



Raventos i Blanc Wine Dinner

Petit Pois Restaurant

Tuesday - March 3rd 2015

6:00 pm

\$65/pp

RSVP 434.979.7647 or info@petitpoisrestaurant.com

Join us for a bubbly wine dinner celebrating some of Catalonia's tastiest sparkling wines! Jot Camps from Raventos i Blanc will be visiting Charlottesville to share their philosophy, their story, and, of course, their wines. Pepe Raventos' great-great-great-grandfather travelled to Champagne and was the first person to bring purposefully sparkling wine to Spain. Pepe's ancestors also founded the legal designation for much of Spain's sparkling wine: Cava. Today, Pepe is trying to re-define high-quality Spanish sparkling wine and the wines at this tasting are glimpses into this vision. Integrally vital to Spain's wine past, Raventos i Blanc is also paving an uncharted path to its future...

CANAPES

Raventos i Blanc *De Nit* 2012

All estate – 55% macabeo , 30% xarel-lo , 10% parellada , 5% monastrell

Assorted canapes to pair with this refreshing sparkling rosé

MOULES MARINIÈRES

Raventos i Blanc *Silencis* 2012

100% xarel-lo

Steamed Prince Edward Island Mussels, burre blanc, and mirepoix, paired with this unique still version of xarel-lo. It's rare to find a still xarel-lo in our market, and the mineral flavors bring out the brininess in mussels!

CRAB STUFFED SHRIMP WITH TROUT

Raventos i Blanc *l'Hereu* 2012

all estate - 40% macabeo , 40% xarel-lo , 20% parellada

Here we'll taste a xarel-lo blend that has been made into a sparkling wine. Some of these grapes are grown on ancient sea beds of sand and shells, making the wine a natural pairing for seafood.

GOAT CHEESE GATEAU

Raventos i Blanc *De la Finca* 2011

45% xarel-lo , 30% macabeo, 25% parellada

This wine has slightly more xarel-lo than the last and will be paired with a rich yet simple goat cheese gateau. The gateau will serve as a nice canvas to showcase the zealous energy packed into this sparkling wine.