est. 1947

Vintners' Evening

An evening of small-lot wines and seasonal small plates

SATURDAY · NOVEMBER 14 · 2026

Join us at Maison Aurélie for a guided tasting of seven vintages from the cellar — bottles we have set aside, opened, and decanted to share with anyone who would rather sip slowly than hurry on.

"Wine is the most healthful and most hygienic of beverages." — Pasteur

THE FLIGHT

Aperitif
Crémant de Loire, brut

First Course
Sancerre 2022 · Vacheron

Second Course
Saint-Aubin 1er 2020 · Colin

Main
Gevrey-Chambertin 2018 · Damoy

Cellar Pour
Châteauneuf-du-Pape 2010

Coda
Tokaji 5 puttonyos

THE TABLE

Six plates from chef Élise Bardot, written that morning around what arrives from market — chilled almond soup, salt cod brandade, butter-roasted roots, duck rillette, lamb shoulder braised in red wine, and Comté with quince.

THE EVENING

Doors open at six.
Sommelier's introduction at half past.
Service begins at seven.
Coffee and conversation until late.

— Aurélie & the cellar staff

MAISON AURÉLIE · 214 RUE DE LA VIGNE · $145 PER GUEST · RSVP BY NOV 1 · RESERVE@MAISONAURELIE.FR