR GUESTS

Starters

- Wood pigeon breast with smoky bacon & figs
- Smoked venison with crab apple jelly
- Prawn & monkfish terrine with salmon caviar
- Oak smoked salmon with Highland whisky and dill dressing



Haggis, neeps and tatties



Main Courses

- Fillet of Buccleuch beef, rich dark wild mushroom & truffle sauce
- Fillet of pork with a whisky and apple chutney
- Guinea fowl breast with an elderflower & mushroom sauce
- Saddle of Balmoral venison, treacle & Speyside malt
- Garlic roasted rump of lamb
- Fillet of wild salmon cooked with pearl barley, seaweed & Islay malt



Desserts

- Rhubarb and blueberry crumble with butterscotch sauce
- Sticky toffee pudding with toffee sauce and vanilla cream
- Pear and almond flan with whisky egg custard

Fresh Ground Coffee and Petit Fours

£37.50 per person



VEGETARIAN DINNER OPTIONS

PLEASE SELECT ONE FROM EACH COURSE ON BEHALF OF YOUR GUESTS

Starters

Courgette & butternut squash rosti (V)

Wild mushroom terrine (V)

Choux pastry with woodland mushroom & sloe berry jelly(V)



Vegetarian haggis, neeps and tatties



Main Courses

Fillet of wild salmon cooked with pearl barley, seaweed & Islay malt

Honey roasted courgette filled with Inverloch goats' cheese & sun dried tomatoes (V)

Vegetarian haggis croquette with spicy plum sauce (V)

Pastry basket with roasted root vegetables & creamy basil sauce (V)



Desserts

Warm lemon tart with vanilla ice cream and orange citrus sauce

Poached pear with vanilla cream

Dark chocolate mousse with white chocolate sauce

Fresh Ground Coffee and Petit Fours

£37.50 per person

Any other dietary requirements can be catered for by our Chef with advance notice



Evening Buffets

*An evening buffet is an essential part of your wedding reception.
Please choose from the below options:*

Finger Buffet

- Spinach and leek fritters (v)
- Prawns wrapped in bacon with lemon dip
- Haggis or vegetarian haggis fillos with spicy plum sauce
 - Roasted vegetables on a stick (v)
 - Wild mushroom and redcurrant jelly tarts (v)
 - Fresh asparagus wrapped in smoked venison
 - Honey glazed chicken on a stick
- Scottish cheese with a selection of oatcakes and biscuits with spicy tomato chutney(v)
 - Treacle glazed sausages
- Selection of sandwiches on freshly baked crusty bread:
 - Egg and chive mayonnaise (v)
 - Gammon and mustard
 - Cheese and chutney (v)
- Selection of quiche tarts
 - Bacon and thyme
 - Courgette and red onion (v)
 - Salmon and prawn
 - Leek and blue cheese (v)
- Selection of puff pastries:
 - Wild mushroom and thyme (v)
 - Salmon with lemon and pepper
 - Red onion and goats cheese (v)

Choice of three items per person £8.95

Additional item per person £2.00



Additional charges...

Wine from £13.95

Champagne from £39.95

Cava from £18.25

Bottled beer from £2.95

Soft drinks from £1.70

Whisky from £2.75

Spirit and mixer £2.80

Ceilidh band and caller from £500

Disco from £200

Piper from £280

Sample itineraries

Wedding Breakfast and Evening Reception Private use of Castlehill & Whisky Bond

- 3.30pm** *Arrival for wedding breakfast in Castlehill Room
Drinks reception with possible whisky tasting*
- 4pm** *Guests to be seated for wedding breakfast*
- 6pm** *Speeches and cake cutting after meal*
- 6.45pm** *Wedding party to be escorted to Whisky Shop to receive evening guests*
- 7pm** *Drinks reception in Whisky Shop as evening guests arrive*
- 7.30pm** *Ceilidh to begin*
- 9.30-10pm** *Break
Evening supper may be served possibly at this point. Ceilidh to continue after break*
- 00.15am** *Last orders at Whisky Bar*
- 01.00am** *Last guests depart*



A Wedding Reception in the Whisky Bond

6:30pm	<i>Arrival for champagne reception in The Whisky Shop</i>
7:30pm	<i>The Bride, Groom and guests escorted to the Whisky Bond for buffet dinner</i>
8:30pm	<i>Speeches and cake cutting</i>
9:00pm	<i>Ceilidh commences. Whisky Bar is opened.</i>
10:00pm	<i>Band breaks</i>
	<i>Wedding cake and coffee served</i>
10:30pm	<i>Band re-commences</i>
12:30am	<i>Last orders</i>
1:00am	<i>Evening Concludes</i>

Testimonials

'The food on the day was second to none. Fantastic, guests thoroughly enjoyed it. The staffing was excellent, very efficient, pleasant and happy in their jobs. Nothing was too much trouble for the waitress and waiters. Very accommodating... dealt with the whole reception professionally and made sure we all had a fabulous and memorable day. We both live and work south of the border and a number of our guests came up from England and thought our whole day was just amazing, the reception being the icing on the cake. We both loved the Centre and would recommend it for wedding venues. It was different, interesting and not your usual run of the mill hotel. We had a fabulous day and can still picture it now. Friends still talking of it.'

Janet and Davy Muff



“We wanted to thank you again for the excellent work you did with our wedding. The Scotch Whisky Heritage Centre is such a lovely place for a wedding. The two rooms are really unique and both have their own very special ambience. The food and the service were great and you timed and supervised everything so well, that the day went ever so smoothly. It was a truly unforgettable day.”

Karen and Keith Peterson

‘We would just like to thank everyone at the Scotch Whisky Heritage Centre for helping to make our wedding reception part of a most memorable and enjoyable day... All our wishes were catered for, always with a smile and an attentive manner. The Waiters and waitresses were unobtrusive but always seemed to be on hand... the staff should be very proud of their professionalism. The food was just marvelous (and plentiful) and everybody raved about it.’

Kevin and Dianne McMahon

‘The Scotch Whisky Heritage Centre was a great choice for our wedding (and not just because of the whiskies!) We got them to provide bar, disco, and buffet facilities, all of which were excellent. The staff and service were as friendly as you’d want.’

James Pengelly



Your Questions Answered

Our staff

Please see page regarding what is included in the Room hire charge. Here we have detailed the staff who will be allocated to your wedding. For informal weddings, our Amber staff will be on-hand throughout your meal.

Table plan

*Our **Blenders Room** can accommodate two banquet round tables or boardroom style tables.*

*The **Castlehill Room** - the most popular is a top-table with banquet round tables of a maximum of 10 people.*

*The **Whisky Bond** - a variety of set-ups are possible, please enquire with our events team and we will try to accommodate your wishes.*

Menu

All our food is prepared in-house by our award-winning chefs from Amber Restaurant. You will sample some of Scotland's finest produce and where possible, all of our food is locally sourced. All wedding menus for groups over 10 are set menus with a vegetarian option and any special dietary requirements can be catered for.

Rooms & equipment

We can provide audio visual equipment. We provide all the tables and upholstered chairs.

Stationary

Your menu cards and place names can be printed in-house by us. Simply provide us with your guests names one week before your wedding reception.



Flowers

We will be happy to recommend our preferred florist to you.

Drinks and Wine

Please find enclosed our wine and drinks list. You may bring your own wine and champagne, however there is an £8 charge for wine and a £10 charge for champagne.

Table Linen and Napkins

All of our linen is white, however we can accommodate a range of different colours (however an additional cost may be applicable).

Entertainment

We can provide a piper, highland dancers, and ceilidh band. Please advise us what you would like and we will do our best to source them for you. Our events team will discuss with you the costs for each of these.

Master of Ceremonies

Your Event host will perform master of ceremony duties.

Favours

Continue the Scotch Whisky theme and have whisky miniatures as your favours. We have a range of 83 whisky miniatures including whisky liqueurs. All of our miniatures can be tied with a ribbon to match your colour theme. Simply ask our Events team if you wish to utilise this service.

Gifts

Should you wish to purchase additional gifts for your wedding party we can assist with our free personal shopping service and help you select the best whisky for your party from our extensive range of malts, blends and liqueurs.



Your reception close

We have a late license until 00.30.

Payment

In order to secure a booking we require a 50% deposit from you of the total hire charge of your event which will be listed on your booking confirmation sheet.



Every wedding we co-ordinate is planned on a bespoke basis, so please do not hesitate to contact us to discuss your specific requirements or if you would like to come for a look around our unique venue.

If you require any further information, please do not hesitate to contact our dedicated events team on 0131 220 0441 or email us with your requirements on

weddings@whisky-heritage.co.uk



Further information:

How to find us:

The Scotch Whisky Experience is situated at the top of The Royal Mile, adjacent to Edinburgh Castle. It is less than half a mile from Edinburgh's main railway station, Waverley and 7.5 miles from Edinburgh International Airport.



White Wine

Bin

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|----|--|--------|---------------------|---------------|
| 1 | Chenin Blanc, The Veldt Range | 2007 | South Africa | £13.95 |
| | <i>Really well balanced wine: the aromas reminiscent of melon and honey with soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish.</i> | | | |
| 2 | Semillon Chardonnay, Jacobite Ridge | 2007 | Australia | £14.50 |
| | <i>Classic Australian blend with smooth richness from the Semillon grape & body, freshness & delicious tropical fruit and pineapple notes provided by the Chardonnay</i> | | | |
| 3 | Sauvignon Blanc, Santa Ema | 2007 | Chile | £14.95 |
| | <i>Rich, full flavoured Sauvignon with lovely ripe melon and lemon styled fruit flavours. An excellent all rounder.</i> | | | |
| 4 | Pinot Grigio, La Casada Piave | 2007 | Italy | £15.50 |
| | <i>Wonderful cream soda nose, crisp lively acidity backed by classic flavours of melon, peach kernels and a slightly spicy finish.</i> | | | |
| 5 | Sauvignon Blanc Les Carisannes Loire Valley | 2006 | France | £15.95 |
| | <i>Crisp, dry and fruity. Delicious with summer dishes, shellfish, seafood & fish or just on its own to enjoy the lovely ripe fruit flavours.</i> | | | |
| 6 | Marsanne, Domaine de Fontaine | 2006 | France | £16.50 |
| | <i>This is a classic Southern Rhone grape variety which shows super melon, spicy juicy style fruit with lovely freshness.</i> | | | |
| 7 | Chateau du Cros Blanc | 2006 | Bordeaux | £18.95 |
| | <i>Classic Bordeaux Sauvignon not too pungent nor too weak. Rich gooseberries and elderflower flavour with green crisp acidity on the finish.</i> | | | |
| 8 | Chardonnay Reserva, Santa Ema | 2005 | Chile | £21.25 |
| | <i>This s a subtle, not over oaked Chardonnay with tropical fruit and some spice. Excellent with white meat and fish.</i> | | | |
| 9 | Riesling, Hugel | 2005 | France | £23.95 |
| | <i>The noblest white wine of them all, Riesling is dry, aristocratic, elegant and distinguished. It partners all the gastronomic specialities of Alsace, as well as seafood and grilled or poached fish.</i> | | | |
| 10 | Sauvignon Blanc, Francesca Bay Marlborough | 2006/7 | New Zealand | £24.45 |
| | <i>Intense flavours of gooseberry, passion fruit, citrus and stone fruit are exhibited with slightly perfumed floral note, which adds complexity. Long on the finish with a crisp mineral and limey acidity.</i> | | | |



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|----|---|------|---------------------------------|---------------|
| 11 | Pouilly Fumé, Patrice Moreux Loire | 2006 | France | £24.95 |
| | <i>Fresh Sauvignon, slightly smoky, nice apple, citric and gooseberry fruit with lovely fresh, dry clean finish.</i> | | | |
| 12 | Gavi La Zerba, | 2007 | Italy | £25.40 |
| | <i>Lovely & pure with a perfumed nose of honeysuckle and pear. This reflects onto the palate and is balanced by some tropical fruit and lovely mineral fresh acidity.</i> | | | |
| 13 | Citrine Chardonnay, Gemtree | 2007 | Mc Laren Vale, Australia | £25.75 |
| | <i>A wonderful example of how to balance the use of oak with the quality of fruit, this will banish all unpleasant memories of over-oaked Aussie Chardonnays for good!</i> | | | |
| 14 | Petit Chablis, Louis Michel | 2006 | France | £26.00 |
| | <i>From arguably one of the top Chablis producers using totally traditional methods, this mouth filling wine displays wonderfully powerful aromas and rich, flinty, peachy flavours</i> | | | |
| 15 | Riesling, Three Stones Hawkes Bay | 2004 | New Zealand | £27.75 |
| | <i>Delicate and expressive, with aromas of green apples and crushed lime. It has an attractive fruity finish with honeycomb nuances. .</i> | | | |
| 16 | St Veran, Joseph Drouhin | 2005 | France | £28.00 |
| | <i>100% Chardonnay with light, toasty notes on the nose & apple tart fruits on the palate. Perfect with rich, creamy dishes.</i> | | | |
| 17 | Sancerre Blanc, Domaine Hubert Brochard | 2007 | France | £29.35 |
| | <i>This wine has beautifully balanced fruit and acidity. It is smooth and clean with a lingering finish.</i> | | | |
| 18 | Rully 1er Cru Les Clous Olivier Lefaive, Burgundy | 2006 | France | £31.45 |
| | <i>Les Clous is a renowned Premier Cru with a relatively high proportion of limestone in the soil. Slightly richer than Montagny with white peach fruit flavours and nuances of toasty oak.</i> | | | |
| 19 | Meursault, Adamas Burgundy | 2004 | France | £49.95 |
| | <i>Classic white Burgundy. Full of richness and complexity with beautifully balanced fruit flavours and a long lasting finish.</i> | | | |



Red Wine

Bin

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|----|---|------|--------------------|---------------|
| 20 | Tempranillo, Quintana | 2004 | Spain | £13.95 |
| | <i>Rioja style, lots of red fruits even red cherries, some vanilla on the nose with a nice weighty, dry, medium styled palate and a well structured finish.</i> | | | |
| 21 | Cuvée Confiance Domaine Lauroux | 2005 | France | £14.50 |
| | <i>A remarkably good Bordeaux blend with aromas and flavours of blackcurrant, cedar and cherries. Full bodied and smoky with ripe fruit flavours and lingering taste.</i> | | | |
| 22 | Merlot, Montagne Noir Vin de Pay l'Aude | 2005 | France | £14.95 |
| | <i>Deep in colour with intense, welcoming fruit flavours and a hint of spice on the palate; immensely palatable versatile.</i> | | | |
| 23 | Shiraz Cabernet, Jacobite Ridge | 2006 | Australia | £15.50 |
| | <i>Sweet forest fruit notes of Shiraz combine with the cassis and current of Cabernet. Has lovely balance and a long refined finish. Delicious!</i> | | | |
| 24 | Beaujolais Villages, Joseph Drouhin | 2006 | France | £16.50 |
| | <i>Wonderfully soft and supple with lots of wild cherry fruit flavours.</i> | | | |
| 25 | Cabernet Sauvignon, Santa Ema Maipo Valley | 2006 | Chile | £16.95 |
| | <i>Absolutely jam packed with loads of blackcurrant fruit. A beautifully rich wine.</i> | | | |
| 26 | Chinon Les Granges Domaine Baudry | | France | £17.25 |
| | <i>A supple and velvety wine that can be enjoyed in its youth. It is a fresh, juicy Chinon that is fine match for pork and for richer fish dishes.</i> | | | |
| 27 | Red Earth Shiraz, Adelaide Plaines | 2005 | Australia | £18.55 |
| | <i>A round, plush deep purple Shiraz with a delicious forward style. Subtle, toasty vanilla oak, spices, supple tannins underpin the lingering chocolate and berry flavours of the complex and elegant shining fruit.</i> | | | |
| 28 | Chateau Lagrange les Tours Bordeaux Superieur | 2004 | France | £19.25 |
| | <i>This is largely Merlot aged in small oak barrels before bottling. It has a lovely deep purple colour, offers ripe bramble, spice & cedar on the nose with a super soft, black fruited finished.</i> | | | |
| 29 | Côtes du Rhône, Parallèle 45 Paul Jaboulet | 2006 | France | £20.65 |
| | <i>One of the outstanding wines of the appellation. Deep rugby/garnet in colour with a nose of baked red fruits. Full bodied – really delicious mouthful of wine.</i> | | | |
| 30 | Pinot Noir, Francesca Bay Marlborough | 2006 | New Zealand | £24.45 |
| | <i>Classy Pinot showing ripe, creamy black cherry fruit with a silky soft finish.</i> | | | |



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|----|---|---------|---------------------|--------|
| 31 | Merlot Reserva, Santa Ema Maipo Valley | 2005 | Chile | £24.95 |
| | <i>Mature blackberry and blueberry flavours together with sweet, toasty notes. A perfect union of fruit and wood, it is an elegant and structured wine with a good finish.</i> | | | |
| 32 | Chateau Franc Corneil St Emilion | 2005 | France | £25.25 |
| | <i>Produced from 70% Merlot and 30% Cabernet this is rich and mature on the nose with a full-bodied, blackcurrent dominated palate.</i> | | | |
| 33 | Rioja, Reserva Campillo | 2001/2 | Spain | £25.95 |
| | <i>Deep, complex aromas with very developed flavours of fruit, leather and vanilla. On the palate it is powerful and full bodied with a well-balanced tannic flavour on the finish.</i> | | | |
| 34 | Fleurie Domaine Fontabon Beaujolais | 2005 | France | £27.75 |
| | <i>Classic, silky Gamay fruit and now showing some maturity.</i> | | | |
| 35 | Pinotage, Martin Meinert | 2006 | South Africa | £29.95 |
| | <i>An immense depth of rich black fruits, an all Pinotage wine with delicate but assertive tannins and warm finish.</i> | | | |
| 36 | Coalsack Shiraz Epsilon Barossa | 2004 | Australia | £39.95 |
| | <i>A big and intense Shiraz which coats the palate with plum, cherry and fresh blackberries with a touch of chocolate and spice.</i> | | | |
| 37 | Nuit St. Georges Adamas Burgundy | 2004 | France | £49.95 |
| | <i>All the finesse of Pinot Noir together with the masculine structure typical of this great Burgundy village.</i> | | | |
| 38 | Chianti Classico Reserva "Berardo"
Castello de Bossi | 2001/03 | Italy | £53.50 |
| | <i>Earthy, red cherry fruit flavours and well balanced tannin and acidity on the finish</i> | | | |

Rosé Wine

Bin

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|----|---|------|------------------------|--------|
| 39 | St Geniès de Menestrol Rosè | 2006 | Southern France | £15.95 |
| | <i>The Rosè is produced by the fifth generation of a small wine making family, dedicated to quality. You will find it is not the average light, watery Provençe style, but a gutsy, full rose wine.</i> | | | |



Sparkling Wines and Champagnes

Bin

40	Antonin Truffer, Brut Tradition Sparkling Chardonnay	France	£18.25
	<i>Full of rich creamy fruit with soft bubbles and a zesty, clean finish</i>		
41	Pinot Noir/Chardonnay Brut Cuvée Cervalo NV (Bottle Fermented)	Australia	£24.50
	<i>Smooth and creamy style sparkling wine, a traditional blend of Pinot Noir and Chardonnay. Bottle fermented to enhance luscious fruit flavours with crisp bubbles and an elegant dry finish</i>		
42	M Maillart Premier Cru NV	France	£39.95
	<i>Bottle age, breeding and balance are elegantly combined to produce the most beautiful Champagne.</i>		
43	M Maillart Brut Rose NV	France	£49.95
	<i>A superb value rose that offers summer red berry fruit flavours in abundance, backed up by a delicate mouse and lasting finish.</i>		
43	Louis Roederer Brut Premier NV	France	£59.95
	<i>Roederer is one of the premium Champagne houses with a reputation for consistency year on year. This is a rich full vegetal, biscuity style of Champagne. The perfect aperitif.</i>		

