



THE  
**UNRULY  
PIG**  
PUB & KITCHEN

Unruly Wine Dinners

Champagne Dinner

Wednesday, 11<sup>th</sup> March 2020

7.00pm for 7.30pm

## Guillemot Champagne Dinner

Husband and wife team Carine and Johnny Wheeler from Mr Wheeler will be hosting a dinner showcasing the Pinot Noir based wines from their family domaines: Guillemot Champagne from Channes, the most southerly village of the region, and Clayvin, which makes wines from the most renowned single vineyard in the Marlborough Valley, New Zealand.

The Unruly Pig serves Guillemot's Cuvée Prestige by the glass. It is a "Blanc de Noirs", made from 100% Pinot Noir, and aged for a full five years to give amazing intensity. This is far longer than all the "Grandes Marques". It is made by Carine's father, Michel Guillemot, and his family. We will also show a range of other Champagnes from the Guillemot stable, matched with a superb menu created by Dave Wall. Johnny Wheeler will describe his Clayvin Pinot Noir 2012, which we will pair with Dave's duck main course.

Mr Wheeler was founded in Colchester in 1883, and Johnny and Carine are the sixth generation of the family involved. Their proud claim is "we choose better wines".

**oyster**

velouté, crispy oyster, caviar

*Brut Tradition, Champagne Michel Guilleminot*

**hand dived scallop**

sea purslane, apple

*Brut Rosé, Champagne Michel Guilleminot*

**turbot**

champagne velouté

*Cuvée Prestige, Champagne Michel Guilleminot*

**duck**

salsify, wild garlic, morel mushrooms

*Grand Vin Pinot Noir 'Clayvin Vineyard', Wheeler &  
Fromm, Marlborough, NZ, 2012*

**cheesecake**

brillat savarin, yorkshire rhubarb

*Demi Sec, Blanc de Noir, Champagne Michel  
Guilleminot*

£85 per person