

Maison Paillot

Boucherie, charcuterie
Epicerie fine, traiteur
Cave à vin « Saint-Vincent »
Restaurant « Les Millésimes »

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Wine-tasting in the « St Vincent » cellar

Price list 2015

- 4 Chablis Grands crus of different vintages from one domaine.
+ Dry sausages, cheeses, timbale of foie gras with apples. 32€
- 4 Chablis Premiers Crus of the same vintage from different domaines.
+ Dry sausages, cheeses, rabbit pâté. 23€
- 3 Chablis – 1 from the left-bank of the Serein, one from the right-bank and one oak-cask matured.
+ Dry sausages, cheeses, duck pâté with prunes. 15€

The wine-tasting will be presented introduced by Pierre Paillot, sommelier, who graduated in 1999 from the school of oenology and then trained in wine waiting at Tain l'Hermitage, located in the Rhône Valley.

Take this opportunity to share his passion and the knowledge he acquired working in prestigious restaurants (Marc Meneau *** Restaurant Guy Savoy***, Tom Aikens* London, Mint Restaurant* Dublin). He will be happy to share his experience of European vineyards, and to steer you towards other wine-making areas worth a visit.

Hoping to see you soon...

