

Apéritif:

**Berrys' United Kingdom Cuvée, Blanc de Blancs,  
Grand Cru, Le Mesnil**



First Sitting

**Wine 1: Alfred Gratien, Brut**

**Wine 2: Bollinger, Special Cuvée, Brut**

*Mottra Caviar plate (Osetra & Sterlet)  
with classic garnish & blinis*



Second Sitting

**Wine 3: Billecart-Salmon, Brut Rosé**

**Wine 4: 1998 Pol Roger, Extra Dry**

**Wine 5: 2007 Ch. Clos Floridène,  
Graves Blanc, Bordeaux**

**Wine 6: 2006 Pouilly-Fumé Buisson Renard,  
Didier Dagueneau, Loire**

*Oysters with Mottra Osetra caviar  
Smoked salmon terrine with Mottra Osetra caviar*



Third Sitting

**Wine 7: 2005 Meursault, Cuvée Tête de Murger,  
Domaine Patrick Javillier, Burgundy**

**Wine 8: 2004 Chablis Vaillons, 1er Cru,  
Domaine Duplessis**

**Wine 9: 2002 Louis Roederer, Brut Vintage**

**Wine 10: 2002 Riesling Cuvée Clos Mathis,  
André Ostertag, Alsace**

*Dover sole with Mottra Sterlet caviar sauce  
Scrambled eggs with Mottra Sterlet caviar*





**BERRY BROS & RUDD**  
WINE & SPIRIT MERCHANTS

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**Fine Wine & Caviar**

Hosted by  
Alun Griffiths MW,  
Berrys' Wine Director

Guest Speaker  
Sergei Trachuk,  
Owner of Mottra Caviar

Friday, 13<sup>th</sup> November 2009

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