

HOW TO CHOOSE WINES FOR YOUR WEDDING RECEPTION

**1. What Kind of Wedding are you having?**

**Outdoors/Summer** - People tend to drink more White/Rose be thirstier, consider a mix of red 30%-white 30% -rosé 30%

**Fall/Winter/Spring** - People tend to be indoors prefer red more ( 60% red- 40% white)

\* Consider serving both red and white for those who have a preference over one.

**2. What Kind of Wines from Burgundy?**

A. Consider the Food You are Serving

- Want to choose wine that complements food rather than overpowers it, good news is Pinot and Chardonnay can be paired with just about everything.

Pinot Noir

- If you're having a **hearty meat dish consider a wine from the Cote de Nuit** which tends to be more robust and powerful ( Gevrey-Chambertin high end / Marsannay lower end).
- If you're having a **duck, chicken, pasta, Salmon consider something lighter Cote de Beaune** ( Volnay high end, Savigny-les-Beaune lower end)

Chardonnay

- Richer styles from Chassagne-Montrachet, Puligny-Montrachet
- Lighter Zester styles from Meursault, Pernand-Vergelesses

\* Consider a cremant (sparkling wine similar to Champagne but much cheaper and produced in the Burgundy region) for the dessert

**3. How Much Wine**

- Depends on number of people, if they like wine, type of reception ( day/night), weather, menu, if you have other alcohol cocktails, younger the crowd more they drink. It is mainly depending on the gender (middle-aged men tend to drink much more than older ladies)
- When ordering from the producer, you will have to buy cases of 6 or 12 bottles (it is very unlikely you can purchase wine to the producer on a per unit base). In this case, do not hesitate to order an extra case. It is always better to have too much than not enough, worst

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case you keep a few bottles which you can open up every year on your anniversary or during Christmas holidays.

Assumption based on 50 guests

- For Dinner where you are only serving wine consider for first 2 hours of dinner:
  - Not Big Drinkers:  
2 glasses per person ( 6 glasses in bottle)  $50 \text{ Ppl} \times 2 = 100 / 6 = 16 \text{ Bottles}$
  - Drinkers:  
3.5 glasses per person ( 6 glasses in bottle)  $50 \text{ Ppl} \times 3.5 = 175 / 6 = 30 \text{ Bottles}$

**After Dinner Bar**

- Open Bar with Liquor then adjust wine to ( .75 glasses per hour)  $50 \text{ Ppl} \times (\text{ number hours of party } 3) \times .75 \text{ glasses} = 112 \text{ drinks} / 6 = 18 \text{ Bottles}$
- If no open Bar then adjust wine to (1.25 glasses per hour)  $50 \text{ Ppl} \times (\text{ number hours of party } 3) \times 1.25 = 187 \text{ glasses} / 6 = 31 \text{ Bottles}$
- Day receptions people tend to drink less so estimate at least 20% less

\* Consider serving other wines at party lower end?

**4. Champagne Toast**

The minimum which can be served : 2 glasses of Champagne for cocktail and toast  
8 Glasses in Bottle  $(50 \text{ PAX} \times 2 = 100 / 8 = 12.5 \text{ Bottles})$

The standard option : 3 glasses  
 $\Rightarrow 50 \times 3 = 150 / 8 = 18.5 \text{ Bottles}$

If serving other cocktails or beer, you can offer 20% less. However it is always better to have a few extra bottles in case the weather is hot or if guests fancy your champagne

If you serve champagne for the dancing party, it is much more popular than the other liquors and you will have to order 30% more bottles

A well-known champagne will usually deplete faster than a less known brand but quality matters too. High quality champagne tends to disappear very quickly !

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**5. Good Value in Burgundy**

Chardonnay: Bourgogne Chardonnay, Macon-Uchizy, Hautes Cotes de Beaune, St. Aubin , St. Romain, Pernand-Vergelesses

Best Value Reds: Bourgogne Pinot Noir, Savigny-les-Beaune, Santenay, Cote du Nuits Villages

\* Consider Cremant de Bourgogne instead of Champagne. They offer a better value for a cheaper price if you select a good cremant.

**6. Other Notes**

- Take a trip to Burgundy to visit the producers and taste their wines, often cheaper to buy right from the winery themselves ( In order to find small unique producers consider googling wine blogs with key words small producer, quality, etc. alternative on this website you can find a list of various producers in the region: <http://www.vins-bourgogne.fr/>.
- Taste them all with your friends and with food, see how much you like them or not
- Consider buying a magnum for you and husband to be to open on an anniversary, magnums age better.

About the authors : Colleen and Nicholas Harbour had a beautiful sunny wedding in Varennes in May 2011 and after this blissful experience, they decided to leave their finance jobs in Luxemburg to live their dream life open a winery in Beaune, the capital of Burgundy wines :  
[www.maisonharbour.com](http://www.maisonharbour.com)