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**Toast 2012 with New International Champagne Experience
at The Brown Hotel's Lobby Bar**

*Chef Laurent Géroli Creates Special Small Plate Menu for Champagne and
Sparkling Wine Pairings*

LOUISVILLE, Ky. (December 19, 2011) - - - This winter, The Brown Hotel is inviting guests to take pleasure in some of the world's finest champagnes and sparkling wines at price points that are every bit as palatable to the taste as they are to the wallet. Beginning on New Year's Eve and continuing every Friday in January and February, The Brown Hotel will offer a special Champagne Tasting Menu in its famed lobby bar from 4 to 7 p.m. and again from 11 p.m. to 1 a.m. The tasting menu will feature three specialty champagne and sparkling wine offerings by the glass and a series of small plates created to accompany the bubbly.

"We wanted to afford our guests the rare opportunity to sample some of the world's most expensive and luxurious champagnes and sparkling wines at a fraction of the cost," said Brad Walker, general manager of The Brown Hotel.

The highly sought after selection of bubbly and sparkling wines by the glass includes:

Feuillatte Palm D'Or

Chouilly, France

Hand-crafted using grapes from eight famous Grand Cru Vineyards, this artisan champagne features aromas of white flowers and honey with spicy notes and a distinctly mineral quality.

\$15

Perrier Jouet Grand Brut

Champagne region, France

This lively, dynamic champagne encompasses a wide range of flavors including white flowers, pineapple and grapefruit to create a perfectly balanced blend.

\$8

Roederer Estate Brut

Anderson Valley, California

An estate-grown blend of Chardonnay and Pinot Noir featuring almond tones with fresh apple and pear flavors. Selected as one of Wine & Spirit magazine's 100 Best Buys of 2011.

\$6

Chef Laurent Géroli's small plates:

Kentucky Country Ham Brioche

Served with Paddlefish caviar, sour cream, chives and capers
\$5

Deviled Egg Trio

Smoked salmon mousseline, roasted bell pepper and artichoke puree
\$4

Hawaiian Tuna Poke

Black seaweed salad served on fried wonton
\$7

Mini Pineapple Savarin

Served with cream Chantilly
\$4

Lobster Macaroni and Cheese

\$8

In honor of the new champagne tasting menu, the hotel will be offering patrons a specialty priced hotel package for two. Guests who mention the champagne promotion will receive an overnight stay complete with chocolate covered strawberries upon arrival and a Hot Brown lunch for two on either the Friday or Saturday of their stay. The special package is available for \$139 plus tax on Friday nights from January 6 through February 24, 2012 and also includes valet parking, free wireless internet and complimentary airport transportation. The promotion is also available on New Year's Eve at a rate of \$219 plus tax. Call (502) 583-1234 for reservations.

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for 87 years. It is home to the AAA Four-Diamond English Grill and the casual venue J. Graham's Café, where guests can try the legendary sandwich called "The Hot Brown." The Brown Hotel holds a AAA Four-Diamond rating and is also a member of Preferred Hotels and Resorts and Historic Hotels of America. For more information on this luxury hotel, visit www.brownhotel.com or call (502) 583-1234.



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The Brown Hotel is an 1859 Historic Hotel and holds a AAA Four-Diamond rating.