



## **NEWS RELEASE**

July 2008

### **Toast to the success of Bristol's new Wine & Food Fair**

With over 90 exhibitors taking part and advance tickets selling well preparations are well underway for the first Bristol Wine and Food Fair. Some 15,000+ people are expected to attend the Bristol Wine & Food Fair which runs from 11 – 13 July on Bristol's harbourside. Full information about the Fair and the programme of events is available on line at [www.bristolwineandfoodfair.co.uk](http://www.bristolwineandfoodfair.co.uk). Early bird tickets cost just £5 per session or tickets can be purchased on the door for £7.

This new three day festival will offer enthusiasts the chance to sample, enjoy, learn and discover more about fine wine and good food bringing together top quality wines from around the world with the best in regional food and fine dining.

The event will provide a showcase for some of the most talented wine producers in the world giving visitors a rare opportunity to taste and buy superb wines not available in mainstream supermarkets. Serious wine connoisseurs and new comers alike can taste and enjoy hundreds of quality wines in the wine pavilions and buy by the glass, bottle or case direct from the producers.

There will be the chance to learn from the experts in tutored wine and cheese tasting sessions and watch cooking in action in the chefs' theatre. Food lovers can sample signature dishes from some of the top local restaurants at a fraction of the cost, enjoy gourmet food and drink from selected artisan cheese and food producers or browse amongst the wide range of stalls in the food & drink market, sponsored by The Gaymer Cider Company, offering some of the best regional produce.

A superb selection of artisan cheeses will be on offer including award-winning cheeses from Trethowan's Dairy, Bath Soft Cheese, Cranborne Chase Cheese and Worthy Farm Cheddar. Visitors will be able to meet these expert producers and find out more about how their cheese is made and best enjoyed.

Tea drinkers will be able to join in special tasting sessions with expert tea buyer Camille Lu from Guangzhou who is flying over specially from China to join the Canton Tea Company at the event.

These exhibitors will be complemented by a mouth watering selection of other regional produce and speciality ingredients from charcuterie, pates, pies and organic meats to preserves, chocolates, puddings and farm ice creams all ready to be washed down with locally brewed beers, ciders and fruit liqueurs.

An impressive range of top quality wine companies have already signed up for the Fair. These include small independent wine growers such as Les Clos Perdus, Domaine Chater and Domaine Treloar who produce excellent hand-crafted wines from their small estates in southern France to renowned wine growers collectives like La Maison Yvonnick Debray from Burgundy, Chateau Guillotin from Bordeaux, Lionel Laffitte from Loire Links and Eric Martin from Bezier.

These companies will be complemented by a number of specialist importers and distributors. Brown Brothers and Cono Sur import Australian and Chilean wine from their own vineyards in their native countries, whilst smaller companies such as Rare and Organic and Great Wines UK source and bring in wines from Italy and South Africa. There will also be specialists who focus on one wine producing area such as Jarvis of St James, who import fine champagnes direct from the Champagne region of France and GB Italia UK who import wines from the La Sarde family estate in Sicily.

Closer to home there will be a UK vineyard section showcasing the best of English wine, including Strawberry Hill in Gloucestershire, Quoins Organic in Bradford on Avon, together with the promotion of established local wine merchants such as Averys, Bristol Wine Company, Coulters Wine Merchants and Corks of Cotham who have all helped elevate the availability of quality wines in Bristol.

These fine wine companies will be joined by some of Bristol's most acclaimed local chefs and restaurants celebrating the city's diverse and exceptional culinary talent. Visitors will be able to sample signature dishes from six top local restaurants including Hotel du Vin, Thali Café and Bells Diner whilst Barney Haughton from Bordeaux Quay will be hosting and presenting the chefs theatre.

Chefs sharing their culinary skills will include well known local names such as Michael Cains from the Abode in Exeter, Rachel Demuth from Demuths in Bath and from Bristol Christopher Wicks from Bells Diner and Mark Evans of Cafe Maitreya. They will be joined by some of

Bristol's most talented rising stars including Eamonn Fullalove chef at the Star & Dove and Josh Eggleton from the Pony & Trap in Chew Magna.

This new event has its roots in Bristol's old Wine Fair, which ran at the exhibition centre throughout the 1970s and 1980s, but has a new look and format. Organisers Chris Scholes and Mike Cardwell wanted to recreate the best of the old event whilst updating it with some modern improvements: "Our event will differ from the old wine fair by combining quality wine and good food. Visitors will have the chance to taste and have fun, to discover what they like and perhaps try something new. We have however brought back the much sought after Wine Fair glasses which will be on sale at the event."



**Ends**

## **NOTES TO EDITORS**

### **Ticket information & Opening times:**

Tickets £5 in advance, £7 on the door. Under 16s free - accompanied by an adult.  
£5 to OAP card holders from Box office on the day

### **Public Sessions:**

Friday 11 July	Day 12 noon – 4pm	Evening – 5.30 – 9.30pm
Saturday 12 July	Day 12 noon – 4pm	Evening 5.30 – 9.30pm
Sunday 13 July	Day 12 noon – 6pm	

### **For further information about the event please contact Bristol Event Management:**

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