

the Cabaret at the square

Wine Flight
February 6, 2013

From France
with Love
Valentine's Wines



The pictures of food come from Mimi Thorisson wonderful blog, Manger, which chronicles her life in Medoc and there are many wonderful recipes to be found there.
<http://mimithorisson.com/life-in-medoc>

2010 Château La Freynelle Bordeaux Blanc

This wine is blended from 50% Sauvignon Blanc, 30% Sémillon, and 20% Muscadelle.



Tasting Notes:

Very pretty floral and stone fruit aromas waft up from the glass, with apple, peach and pear showing as well. There is apple and pear on the palate with Meyer lemon adding a citrus tang. Partial malolactic fermentation softens the palate, acids are well balanced, and the finish is buttery.

Food Pairings:

Try with a salad of Frisée with poached egg and bacon, drizzled with a light, honey mustard vinaigrette.

PLCB 516009 @ \$12.99*

*This is for the '09 vintage.

2010 Jean-Baptiste Adam Gewurztraminer Reserve, Alsace

Tasting Notes:

The wine has a light golden hue and carries aromas such as pineapple, rose petals, honeysuckle, as well as a hint of pepper and spice. On the palate, the attack is smooth and deep, with flavors of sweet spice that intermingle with vibrant acidity and an overall freshness.



Food Pairings:

Pair this sweetly spicy wine with an appetizer of chicken liver pâté, wine-soaked figs and caramelized, spicy walnuts. For an entrée, this wine goes well with lobster and other shellfish.

PLCB 519731 @ \$15.99

2010 Château de Montfaucon Côtes du Rhône

According to French wine law, Côtes du Rhône is a wine that can be made of a blend of up to 23 grapes; that is usually red but can also be white.



This wine is a blend of typical Rhône grape varieties: Grenache, Syrah, Cinsault and Carignan.

Tasting Notes:

Lovely currant and Damson plum jam aromas and flavors backed by black cherry, garrigue, mineral and graphite notes that leave a mouthwatering feel on the finish. This wine benefits from decanting before drinking so that the tannins have a chance to soften.

Food Pairings:

Start with Gratinée Lyonnais and then try a traditional French lamb stew called Daube d'agneau,

PLCB 527493 @ \$12.99

2010 Complices de Loire Chinon la Petite Timonerie

France has more cabernet franc vineyards than any other region in the world. In the Loire Valley, Timonerie is used as a synonym for castle. These grapes are grown on clay and gravel soil.

Tasting Notes:

This 100% Cabernet Franc grape wine is fruity, soft, and exudes aromas of red berries. Servings on the warmer end of the spectrum may seem fruitier and less dry.

Food Pairings:

Pair with mussels and oysters or sautéed mushrooms stuffed in fried green peppers, lentil soup with ham hocks, and an herb crusted rack of lamb.

PLCB 527676 @ \$14.99

