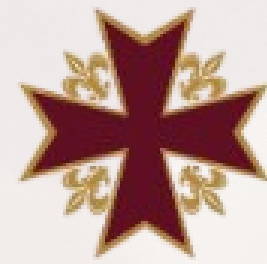


Wine Tasting on the Terrace Overland Park Arboretum & Botanical Gardens

JULY 16, 2026



Bourgmont
WINERY

Cuvée Sparkling - This Méthode Champenoise sparkling wine, made in a brut style, uses our Frontenac Gris grape. It has notes of lemon, peach, and apricot, finishing with a light floral character.

Pairing: Spinach Spanakopita

Voyageur Blanc - Our dry white blend, offers a crisp, balanced profile with vibrant tropical fruit notes and a clean, refreshing minerality.

Pairing: Caprese Skewer

Seyval - Enjoy the refreshing tropical flavors and the minerality that Seyval is known for. Pairing: Balsamic Strawberry Crostini with Ricotta Base

Chambourcin - Our 2023 Chambourcin is a classic take on a classic varietal. Led by ripe cherry and raspberry, aging in both French and American oak. Pairing: Glazed Steak Skewer

Voyageur Rouge - This version of our dry red blend is medium-bodied and earthy, with notes of plum, blackberry, and cherry. It is our estate's expression of an easy-drinking, cool-climate red wine blend.

Pairing: Pots de Crème a l'Orange



**Wine Tasting sponsored by
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