

# Dunbar Charity Wine Events

Autumn 2024

with **Gareth Morgan DipWSET**

in aid of the Scottish Refugee Council (regd charity SC008639)



*Evenings to discover leading wines from across Europe – in a small group round a table – followed by a light supper. All hosted by an experienced wine educator.*

## Wines of the Loire Valley

**Thursday 22 August 2024** 19.30 £25 suggested donation

Book at <https://charwineaug2024.eventbrite.co.uk>

The Loire Valley is one of the most diverse wine regions of France. More than 1000km long, it runs from Nantes on the Atlantic coast (famous for wines such as Muscadet de Sevre et Maine) up to Sancerre which is not far from Burgundy. All types of wine are produced in the Loire: white, red, rosé, sparkling and dessert wines from numerous grape varieties.

This tasting will explore eight different wines from a range of quality producers spread across the length of the Loire.

## Exploring the Crus of Beaujolais

**Thursday 19 September 2024** 19.30 £30 suggested donation

Book at <https://charwinesep2024.eventbrite.co.uk>

The Beaujolais region of France (south of Burgundy and north of the Rhone) is famous for its fresh approachable red wines made from the Gamay grape, grown largely on granite soils.

For this event we will taste eight different wines from the Beaujolais region comparing examples from different villages and producers. We'll include a rare white Beaujolais and seven reds including five from individual villages known as the *Crus de Beaujolais* – top wines that really develop with age.

## Port and The Douro Valley

**Thursday 24 October 2024** 19.30 £25 suggested donation

Book at <https://charwineoct2024.eventbrite.co.uk>

The spectacular Douro Valley in northern Portugal is one of the world's top wine regions, producing Port – probably the most famous fortified wine in the world. But the Douro also produces top class dry wines – both white and red.

In this tasting we will explore three unfortified wines from the Douro or nearby and then *five different Ports* showing the different styles, including a white Port, a tawny Port and two vintage Ports including one over 30 years old!

## Champagnes and other top sparkling wines

**Thursday 12 December 2024** 19.30 £35 suggested donation

Book at <https://charwinedec2024.eventbrite.co.uk>

Champagne is the ultimate wine for celebration as Christmas and Hogmanay come near! It is made to incredibly strict rules, only in the Champagne region of northern France under a *traditional method* with two separate fermentations.

For this evening we will taste four top sparkling wines from *other* regions (but some using the traditional method) and *four different leading Champagnes* (including top producers, a rosé Champagne and at least one vintage Champagne).



### About the Host

Dr Gareth Morgan worked from 2001-2020 as a wine and spirits educator (alongside other roles) – he presented a huge range of wine events to consumer groups, university students and professionals in the hospitality trade. He is co-author of the book *Contemporary Wine Studies: Dancing with Bacchus* (Routledge). He holds the Diploma with Honours of the Wine & Spirit Education Trust and was for 15 years a member of the Association of Wine Educators. He is independent – he was never involved in selling wine.

He is now retired from this work, but he still has an impressive cellar of wine collected over the years. He is delighted to share this with wine-lovers in Dunbar to help raise funds for the Scottish Refugee Council. (He is also available for private wine events with a charity donation or events supporting other charities.)

### Suggested Donations

*These events have no fixed charge* – Gareth hopes participants will be happy to make a realistic donation to support the Scottish Refugee Council – an independent Scottish human rights charity supporting refugees living in Scotland – often some of the most vulnerable people fleeing wars and persecution. A suggested contribution is shown for each event but you are free to give more or less when you book – see links above. Gareth is making no charge for the wines: the only expenses to be deducted will be costs of the bread and cheese supper and any admin/printing costs.

### Practical Issues: Venue/Numbers/Timing/Wines/Food

These events take place at Gareth's home, sitting around a table, with a maximum of 8 guests for each event to allow for plenty of discussion. It is very close to Dunbar rail station and the stop for the X7 or 106 bus. All participants must be 18+. If you would like to come, please book in good time to secure a place – see <https://winegareth.eventbrite.com/> or the individual links above.

Tasting glasses, maps and tasting sheets will all be provided. Each tasting will start at **19.30 prompt** and last up to 90mins with a tasting of eight different wines from the area or region concerned. Samples will be approx 50ml of each wine – equivalent to around half a bottle in total – though spittoons will be available if you don't wish to consume the wines. The range of wines are as shown in the listings above. There will then be some bread and cheese to share at the end (matched where possible to the wines) with a chance to take some more wine to re-taste with food if you wish. Each evening will finish around 21.45.

**First Growths Bordeaux Dinner – 21 November 2024.** The ultimate charity event for serious wine lovers: a five course/eight wine dinner including *two Bordeaux 1er Grands Crus Classés at 25+ years old!* See <https://charwinedinner2024.eventbrite.co.uk>