

Eat, Drink and Enjoy with The Naked Vigneron!

Enjoy beautifully prepared food and wonderful wine in the tranquil surroundings of the pretty courtyard, dining hall or our newly converted venue barn.

Discover the full range of The Naked Vigneron wines during a **private and exclusive** vineyard lunch, dinner or a relaxed supper. Seasonal ingredients are specially prepared and chosen to complement each of the wines. We will happily cater for a range of diets including Vegetarian, Vegan, Wheat free and Dairy free. Prices per person.

Lunch or Dinner and Tour of the Winery **48 Euros**

A seasonally influenced six course feast using locally sourced ingredients and including a selection of Naked Vigneron wines chosen to complement each of the courses. After a relaxed and very leisurely meal we will take you on a tour of the winery where you can discover the ins and outs of organic winemaking.

Picnic by the Pond... or in the Vines!(May -Oct) **29 Euros**

Take a stroll around the place, through the vines, along the rustic chemins and down to the picnic table by the pond. We will bring you a hamper of homemade delicious picnic food and Naked Vigneron wine to enjoy at your leisure. A typical hamper for four contains meat platter, local cheese, pates, freshly baked tart, salads, dips, fresh baguettes, crisps, dessert, and a selection of Naked Vigneron wines.

Early-Bird Supper and Tour of the Winery **39 Euros**

After taking a tour of the winery enjoy a simple supper of apéritif and canapés followed by main course and then a superb platter of regional and local cheeses. All freshly prepared and served with a selection of Naked Vigneron wines. Served 6.30pm till 10.00pm.

All bookings require a minimum of six guests or supplementary charge can be arranged upon request
Prices include the equivalent or thereabouts of one bottle of wine per full paying adult

SAMPLE LUNCH & DINNER MENU

Apéritif of Naked Vigneron Sparkling rosé served with a selection of freshly prepared canapés

Spinach roulade with ricotta and char grilled red peppers, petit salad and pickled radish

Tartlet of slow cooked caramelised onions served with a petit dressed salad

Mousse of smoked salmon with delicately pickled vegetables

Southern style marinated slow cooked pork with seasonal vegetables and salads

Oven roast side of salmon, marinated oriental style served with Asian inspired crunchy salad

Moroccan inspired slow roast lamb with mixed grain pilaf & roast vegetables

Selection of regional and local cheese with pickles and seasonal fruit

Epic double layered black forest chocolate pavlova

Rich chocolate brownie mousse cake with garden fruits

Cranberry, orange & almond torte with a mascarpone vanilla cream & cinnamon sugar

Coffee served with amaretti biscuits

Served with a selection of Naked Vigneron Organic wines from our current vintages

Visitors can join us for wine-tasting and tours throughout the year and are welcome to enjoy the scenic organic vineyards, explore the winery and taste all of our hand crafted wines.

These are two of the most popular tours we offer but we can tailor make a wine tour or tasting to your specific requirements; Sometimes a good idea with larger groups or for corporate events.

Prices are per person for adults and over 16's.

Vineyard Walk and Tasting

15 Euros

The Naked Vigneron is on hand to answer questions and guide you through our beautiful Organic vineyards and farm then it's back to the winery for a comprehensive tasting. Lasts about an hour and a half but visitors are welcome to stay a while longer in the vines and perhaps pick a spot to enjoy a bottle of the latest vintage and breath in the tranquility!

Tour, Talk and Tasting

10 Euros *

A comprehensive, fun and educational tour of the winery. Discover the ins and outs of the organic wine making process and find out about the things that influence the taste of wine. Tastings will include our previous vintages and also a small selection of foody treats to demonstrate examples of food and wine pairing.

* Refunded against a purchase of every six bottles

Bookings for Lunches, Dinners, Supper and Picnics must be made at least two days in advance. It's also a good idea to book in advance for a tour or tasting, although we can sometimes accommodate at short notice.

For further information or to make a booking please phone
+33(0)553 227837 or email amanda@thenakedvigneron.com or visit
www.thenakedvigneron.com

We are open all year

Buy wines direct from the Chateau - Gift vouchers available - Adopt your own row of vines!

Recommended by our clients on [Trip advisor.com](https://www.tripadvisor.com)