Dunbar Charity Wine Events

with Gareth Morgan DipWSET

in aid of the Scottish Refugee Council (regd charity SC008639)

Evenings to discover leading wines from across Europe – mostly in a small group round a table – plus a light supper. All hosted by an experienced wine educator.

Garden Wine Tasting with Sausage Supper Fri 11 July 2025 18.30 £28 Suggested donation

Book at https://buytickets.at/charwine/1678784

This is an informal walk-round tasting for up to 24 participants – so do bring your friends! At least 15 wines will be available to taste in different zones of the garden (red, white, rosé, sparkling) all from quality wine regions of Europe. No detailed talks but Gareth will be on hand to answer questions, and around 20.00 there will be a hot sausage and mash supper (meat/vegetarian available).

Exploring the Wines of Languedoc, France	Wines of Southern Spain and Sherry
Thurs 21 August 2025 19.30 £28 Suggested donation	Thurs 18 September 2025 19.30 £28 Suggested donation
Book at https://buytickets.at/charwine/1678276	Book at https://buytickets.at/charwine/1678317
The region of Languedoc on France's Mediterranean coast is home to a huge range of wines, including many from innovative producers. We'll taste white/red/rosé/dessert wines from entry level up to the prestigious top wine of Mas de Daumas Gassac.	This tasting will explore wines from across southern Spain with 4 light (unfortified) wines from regions such as Yecla, Jumilla, La Mancha, Ribera del Guardinia and 4 very different Sherries (three dry, one sweet) from the unique Jerez area of Andalucia.
Unpacking the Top Wines of Tuscany	The Exquisite Wines of St Emilion
Unpacking the Top Wines of Tuscany Thurs 16 October 2025 19.30 £35 Suggested donation	The Exquisite Wines of St Emilion Thurs 13 November 2025 19.30 £35 suggested donation
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Bourgogne Grand Cru Dinner Fri 5 December 2025 19.00 £109 Suggested total contribution

Book at https://buytickets.at/charwine/1678815 (Suggested amount includes the chef-prepared dinner plus an optional donation for wines)

For a few people who love Bourgogne (Burgundy) wines, this event could be one of the most special wine dinners you will ever attend! Following a Champagne aperitif we will enjoy a four course French-themed dinner cooked by a visiting chef. You will taste *four* different *Grand Crus* of Bourgogne (1 white, 3 red) *each paired with a Premier Cru* from the same area – so 8 top Burgundies in all!

About the Host

Dr Gareth Morgan worked from 2001-2020 as a wine and spirits educator (alongside other roles) – he presented a huge range of wine events to consumer groups, university students and professionals in the hospitality trade. He is co-author of the book *Contemporary Wine Studies: Dancing with Bacchus* (Routledge). He holds the Diploma with Honours of the Wine & Spirit Education Trust and was for 15 years a member of the Association of Wine Educators. He is independent – he was never involved in selling wine. He is now retired from this, but he still has an impressive cellar of wine collected over the years. He is delighted to share this with wine-lovers in Dunbar and nearby to help raise funds for the Scottish Refugee Council. (He is also available for private wine events.)



Suggested Donations

These events have no fixed charge - Gareth hopes participants will be happy to make a

realistic donation to support the Scottish Refugee Council – an independent Scottish human rights charity supporting refugees living in Scotland – often some of the most vulnerable people fleeing wars and persecution. A suggested contribution is shown for each event but you are free to give more or less when you book – and you can now Gift Aid your donation if you are taxpayer. See links above. Gareth is making no charge for the wines: the only expenses to be deducted will be costs of the supper and any admin/printing costs.

Practical Issues: Venue/Numbers/Timing/Wines/Food

These events take place at Gareth's home, very close to Dunbar rail station and the stop for the X7 or 106 bus. All participants must be 18+. Except for 11 July, we will be seated around a table with a maximum of 9 guests plus Gareth to allow for plenty of discussion. If you would like to come, please book in good time to secure a place – see www.oinou.co.uk or the individual booking links above.

Tasting glasses, maps and tasting sheets will all be provided. The normal tastings (Aug – Nov) will start at 19.30 prompt and finish around 21.45. Each tasting will explore eight different wines from the area or region concerned – with around a 50ml tasting sample of each wine (spittoons will be available if you don't wish to consume the wines). There will then be some bread and cheese to share at the end (matched where possible to the wines) with a chance to take some more wine to re-taste with food if you wish.



Summer/Autumn 2025