

RATE CARD



2026/2027



Weekly wine tastings central London:

Our client wines join our weekly trade and press tastings in central London at our exclusive tasting room - Each tasting is paired with fine foods from our chef.

Our guests taste and score each wine and we report back to our clients on a regular basis feedback focused on pricing / value for money.

Popular events such as 'What in the Somm?' for respected sommelier of HoReCa locations across London to 'Thought Leaders & Honest Debates' attracting senior wine professionals to include importers and distributors from across the UK and Master of Wines take place every month.



One to One Tastings and Online:

Throughout the consultancy period, separate one to one tastings at our own tasting room and onsite with warm leads / interested buyers / online bookings will take place outside of our scheduled monthly tastings. Additionally, any bookings requested by our client wineries at our tasting room will be fulfilled. We also recommend to consider an online live video presentation of client wineries with invited guests to taste wines at home/office locations nationally.

"We like to say that our tasting room in central London is also the tasting room of the clients we work with. Upon pre-booking, rest assured that your wines will be shown professionally to any bookings you require us to undertake." **Christopher Walkey cofounder Clerissa**





Building Consumer Awareness:

The value of *consumer persuasion* on HoReCa locations remains an importat influence on buyers in the UK market - If your serious wine buying customers like a wine, it is likely that your sales pipeline will agree and purchase too.

Our client wines partake in selected wine club tastings at venues and for hosts, across London, building awareness of the terroir of their region and quality of wines produced.

"Remember, consumers buy wines and dictate the market, senior wine critics rarely pay for wines they critique. Consumers are key!"

Christopher Walkey co-founder Clerissa



Masterclass(es):

As part of our brand development of our client wines, it is highly recommended that one or more central London masterclasses take place, hosted by a senior Master of Wine, to highlight the winery / terroir / wines. We welcome attendance from senior team members of our client wineries at these masterclasses. Masterclass size around 12 senior wine professionals to include buyers, journalists, influencers. Location and additional costs to be agreed and confirmed by both parties.





Fine foods and wine pairing dinner:

An opportunity for an exclusive fine dining experience to pair a range of wines from a client winery and fine gastronomy delights to show versatility of wines.

A wonderful occasion for a senior member of the client winery to attend and introduce the company and the expressive terroir producing their wines.

A fine dining location and costs to be agreed by both parties.





Unique Clerissa Scoring:

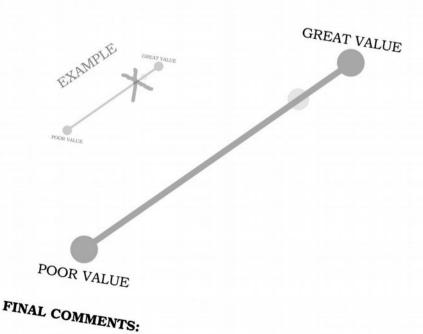
It is highly important that clients understand and receive genuine feedback from professionals who taste their wines. At Clerissa, we focus on the most important subject within the UK wine market and that is the 'cellar price' - Each of our client wines tasted will receive a detailed score on value for money so that we can work within the parameters of buyer requirements and to increase positive leads and sales.



WINERY:

WINE LABEL:

EX-CELLAR PRICE:







Pricing:

Package 1: Market research £500 PCM

Package 2: Finding importers / distributors £1,000 PCM

Package 3: Full management and support £1,500 PCM

Bespoke Package: TBC

Masterclass: £1,500 plus venue costs.

Food and Wine Pairing Dinner: £1,000 plus venue costs.



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