



HENLEY

OENOPHILE EVENTS

WINE FLIGHT DESCRIPTION ADDENDA

AN EVENING OF CONTRASTS

WINE 1: THE OPENER

Muscadet Sèvre et Maine Sur Lie

Loire Valley, France

To kick things off, we are pairing the pork cheek with a Muscadet from the Loire Valley. This premium version is aged on its yeast cells, or sur lie. Pork cheek is incredibly rich and packed with gelatinous fat, while garlic can be notoriously difficult to pair because it fights fruit flavors. This Muscadet does not rely on fruit; it relies on stark minimalism, high tension, and salty, oceanic minerality. It acts like a laser-sharp palate cleanser, scrubbing away the pork fat and taming the garlic heat instantly.

WINE 2: THE RED CHILL

Allegrini Valpolicella Classico

Veneto, Italy

For our pasta course, we are heading to Italy with Allegrini's Valpolicella Classico, served with a slight chill. Tomatoes are highly acidic, and when paired with a heavy, oaky red, the food can taste sour while the wine tastes flat. Valpolicella, made from the Corvina grape, is naturally packed with crunchy, juicy sour-cherry acidity that mirrors the tomatoes perfectly. Because it has almost no heavy tannins, it will not fight the sharp mature cheddar or the savory hit of guanciale. It is light, energetic, and incredibly fun.

WINE 3: THE UMAMI NEGOTIATOR

Bouchard Bourgogne Pinot Noir

Burgundy, France

Next up is a massive flavor bomb: our Shanghai-style peanut satay. Pairing wine with heavy peanut oils, soy sauce, and chili is a sommelier's nightmare because heavy tannins can turn intensely bitter when they meet umami and salt. To solve that, we are pouring a Bouchard Bourgogne Pinot Noir. Pinot Noir is naturally low in tannin and high in fresh acidity. The sweet raspberry and cherry flavors act like a luxurious, fruity plum sauce against the rich peanut base, while the crisp finish cuts the oil and keeps the chili heat balanced without burning the palate.



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WINE 4: THE TEXTURED WHITE

Les Héritiers du Comte Lafon Mâcon-Villages

Burgundy, France

For our main fish course, we are pivoting back to white wine with a Burgundy Chardonnay from Comte Lafon.

Moving from a red wine back to a white can be tricky, but this bottle is a secret weapon. Instead of using steel tanks, the wine is fermented in massive, old wooden barrels. It does not taste oaky or vanilla-like; rather, the wood gives the wine a beautifully broad, textured, and creamy mid-palate. It has the muscle to stand up to the decadent lobster bisque and buttery Pomme Anna, then finishes with a clean snap that cuts through the bright spring onion oil.

WINE 5: THE GRAND FINALE

Graham's 20-Year-Old Tawny Port

Douro Valley, Portugal

Finally, to wrap up the evening, we have Graham's 20-Year-Old Tawny Port from Portugal to accompany the Basque cheesecake. Unlike a standard cheesecake, Basque cheesecake is deliberately baked at high heat to scorch the top. This Port has spent two decades in wooden casks, turning amber and developing natural notes of toffee, molasses, and roasted walnuts. Those oxidized, bittersweet flavors mirror the caramelized, burnt crust of the cake, while the wine's rich warmth stretches beautifully into the rum or brandy cream. It is the ultimate comforting finish.