

The French Cellar

32 East Main Street in Los Gatos

A Private Parties & Events Venue

Create your own wine tasting event in a unique, small and intimate setting with lots of atmosphere and loads of French charm, for a minimum of 12 to 32 persons.

We can customize your party or business event by creating a special wine tasting menu to fit your budget and your evening. Whether you wish to greet your guests with a “Bienvenu” Champagne, or go straight to a “Carte des Vins” tasting menu, we can suggest how to present a “Tour de France”, with a sample of your favorite regional wines, or a tasting from one favorite region, such as Burgundy, Bordeaux, and even Champagne!

We suggest for your “Carte des Vins” program of wines, a selection of six mid-range or four high-end Regional wines to be presented either continually or with breaks, to accommodate presentations, special announcements or acknowledgments. The combinations of wines and varietals for a successful tasting are endless. We are happy to assist you in your selection.

TFC will provide a printed program of wines for each guest. TFC will include Evian liter bottles and appropriate stemware, plates & napkins, unless provided by the client for customizing a celebratory event.

TFC can arrange a selection of cheeses, baguettes and fruit for an additional cost to compliment the wines selected, for 12 to 16 people.

You are welcome to make arrangements with your own caterer, to enhance the above or in its place. We recommend our caterer Steve Angelo at [Purple Onion](#) in our building at the corner of College and East Main, to cater wine-appropriate hors d’oeuvres or finger food for groups larger than 16 persons.

We prefer payment by check with 50% of the invoice paid at the time of the agreed arrangement, with the remaining due on the day of the event. Cancellations must be made 1 week in advance to receive back the deposit. Thank you for your understanding.

The French Cellar is available Friday and Saturday evenings 7 PM to 10 PM, and Sunday late afternoons from 5 PM to 8 PM, or by special arrangement.

Please call us for a proposal customized to your event. We are here to make your event memorable and enjoyable, and to share our knowledge of the great wine finds of France!



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Fromages Recommendations

“To Brie or Not To Brie”

...anonymous

FROMAGE	TYPE	ORIGIN
Brie Florette Chèvre	double crème	goat, Rhône-Alps
Brie Fromager d’Affinois	double crème	cow, Sud-Rhône
Brie Fromager des Clarines	double crème	cow, Franche Comté
Brie de Nangis	double crème	cow, Île-de-France
Brillat-Savarin	triple crème	cow, Normandie
Bucherondin	firm pâte	goat , Midi-Pyrénées d’Ariège
Camembert Fermier	double crème	cow, Normandie
Epoisses	AOC artisanal*	cow, Bourgogne
Napoléon’s favorite with Chambertin, pairs with Pouilly-Fuissé, Sauternes, Marc. Strong-smelling, yet smooth tasting with salt, sweet and milky flavors in a pâte form		
Mimolette (Boule de Lille)	firm to hard	cow, Lille
Dry, hard with cheddar undertones, the #1 cheese pairing in France for Champagne		
Montbriac	mild crème bleu	cow, Auvergne
Morbier	AOC artisanal*	cow, Franche-Comté
Pont l’Eveque	AOC artisanal*	cow, Haut-Basse Normandie
P’tit Basque	hard, dry	sheep, Aquitaine-Pyrénées

*AOC: Appellation d’Origine Côtrolée. (AOC), translates as "controlled designation of origin". The AOC label guarantees that a product of quality has been made within a specified region of France following established methods of production set by the government.

Artisanal: An individual producer uses the milk of animals raised on his or her farm or buys milk to make cheese of limited quantities.