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Master chef and wine guru create a Sparkling Weeks menu

Viking Line's culinary spring culminates this May with its Sparkling Weeks. Passengers will be offered a menu by master chef Michael Björklund, paired with top quality champagnes and other sparkling wines selected by Master of Wine Essi Avellan. To accompany these culinary theme weeks in the restaurants on board, Avellan has also selected affordable sparkling wines for the shops on Viking Line's ships.

Finland's first Master of Wine, Essi Avellan, and Michael Björklund, famous from the television programme "Strömsö" and voted Chef of the Year in both Finland and Sweden, will be inviting Viking Line passengers to enjoy a unique combination of food and beverages.

"We rarely get a chance to enjoy a collaboration between two professionals of this calibre. It is a great honour for us to provide the passengers on all of our vessels with the opportunity to familiarize themselves with the fruits of these two experts' work," says Viking Line Restaurant Manager Bodil Ståhl.

The special menu during Sparkling Weeks will include frothy seafood soup with seared scallops, pork roulades with mushrooms and cheese and lightly frozen milk chocolate mousse with raspberries and toffee. To accompany your food, you can choose a beverage package planned by Essi Avellan, consisting of champagnes or other sparkling wines. The Sparkling menu will be offered on all Viking Line vessels in May, 2015.



Sparkling wines and champagnes increasingly popular

Sparkling wines and champagnes have become more and more popular among Finns, and this is also evident on Viking Line's vessels. On-board sales of sparkling wines have climbed by double-digit percentages in recent years. This growing interest is especially true of champagne. For example, champagne sales in Viking Line's restaurants doubled from 2012 to 2014.

Our long-time wine expert Essi Avellan has once again handpicked some really affordable gems for the shops on board. The shops will offer a selection of champagnes from famous estates such as Dom Pérignon, Krug, Taittinger and Pol Roger and top-quality specialities from smaller domains, such as Pascal Doquet Vertus Premier Cru 2004. In honour of the Sparkling Weeks, the Viking Line vessels will also offer the new vintage of Veuve Clicquot La Grande Dame, 2006, which is being pre-launched at the global level.

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