

SCANDINAVIAN CELLO SCHOOL

WE WISH YOU A VERY HAPPY CHRISTMAS 2020 AND A GOOD NEW YEAR!!

2020 has been tough for many of us, so for Christmas 2020 we want to offer something very special to bring this year to a lovely end!

We want you to have as great an experience with food and drinks in your own homes as our students and guests receive when they visit the world's first ever permanent cello center and retreat! Therefore now when you are based in Denmark and **make a donation** to Scandinavian Cello School **we will match it with a wonderful gift** to the same value of your donation.

Choose from splendid French wines, 1ere Cru Champagne, Foie Gras, home smoked salmons, and so much more....

(Your gifts can be picked up either in Stevns or Copenhagen at a mutually convenient time)

This new initiative is made possible by long term relationships with our partners and each gift has been selected with years of experience, contacts with local producers and merchants by SCS founder Jacob Shaw.

You can donate via bank transfer, cash or mobile pay. On donating, you will also become a member of the SCS association, where you are kept up to date with the latest student news and even get free access to a yearly concert in Stevns. For more details just get in touch with us.

For every donation over 1100 dkk our artistic patron Maddalena Del Gobbo will give you a copy of "Maddalena and the Prince" released on Deutsche Grammophon. This CD was nominated for an International Classical Music Award and project managed by Scandinavian Cello School consultancy in the same year that the SCS cello ensemble appeared at the Vienna Philharmonic Orchestra annual ball in the Musikverein.

So join us in celebrating Christmas this year - donate to Scandinavian Cello School and have a little part of our SCS in your own home!



www.scandinaviancelloschool.com

Why not celebrate with some bubbles....?

SPARKLING			%					Donation / DKK
Crémant de Loire	2018	Chardonnay Pinot Noir	12	Loire Valley	Citrus notes, dry and light	Aperitif, sushi, shellfish, poultry		90
Champagne "Gisèle Devavry" 1ere Cru Brut	N.V.	Chardonnay Pinot Noir Pinot Meunier	12	Champagne	White Fruits, floral and fruity with a hint of saltiness.	Aperitif, sushi, shellfish	Bronze Medal (Decanter) Selected Champagne (Hachette)	250

Perhaps you prefer some white wine:

WHITE								Donation / DKK
Mâcon Villages	2018	Chardonnay	12.5	Mâcon Villages (Bourgogne)	Citrus notes, tender and light	Aperitif, Starters, fish, shellfish, charcuterie		80
Sauvignon de Touraine	2019	Sauvignon	12.5	Touraine	Floral nose with fantastic finish and lemon high notes	Aperitif, grilled fish, seafood, charcuterie		65
Côtes du Rhône	2018	Grenache Blanc, Marianne, Clairette, Viognier, Roussanne, Bourboulenc	13	Côtes du Rhône	Fresh and crisp with white fruit aromas	Aperitif, fish, cheese		60

Here you can pick some very easy drinking wine - our guests at SCS know and love these red wines!

RED 1			%					Donation / DKK
Le Cirque	2016	Grenache, Carignan, Syrah	14	IGP Côtes Catalanes (Languedoc-Roussillon)	Jammy dark berry fruits - full bodied with soft tannins and a spicy finish	Beef, Veal, Pasta, Roasted Vegetables	88 Parker points. Consistently high scored with numerous reviewers as a low cost high quality wine	80
Domaine Aubert	2019	Grenache, Mourvèdre, Syrah	14	Côtes du Rhône Villages	Intense red berries, elegant nose with strawberries, blackcurrants and raspberries	Beef, Lamb, Cheese	Silver medal at the ORANGE wine competition	80
CDR Villages Vieilles Vignes		Grenache, Syrah	13	Côtes du Rhône Villages	Dressed with purple and velvet taste, the flavour is concentrated and silky	Soft Cheese, Red meat, Game		80
Famille Perrin (Réserve)	2017	Grenache, Mourvèdre, Syrah	14	Côtes du Rhône	Fruity and fleshy with beautiful tannins. Deep colour with finesse, elegance and a beautiful freshness.	Beef, lamb or poultry	90 Parker points 88 Wine Enthusiast 88 Jen Dunnuck	90

But for the ultimate celebration how about something a little more exclusive on the dinner table:

RED 2			%					Donation / DKK
Bouchard & Fils	2018	Pinot Noir	12.5	Bourgogne	Red Cherry, raspberry on the nose, elegant blend and light to drink	Lean meat, poultry, pasta	Made since 1731 87 Parker Points 5* Jyllands Posten	150
Château Tour St. Joseph	2015	Merlot, Cabernet Sauvignon, Cabernet Franc	13	Haut-Médoc (Bordeaux)	Ripe, dense with great structure - alongside layers of rich blackberry fruits	Beef and venison	Cru Bourgeois Bronze Medal at the French Wine Competition 91 points wine enthusiast	160
Château Sirène	2016	Merlot, Cabernet Sauvignon, Cabernet Franc	13	Saint-Julien (Bordeaux)	Fabulous colour, expressive on the nose with black fruit, cloves and oak. High tannin yet well balanced	Stews, cheese, roast meat	Wine made by Chateau du Glana	250
Château Beau-Site	2013	Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot	13	Saint-Estèphe (Bordeaux)	Subtle, layered and balanced wine. Nose of black fruits with slight plum on the tongue	Game, Poultry, Beef, hard cheese	Cru Bourgeois Top 2% of wines in the world on Vivino and one of the oldest estates in the Médoc. Consistently rated in the 90's by top reviewers such as James Suckling and Robert Parker	260

SCS prides itself on having very unique treats for our visitors, and the following gifts you will never find anywhere else in Denmark:

DIVERSE			%		Donation / DKK
Pineau des Charentes	N.V.	Chalais	17.5	Pineau des Charentes: the ultimate aperitif wine or afternoon tippie, an ancient method blending unfermented grape juice with fortified cognac for a drink originally enjoyed with the other local speciality: Foie Gras. Crisp, sweet and pure velvet to drink!	50cl 150 75cl 200
Cognac	25 year old	Bon Bois	13	Most commercial cognacs are a blend of different producers, yet here is a pure version produced by an old family for generations which is not commercially available. Guaranteed to be a minimum of 25 years old, this is a rare gem, that is completely unique, bringing your tastebuds to caramel, soft and just a little too easy to drink at the end of a meal....!	33cl 250 50cl 350 70cl 500

FOOD				Donation / DKK
Foie Gras		Chalais	Mi-cuit (ready to serve), specially prepared for Scandinavian Cello School by a local farm producer in South-West France. The ducks are raised outdoors to the highest standards and prepared with top quality, before being vacuum packed and deep frozen for freshness, quite simply "a must" for any special occasion. NB: The average size of the package is 120g (around 140 dkk) good for 2 people. Recommended to defrost slowly in the fridge 24 hours before usage and will be good for a further 4-5 days before opening.	1190 dkk / kilo
Mousse de Canard		Chalais	Classic French mousse made in South-West France. Ideal as an aperitif (spread on toast), a starter (served as a slice with salad) or for the ultimate luxury smørrebrød lunch with Danish pickles! NB: The average size of the package is 200g (60 dkk) and it comes vacuum packed and frozen. Defrosts in a few hours and will be good for a further 6-7 days before opening.	300 dkk / kilo
SCS Hot or Cold Smoked Salmon Trout		Lund Stevns	Fished by Scandinavian Cello School, prepared and hot or cold smoked with local wood in the student made smoker! NB: The average size of a package is 240g (around 60 dkk) but we can smoke to order. Vacuum packaged to store (up to 10 days) or freeze until you are ready to eat.	250 dkk / kilo
SCS Salmon Trout		Lund Stevns	Fished by Scandinavian Cello School, vacuum packed and frozen within one hour of arriving back from the fishing boat. We have various sizes available from small fillets up to whole fish (3-4 kilo). Usually defrosts within 4-5 hours.	120 dkk / kilo



SCANDINAVIAN CELLO SCHOOL
founded in 2016 to support, educate and promote young cellists

Blev medlem af SCANDINAVIAN CELLO SCHOOL

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CVRP-nr: 1024204363

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Fulde navn

Adresse

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Tel

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Dato og underskrift:

DONATIONS

Reg 5501 / Konto 8978945377

MobilePay 42765540

BIC SWIFT - NDEADKKK

IBAN - DK80 2000 8978 9453 77

DONATION AMOUNT:

GIFT ITEM:

QUANTITY:

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