

TAURUS

W I N E S



WEDDING WINE GUIDE

ALL YOU NEED TO KNOW ABOUT
CHOOSING THE WINE AND CHAMPAGNE
FOR YOUR WEDDING DAY

THIRD EDITION

INTRODUCTION

Congratulations on your engagement! Now it's time to plan the wedding and we all know wine is a big part of any celebration... So, after 14 years of experience, helping nearly 300 couples a year with their wedding wine, we decided to write this guide to help answer wedding couples' most frequently asked questions.

We hope it will help you make the most cost-effective choice; as well as ensuring there's enough wine for everyone – especially you – to have the time of your lives. Plus, we hope that dealing with a small, friendly independent merchant like Taurus Wines means that sorting out the wedding drinks is actually fun!

HOW MUCH WILL WE NEED?

For a **Champagne** or **sparkling wine** reception allow one glass per person per twenty minutes for the first hour and a glass per half hour thereafter. For example, for a reception of an hour and a half you need to allow about four glasses, which works out at around two-thirds of a bottle. For a **Pimm's** reception you will again need four servings, which works out at about a quarter to a third of a standard bottle of Pimm's, plus 600ml of lemonade per person. *So, for the reception, that's four*

glasses of bubbly per person.

The amount of wine needed at the **wedding breakfast** itself will depend to some extent on whether you have table service or a bar. However, generally about half a bottle per head is required. In the summer this tends to be split two-thirds white to one-third red. In winter it drops to equal quantities of each. For the speeches allow an extra glass per person.

So, during the wedding breakfast and speeches you'll need two-and-a-half glasses of wine per person and one glass of bubbly.

For the **after dinner dancing, drinking and cavorting**, guests tend to have a couple more drinks –especially if the meal finishes well into the evening and the dancing stops at 11pm or midnight. Guests tend to stick to wine, although many hosts lay on beer and cocktails. If you've invited another set of guests to join you for the later part of the festivities, you'll need more wine as these guests are starting afresh and around five or six drinks will be needed per head. *So, for after the meal and into the evening you'll need two glasses of wine per person for day guests, and six glasses per person for any newly arrived evening guests.*

Converting glasses to bottles



Champagne = six glasses



Red or white wine = five glasses



70cl bottle of Pimm's = 15 glasses



If you prefer to negotiate a discount rather than use our sale or return offer, we can normally take around 10% off (sometimes 15% if given a lot of notice) on an order of more than 10 cases. Unfortunately we can't offer sale or return in this instance.

HOW MUCH WILL IT COST?

If you're going for our house Champagne, plus wine in the £7-£8 per bottle bracket, budget £15-£17 per head. If you opt for a cheaper Cava and a five-a-bottle house wine you're looking at £8-£10 a head. Even if you're having inexpensive sparkling wine the biggest single cost of the drinks bill will be the bubbly – typically it's two thirds of the total cost. It's now increasingly common for the groom's parents to make a contribution toward this.

WE'RE BUYING A LOT OF WINE. DO WE GET A DISCOUNT?

Yes, of course. Don't be fooled by the 'three-for-two' offers or 'buy six save 40%' discounts you often see in supermarkets or chain-store off licences. If you see a promotional discount of greater than 15% on any item, the chances are that the pre-sale price was a rip-off. Look at the final price you end up paying rather than the apparent strength of the offer.

HOW DOES YOUR SALE OR RETURN SYSTEM WORK?

Sale or return is when we agree to take back unused stock after your event and refund you the difference. This is limited to up to 25% of any one item and is by prior arrangement and only on current vintages. Most wine merchants only accept the return of whole cases, but we're happy to take part cases as long as the wine is in its original boxes in saleable condition (i.e. no water-damaged labels). Open boxes carefully as only wine returned in unripped, dry original cases can be accepted.

White wine and Champagne bottles lose their labels in wet ice buckets and then aren't returnable. Avoid this by asking your caterer to put them in water-tight bin bags. They'll still chill just as fast, but can also be returned.



WHAT WINE TO CHOOSE?

This is the fun bit! Come and have a browse. You might want to avoid the big brands – do you really want everyone at your wedding knowing exactly what you spent because they saw it on the shelf in Sainsbury's last week? You might also feel that something made in smaller quantities, with more care, is appropriate for such a special day.



Don't be afraid to ask for advice, but also don't over-think it; if you're serving your favourite wine with your favourite food you can't go far wrong. Take every opportunity to taste things – come along to our winter wine tastings, where you'll find many of our party wines open to taste. Details are on the website under the 'wine-tastings' tab, where you'll also find an article about food and wine matching.

It's best to drop into the store and talk things through. You'll have more time if you avoid our busiest day – Saturday – and come mid-week or book an evening appointment.

While you're here, we can give you single bottles (at a reasonable price) to take away and taste – perhaps during your sample meal with your caterer? It does help to pair wine with food and have it correctly chilled, so in-store tastings might not show your choices off to their full potential.

We offer a voucher redeemable against your final bill if you decide to buy your wine from us.

WE HAVE TO PAY CORKAGE AT OUR VENUE – HOW DOES THAT WORK?

Some caterers and wedding venues ask for a corkage charge of typically £10-£15 per bottle if you're providing the wine. This is always painful, particularly if the caterer is serving the drink in your own home. They're often open to negotiation, though, or will exchange corkage for a flat fee to cover the bar staff's time.

It's also worth checking the small print of the contract – does it stipulate the bottle size? If not, using magnums (twice the size of normal bottles) will halve your corkage bill.

If the wedding is taking place at a venue where corkage is being charged, ask the best man or an usher to ask the front of house manager if he can inspect the empty bottles, leftovers and corks afterwards, just to make sure the caterer can count...

HOW DO WE CHILL OUR WHITE WINE, CHAMPAGNE AND LAGER ON THE DAY?

We can lend you large cool boxes that can fit up to 40 bottles and we can supply the ice, too. Chilling wines to perfect temperature will only take 20 minutes if done this way, so it can be a last-minute solution if you don't have fridge space.



For events of more than 250 people, hiring a refrigerated trailer might become the most practical choice. We can recommend contacts to you – the prices vary with season and location, but typically they start at £150-£200 for a weekend. Your caterer may well be hiring a refrigerated trailer of its own for the food – but please don't assume that the wine and

Champagne will fit into it, too. It won't.

WHAT'S INCLUDED IN A 'FULL-SERVICE' PACKAGE?

A full-service package is where we deliver not only the wine, but the glasses (ask about the numerous sizes and styles we can offer), cool boxes and ice, and then collect leftovers and empty bottles after the event. Given the costs involved in this (labour, van fuel, warehousing, glass washing etc) we unfortunately can't offer discounts on this service.

DO YOU SELL BARRELS OF BEER?

We have a fantastic range of local beers available by the bottle and we can stock your wedding bar with barrels and firkins, too. We can guarantee the same price as the local breweries, so why not try a few bottles of the local stock and then let us know what you'd like.

Barrel sizes can be quite hard to get your head around, plus there's the difference between 'bright' and 'sedimented' beer.

Here's what you need to know...

-  Firkin = approx. 72 pints
-  Polypin barrel = approx. 34 pints
-  Minipin barrel = approx. 17 pints

Sedimented or 'live' beer is still on its final ferment and needs to be in position (on a trestle table in the venue or marquee) for up to two days before your event, so it can settle. It will then happily last for four or five days if kept cool and in the same spot. Bright beer is syphoned off a larger barrel and is ready to go without hops or finings in it. It doesn't need settling and can be moved around easily. Any leftovers only last for a day or two, however, and connoisseurs may notice a slight difference in flavour from live beer.

Check out the local breweries that we stock in our *English Wines, Beers and Ciders* catalogue.

WHAT HAPPENS IF WE'VE PAID FOR THE WINE, BUT OUR WEDDING HAS TO BE POSTPONED OR CANCELLED?

Should a paid order be cancelled for reasons beyond your control we will, where practical, offer a credit note. We'll try to be as reasonable as possible and handle things on a case by case basis (no pun intended). Some wedding insurance policies cover all deposits – it may be better for you to simply claim from the insurance company.



ANY OTHER TOP TIPS?

Here are some tried-and-tested ideas to help you personalise your big day and also save yourselves time, money and trouble.



Alternative drinks can make a reception more memorable. **Kir Impérial** (sparkling wine with a drop of framboise) is the perfect summer drink and looks lovely with some tiny wild strawberries in the glass. In winter, **mulled wine** fills the air with a festive atmosphere or **Winter Pimm's** (a brandy-based tiple, mixed with warm apple juice) can be served from Winter Pimm's teapots. Long cocktails such as **mojitos** and dry, but vibrant **Apperol spritzes** are recent big hits, or simply add a pretty, edible **hibiscus flower** that will bloom in the bottom of each Champagne glass.



Naming your own wedding cocktail can be a fun way of personalising your drinks list – you could use all manner of mixers from our **Selsey Mulling Syrup** to some **Hix Fix Morello Cherries** to give your cocktails an edge. Or try His 'n' Hers cocktails chalked up on a board.



Give the non-drinkers a break from water – our **Cornish Orchards** soft drinks are delicious and come in a variety of flavours

including **Elderflower Pressé**, **Pressed Apple Juice** and **Lemonade**. We can also supply you with any sort of fruit juice, so drivers can join in the fun with a fruit punch or **mocktail**.

🍷 Here's a clever tweak to the running order: why not have the speeches at the end of the Champagne reception, before you sit down to eat? The Best Man, Groom and Father of the Bride can then relax during the meal and you don't have to hire a second set of flutes (at around 25p each). The caterer can simply top up the glasses, which means you'll only use about a third of a glass of bubbly a person rather than a full one.

🍷 If you're having your speeches with the dessert, serve a **demi-sec** (medium-dry) Champagne or prosecco. As a general rule, the wine should be slightly sweeter than the food, or the sweetness of the pud will make a dry Champagne taste sharp.

🍷 If you're lucky with the weather, don't let the red wine sit on the tables in direct sunlight. Beaujolais should be slightly chilled (11°-13°C) and all other reds served at up to 18°C. More than this means hot, harsh-tasting wine that no one will enjoy drinking.



🍷 If you're having Champagne, it's best to use a classic flute. Wide, shallow coup-style glasses look beautiful, but let Champagne go flat easily (and make it easier to spill). Modern flutes with hollow stems might look trendy but the Champagne itself can quickly become warmed by the drinker's hand.

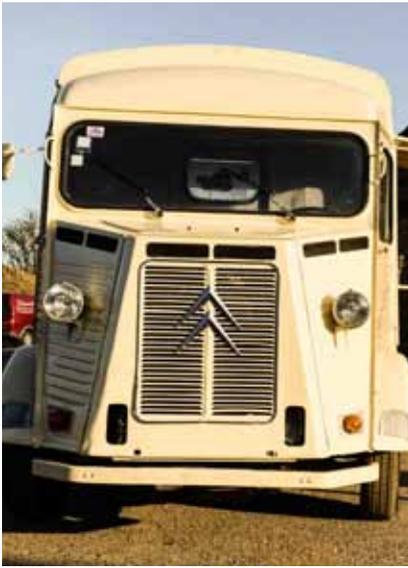
🍷 **Don't forget the ushers!** A bottle of wine or whisky in a wooden box, a smart corkscrew set, a Cuban cigar or a decanter can all make ideal thank you gifts – and we can deliver them all with your wine.

🍷 Rather than return the last few bottles of your wedding wine, ask us for a **wooden gift box** and place a bottle, plus a little note to each other, inside it. Then protect it from damp and bury it in the garden – don't forget where – and agree to dig it up and crack it open it on your first, or fifth, or even 10th anniversary! It'll bring back all the memories of your special day... cheers!

If you have any questions at all, call us on 01483 54 84 84

**AND DON'T WORRY,
EVERYTHING WILL BE FINE...**

**CHOOSING THE WINE IS
THE FUN PART!**



www.taurusontour.co.uk
01483 54 84 84

Whether you're a cocktail-loving party animal or a chilled-out festival lover, we think you'll enjoy having a drink with the blonde bombshell that is Brigitte Bordeaux.

Brigitte is a beautifully converted, 1972 Citroën H Van. She has been lovingly restored to become a fully working mobile bar - something that would add a touch of French chic to any party, wedding or event.

Brigitte comes with her own supply of ice buckets, a beautifully back-lit bar shelves, a bistro-style bar area and oodles of charm. She can come fully loaded with any of Taurus Wines' huge selection of wines, Champagnes, beers and spirits, plus soft drinks and cocktails.

WEDDING SPECIAL
QUOTE 'WEDDING WINE GUIDE'
AND GET £50 OFF YOUR
BOOKING FEE!