The BAHNO cheese and wine 'end of conference catchup' is now firmly established and has received great feedback in previous years. Many of you will have missed social interaction with colleagues during the last year. The good news is that the BAHNO virtual conference platform offers a great networking environment for catching up. 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 have offered an exclusive package for our delegates.

These wines have been selected by Averys as a combination of classic French and Spanish.

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 Rodriguez, chief winemaker at the 65 year old winery, Señoria 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.