

In true BAHNO tradition, we would like to invite you to a cheese and wine reception which will take place on a virtual platform after the meeting concludes on Friday 14th May at 17:15pm.

As part of this Cheese and Wine reception, Averys wine merchants and The Fine Cheese Company have offered an exclusive package for our delegates.

These wines have been selected by Averys as a combination of classic French and Spanish and the cheese packages have been especially chosen by The Fine Cheese Company to compliment the wine selection.



Offer for BAHNO delegates



Señorío de Sarría Reserva Especial 2015 - Navarra DO

Navarra lies next door to Rioja, yet has always been less traditional. Its winemakers were some of the first to break rank and use imposter grapes in their wines.

This lavish Reserva is made by Milagros Rodríguez, chief winemaker at the 65 year old winery, Señoría de Sarria, an estate highly regarded worldwide. It lies in Puente La Reina, a village situated at a crossroads where two trails on the historic Camino de Santiago pilgrimage converge. Don Félix Huarte established the estate in 1953, but it was major investment in 2001, in both vineyards and cellar, that saw the most significant step up in quality.

75% Cabernet, with Merlot and Graciano, this is a fine oaked red. Ideally decant and serve with spiced rice or garlic chicken.



Sincérité Sauvignon Blanc 2020 - Loire-Atlantique VdP

Joseph Mellot is one of the foremost names in Sancerre, with a winemaking heritage stretching back to 1513.

The estate is now owned by Catherine Corbeau Mellot who, thanks to a longstanding friendship with our buyer, reserves this Loire Sauvignon Blanc exclusively for our customers each vintage.

That means you can sample the estate's impeccable winemaking without splashing out on a pricy Sancerre.

Made from selected prime plots of Sauvignon grapes from across the Loire region, then aged on lees, Sincérité is an elegant, vibrant white. Crisp and steely with hints of gooseberries, cut grass and elderflower, it makes for a top aperitif.

It works equally well with grilled white fish, noodles with prawns or basil and tofu or with goat's cheese.

Two bottles (one bottle of red and one bottle of white) for £27.99 including P&P (RRP - £46.48)

To access this unique offer contact Averys Bristol Cellars by calling 0117 921 4146.

Opening times: 10:00am - 18:00pm, Monday - Saturday (please note: this offer cannot be purchased online or via the call centre as this offer is unique to the Bristol Cellars)

Please quote 'BAHNO' when placing your order to generate the offer.

You will be required to set up an account so that Averys have your full delivery details; your mobile number and email address will be needed for courier confirmation.

Orders are despatched from the main warehouse and take 2/3 working days for delivery.

Please note: orders should be placed no later than 7th May in order to guarantee delivery before the meeting.

If you wish to purchase other wines, this can be done at the time of ordering with a 10% discount on and free delivery. Visit <https://www.averys.com/> for further information.

THE FINE CHEESE CO.

BATH & BELGRAVIA

Offers for BAHNO delegates

Four Cheese Tasting Selection - £14.99

To pair with Señorío de Sarría Reserva Especial 2015:

GORGONZOLA PICCANTE 125g - Cow, Raw Milk

Gorgonzola Piccante has a firmer paste with a close, dense, mouth-filling texture. The blue veins are more developed and lend the cheese an intense and spicy character. A decidedly grown-up, sophisticated and utterly delicious cheese.

THE FINE CHEESE CO. CHEDDAR 100g - Cow, Pasteurised, Vegetarian

A sweet and tangy Cheddar cheese with a particularly creamy texture and an occasional crystal caused by long maturing.



To pair with Sincérité Sauvignon Blanc 2020:

CROTTIN DE CHAVIGNOL 60g - Goat, Raw Milk

An unpasteurised, small, firm French goats cheese, with an intense flavour.

BRILLAT SAVARIN 100g - Cow, Raw Milk

Rouzaire's Brillat Savarin is the classic and original triple-cream cheese, and is lusciously creamy and sinfully rich.

Click the link below to access this unique offer:

<https://www.finecheese.co.uk/bahno-four-cheese-tasting-selection-may-2021>

Cheese & Partners Tasting Selection - £14.50

CARBONCINO 160g - Cow/Sheep/Goat, Pasteurised
Delicate, fully-ashed mixed milk cheese. Creamy, with just a hint of 'goatiness' and a yielding texture.

THE FINE CHEESE CO. HERITAGE BATH SQUARES 140g
All-butter Bath Oliver-style crackers. Crisp, unsweetened and made with the finest British butter, they are sublime carriers for cheese.

THE FINE CHEESE CO. FIG CHUTNEY 260g
Sweet and fruity, serve with soft cheeses.

THE FINE CHEESE CO. PARMIGIANO REGGIANO CRACKERS 45g
Our take on a cracker made with 33% Gold label 30 month old Parmigiano-Reggiano. Distinctly European with a touch of cool Britannia.



Click the link below to access this unique offer:

<https://www.finecheese.co.uk/bahno-cheese-partners-tasting-selection-may-2021>

10% DISCOUNT CODE - BAHNOMAY10

The Fine Cheese Company have also offered a 10% discount code to BAHNO delegates to use across their website (www.finecheese.co.uk) in one transaction from Friday 14th May 2021 until Monday 14th June 2021.

To apply the discount code to an order, the code will need to be typed into the "Discount Code (If Available)" box on the basket page of our website.

Please note: To ensure your selection arrives in time for the event, please select a delivery date of 12th May at checkout.

Delivery is FREE for all orders over £20.00 in value. For any order lower in value than £20.00, our pricing is very simple, it costs £2.95 to get your order delivered to any address on the GB mainland*.