



Happy Days Friends,

We've just concluded our 16th year in business, and we're in the midst of our 12th year of Wine Dinners, which have always been highlights of each year.

The moment you've been waiting for is finally here! We're thrilled to announce the dates and themes for our highly anticipated **2025/26 Wine Dinner Series!**

Get ready to embark on a fun, educational, and delicious journey through the world of wine and food. Each event features a thoughtfully paired, multi-course meal designed to complement the evening's unique vinous focus.

Please note: These are **ticketed, pre-paid events** with limited seating. We'll be sending out detailed pricing and ticketing information as we get closer to each date, so keep an eye on your inbox and our website.

The 2025/26 Lineup: A Taste of Adventure

December 9th: A World of Bubbles

- A dazzling celebration of all things sparkling! Compare and contrast the world's most famous fizz, including Champagne, Cava, Prosecco, Crémant, and Moscato d'Asti. Perfect for getting into the holiday spirit!

January 20th: The Many Faces of Cabernet Franc

- Discover the versatile elegance of Cabernet Franc. We'll pit classic examples from its ancestral home in the **Loire Valley** (Chinon, Bourgueil) against exciting **New World** expressions from Napa Valley, Washington State, and Long Island.

March 3rd: High Altitude, High Acidity

- Ascend to the peaks of winemaking! Explore the unique, vibrant wines grown at high elevations. Expect invigorating examples like Argentine **Malbec/Torrontés** from the Andes, crisp whites from Italy's **Alto Adige/Dolomites**, and possibly a surprise from the US Rockies.

April 14th: The Price is Right: Splurge vs. Save (Blind Tasting)

- A fun and challenging blind tasting! For each course, you'll be served two wines of the same varietal/region—one a budget bottle, one a splurge. Your task? Guess which is which before the reveal! Test your palate and see if money truly buys better taste.

May 19th: Austria & Germany: Beyond Riesling

- Go deeper than the standard. Explore the incredible diversity of these regions, focusing on refreshing, distinctive wines like **Grüner Veltliner**, **Blafränkisch**, **Zweigelt**, and complex, **dry German/Austrian Rieslings** (*Trocken* style).

We can't wait to share these incredible experiences with you! Mark your calendars now and prepare your palates. Thank you all for being part of the Le Grand Community! We look forward to seeing you soon.

Cheers,

The Team at Le Grand Bistro