



'26 Table Talks

1. **Back to the Future !** Is there a retro vibe permeating food AND wine culture? What happened the foam and gel thing (Not that we're complaining)
2. **The ZiNG! Thing! Food and Wine Synergy** An experiential workshop exploring food and wine together using biochemistry and our instinctive responses to make the most of any meal.
3. **Albariño/Alvarinho!** Personalities and places to explore with this amazing grape.
4. **Cider Speak** A great fun tasting and talk where we challenge volunteers (it might be you!) to look at ciders more like we do wines BUT do we have a language for that yet? Let's talk about it.
5. **NO & LO** The explosion of this category! Generational influence. We will look at the no-lo Luxury sparkling beverages occupying slots on high ticket champagne lists internationally.
6. **WINE!** growing in Louth? Absolutely! Meet the man from France who planted one vineyard near Annagassan and now another on the Drogheda side outside Dunleer. Twenty acres of wine grapes, just over the road.
7. **SANGIOVESE!** Alone and in blended wines, one of the food-friendliest red grapes out there. MANY places to explore thanks to this grape friend.
8. **The Style Council** This is going to be a-mazing this year, major talent in the mix! This is what happens. We introduce Chef & Sommelier teams. They interpret TWO wines each & create a bite-size food pairing. They then tell us about their pairings, *their* style.

The theme for 2026? **'Fast Food that isn't!'**