Savour 2019

Unique experiences with rare wines and iconic chefs
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In celebration of Longueville Manor’s 70th anniversary, we have chosen 2019 to launch “Savour”, a series of unique experiences with rare wines and iconic chefs.

These seven special events will start on the 31st January with an exceptional Bollinger tasting in our newly built state-of-the-art Wine Cellar. The all-encompassing Bordeaux and Burgundy evenings will follow in February and March respectively, providing wine enthusiasts with incomparable quality and a “once in a life time” opportunity to taste a selection of rare vintages.

Our four guest Chefs, travelling to Longueville from around the UK and Italy, will take it in turns to produce an innovative menu that entices the taste buds and offer an entirely memorable gastronomic experience.

**Thursday 31st January**
Wine Tasting - Bollinger

**Thursday 7th February**
Chef’s Dinner - Vincenzo Candiano from Locanda Don Serafino, Italy

**Thursday 28th February**
Wine Tasting - Bordeaux

**Thursday 7th March**
Chef’s Dinner - George Blogg from Gravetye Manor, Sussex

**Thursday 21st March**
Chef’s Dinner - Hrishikesh Desai from Gilpin Hotel & Lake House, Lake District

**Thursday 28th March**
Wine Tasting - Domaine des Comtes Lafon

**Thursday 4th April**
Chef’s Dinner - Guy Owen from The Idle Rocks, Cornwall
The Bollinger Champagne House has been producing prestigious Champagnes with a powerful, sophisticated and complex style since 1829. These outstanding wines are the result of rigorous attention to detail, for Bollinger accepts nothing less than excellence.

Each and every detail represents a quest for a certain form of perfection and elegance. Sharing a number of core values with none other than James Bond, the two proved to be a logical and natural pairing, with Bollinger being featured in almost every Bond movie since “Live and Let Die” in 1973.

Longueville Manor invites you to go back in time with Bollinger.

Join us in the Wine Cellar and enjoy Champagne Bollinger NV Brut “en magnum” with a selection of house canapés on arrival, followed by a tasting of two rare Bollinger Champagnes.

- Grande Année 1996 “en magnum”
- RD 2002 “en magnum”

Served with a selection of oysters, home smoked salmon and home baked breads.
Locanda Don Serafino is a charming Relais and Châteaux residence and 2 Michelin star restaurant in the medieval “borgo” of Ragusa Ibla, a Baroque treasure in southeast Sicily.

Executive Chef Vincenzo Candiano's past and present are linked; he is a story-teller and painter of sensory experiences that narrate influences of Sicilian history, their flavours and fragrance, in a personal, modern take on the Mediterranean's largest island.

Inside the restaurant built into the ancient storerooms of a UNESCO world heritage site, the walls, cut into limestone hide from the curious eyes of passers-by one of southern Italy's largest cellars with over 1700 labels.
Home to all of the official Classified Bordeaux wines, the Left Bank wines were classed according to their price and quality. The historic 1855 Bordeaux Classification stands as the single most important and famous classification of any wine region in the world. Almost 160 years later, this historic document continues to stand the test of time, with almost no changes.

Longueville Manor is proud to show the exceptional vintage year of 2005 with three outstanding wines, all served “en magnum”.

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**Wine Tasting**

**Bordeaux**

**Thursday 28th February, 6.30pm - 9pm**

£185 per person  
Champagne apéritif, 3 wines and cheese

Join us for a Champagne reception in the state-of-the-art Wine Cellar, followed by tasting in the Bateman Room.

- Château Lynch Bages 2005  
- Château Grand Puy Lacoste 2005  
- Domaine de Chevalier 2005

Served with a selection of seasonal farmhouse cheeses.
Chef’s Dinner

George Blogg - Gravetye Manor

Thursday 7th March, 7.30pm

£175 per person
Champagne apéritif, 5 courses and wines

Gravetye Manor is a Relais and Châteaux country house hotel and Michelin Star restaurant in the heart of the beautiful Sussex countryside. With peace and tranquillity prevailing, the Manor sits at the end of a mile-long driveway surrounded by 1,000 acres of Forestry Commission land. The 35-acre formal gardens are the design of renowned Victorian gardener William Robinson, who was a pioneer of the now widely used English natural garden style.

From George’s point of view, it’s all about presenting a plate of food that speaks about the time and the place it is served. Using local ingredients as well as the Manor’s own produce ensures seasonality. The 1.5 acre walled kitchen garden supplies the kitchen with fresh fruit and vegetables throughout the year, as well as fresh eggs from 60 hens and water from a natural spring. The strength of the ingredients and unequivocal passion behind the cooking speaks for itself in many ways.
In an extraordinary location - the Lake District National Park – Gilpin Hotel comprises two charming luxury country houses on two separate estates, with exquisite cuisine and stunning interiors throughout. At the Relais and Châteaux property, all bedrooms have lovely Lakeland views with most leading onto the gardens, six with their own hot tubs, and five with private ensuite spas (rainmaker shower, steam room, hot tub, sauna) for a very special, romantic experience. Just a mile away at Gilpin Lake House, 6 beautiful rooms enjoy exclusive access to 100 acres with a private lake, boat house, pool, hot-tubs and saunas, and the Jetty Spa has its own bespoke organic products.

Chef Hrishikesh Desai was awarded a Michelin Star in 2016 at HRiSHi, which showcases Lake District produce, incredible textures and flavours of modern British cuisine with a twist. In contrast, the informal Gilpin Spice focuses on the spice trail with dishes from across South East Asia.

Winner of Alex Polizzi’s BBC2 Chefs on Trial, Hrishikesh’s background includes L’Institut Paul Bocuse, Les Maison de Bricourt (2*), Le Chateau do Bagnol (1*), French Laundry (3*), and Lucknam ‘The Park’ (1*). He is one of the few chefs to have won both the Roux Scholarship (2009) and the Craft Guild of Chefs National Chef of the Year (2010).
Established three generations ago, this Burgundy-based wine producer is known for making some of the most acclaimed and highly priced white wines from the Chardonnay region. Comtes Lafon’s House and cellar were built in 1869 by the Boch family, but their reputation as a winery was most heavily influenced by Jules Lafon, who bought many of the significant premier cru plots in Meursault.

Late harvesting, low-yielding Meursault vines give dramatic, concentrated juice which is transformed via prolonged barrel-maturation into creamy wine with remarkable ageing potential.

Join us for a Champagne reception in the state-of-the-art Wine Cellar, followed by a vertical tasting* of Domaine des Comtes Lafon Meursault-Charme 1er Cru in the Bateman Room.


Wine Tasting

Domaine des Comtes Lafon

Thursday 28th March, 6.30pm - 9pm

£245 per person
Champagne apéritif, 5 wines and seafood tapas
The Idle Rocks, a luxury hotel and restaurant in the heart of St Mawes, Cornwall, is owned by David and Karen Richards and has been a member of Relais & Châteaux since 2016. Guy Owen joined the restaurant as Head Chef of the 65-seat restaurant in 2015. The team works very closely with their local seafood suppliers, such as ‘Fish for Thought’ and ‘The Wild Oyster Company’ fishing Cornish Native Oysters on the Fal River, a fishery protected by strict bylaws, only allowing the gathering of oysters by fair wind and tide, between October and March. The majority of the fish on the menus is specimen rod or line caught, by many day-boat fishermen who are known and trusted. By taking advantage of the local waters, Guy showcases not only the seafood available close by, but also sea vegetables abundant on the coastline such as seaweed, samphire and sea pea.

Head Chef Guy Owen moved to southeast Cornwall at the age of eight and, throughout his school years, began helping in the kitchens of local restaurants after lessons and at weekends. He developed his culinary expertise at some of London’s leading restaurants, including Gordon Ramsay at Claridge’s, L’Etranger and La Trompette. After returning to the West Country in 2009, Guy worked at leading hotels Gidleigh Park - under Michael Caines - and the Driftwood Hotel, where he became sous chef under Chris Eden.
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