

# WEDDING WINES

‘INDIVIDUALLY  
SELECTED  
WINES EXCELLING  
IN QUALITY, VALUE  
AND TASTE’



Junction 31 of the M6 follow A59 to Blackburn  
and Clitheroe, 1½ miles from junction

Huntley Gate Farm, Samlesbury, Preston, PR 5 0UN  
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A wedding is one of the biggest and most exciting events in family life. It's also one of the most stressful and expensive! It's worth putting some time and thought into the wines you choose to avoid unnecessary expense and effort. Planning is the key – and delegation. Delegate any tasks you can, and with each one you lighten the load.

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Even if you have chosen a licensed venue, it's often possible to provide your own wines and pay for corkage. This ensures you have the wines you want at a reasonable cost.

A general usage guide is to budget for half a bottle per person. Some guests will be driving, but there will always be those who drink a little more. Remember you're catering for a wide range of tastes, so go for "safe" options; styles of wines which are crowd pleasers without compromising on quality. Try to avoid brand names, you don't want guests knowing how much you've spent on the wines – or which 2 for 1 offers you've taken advantage of!

Gosset Brut Excellence Champagne (£26.75) is an ideal choice for the reception wine and toast, but if the budget doesn't stretch, go for a good sparkling wine rather than a low priced Champagne, which can be very tart and acidic. Luis Pato NV Sparkling Rose (£10.00) is a good alternative.

Push the boat out with Boizel Joyeaux de France Prestige Champagne which represents the quintessence of Boizel know-how and is only prepared in exceptional years. A real jewel! (£49.75).

Offer a choice of red and white wine for the starter and main course.

In Situ Reserva Sauvignon Blanc from Chile (£7.20) has all the flavour typical of the grape variety, but with a pineapple finish to soften the acidity and will appeal to most palates. Michel Briday's Rully 1er Cru "Gresigny" (£17.00) is a stunning white Burgundy with hints of hazelnuts and a creamy finish.

Estampa Gold Assemblage Carmenere (£9.75) is a good all rounder and compliments most red meat and cheese dishes, whilst Cockfighters Ghost Pinot Noir from Tasmania (£14.50) is a perfect wine for beef and turkey.

Take advantage of glass and wine cooler loan, delivery and sale or return facilities to make planning your big day as pain free as possible – and enjoy!

Jane Cuthbertson  
Barrica Wines