

# Truffle Season – An Interactive Cooking Demonstration



For one night only on Thursday, December 10th, consumers have the opportunity to participate in a highly interactive tasting journey curated by [Ariane Daguin](#), Founder, Owner & CEO of [D'Artagnan](#), one of the nation's most illustrious gourmet food purveyors. To bring the concept to life and create decadent pairings, Daguin has partnered with [Champagne Bollinger](#), the iconic family-owned House known for its deeply complex wines, and Bordeaux négociant [DUCLOT la Vinicole](#).

The event will encompass the following elements:

- Champagne Bollinger U.S. Director Valerie McDaniel will begin the experience with an in-depth tasting of the newly released, critically acclaimed La Grande Année Rosé 2012 (96 points, Wine Spectator).
- She will offer background on the exceptional craftsmanship required to produce this prestige cuvée as well as discuss its aromas, beautiful flavor profile, texture, and more!
- As participants continue to enjoy their Champagne, Chef Daguin will offer a foie gras pairing demonstration that will enhance the flavors even more.
- Additionally, Daguin will show attendees how to make her favorite truffle & foie gras pasta dish.
- Benjamin Rousseau, U.S. Director of Duclot la Vinicole, will move our attention to Bordeaux and discuss the 2004 vintage from legendary Pessac Leognan producer Château Haut-Bailly, his suggested pairing for the pasta dish.
- The package is priced at \$499, inclusive of the Champagne and Bordeaux wines, exact details and components of the kit are included below.

What a perfect special date night or gift for gastronomes and wine lovers alike!

PACKAGE PRICING (QUANTITIES LIMITED):

\$499, exclusive of tax and shipping

Please visit this link to register and facilitate the payment process

#### COMPONENTS:

- D'Artagnan Black Winter Truffle (1 oz)
- D'Artagnan Black Truffle Butter (3 oz)
- D'Artagnan Foie Gras Cubes (1 lb – to cook with)
- D'Artagnan Artisanal dried Pasta (1 pack)
- D'Artagnan Torchon de Foie Gras (1 pack)
- Champagne Bollinger La Grande Année Rosé 2012 (1 x 750 mL bottle)
- Chateau Haut-Bailly Pessac-Léognan Grand Cru Classé 2004 (1x 750 mL bottle)

#### VIRTUAL DEMO DETAILS:

Thursday, December 10th at 6:45pm PST

Zoom login credentials will be sent to registered participants ahead of the event

#### La Grande Année Rosé 2012

La Grande Année Rosé is a unique blend of a great vintage Champagne and a red wine from a unique plot, the legendary Côte aux Enfants. The 2012 is a blend of 67% Pinot Noir and 33% Chardonnay, from a total of 21 crus. A delicate rose color on the eye, the nose is greeted by aromas of redcurrant and black fruits that are accompanied by lovely hints of citrus. On the palate, there is a great deal of delicacy. The fruity, spicy, and oral notes on the palate open up to flavors of citrus zest, peach and strawberry. The fresh, mineral palate is complemented by a creamy effervescence and fresh structure, with a racy, saline finish.