



VW Academy – FRANCE, 29 January 2006

Wine # 1 – T'air d'Oc Sauvignon Blanc 2005.

Producer	Domaine Gayda
Grapes	Sauvignon Blanc 100%
Region	Languedoc
Country	France
In a word	Fruit packed
Tasting	Fruit packed yet balanced, with typical Sauvignon freshness.
Alcohol	13% vol
Serving Temperature	10-12 degrees
Food match	Crab Risotto with Clams (or mussels!)
Chef/book:	Darron Bunn, The Greyhound, Hampshire, "The Gastropub Cookbook"

Your Notes:



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Wine # 2 – Domaine Jean Marc Brocard Chablis 2004.

Producer	Jean-Marc Brocard
Grapes	Chablis 100%
Region	Burgundy
Country	France
In a word	Chalky
Tasting	Elegant, dry with fine minerality and a clean finish.
Alcohol	12.5% vol
Serving Temperature	10-12 degrees
Food match	Chicken baked in a bag with mushrooms and thyme.
Chef/book:	Jamie Oliver, "Happy Days with the Naked Chef"

Your Notes:



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Wine # 3 – Domaine René Muré Alsace Gewurztraminer.

Producer	Domaine René Muré
Grapes	Gewürztraminer 100%
Region	Alsace
Country	France
In a word	Spicy
Tasting	Opulent mix of lychee & spiced/dried fruits with great length.
Alcohol	13%. vol
Serving Temperature	10-12 degrees
Food match	Baby artichoke salad
Chef/book	John Burton Race, "French Leave"

Your Notes:



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Wine # 4 – T'air d'Oc Syrah 2004.

Producer	Domaine Gayda
Grapes	Syrah 100%
Region	Languedoc
Country	France
In a word	Chunky
Tasting	Smooth black fruits with classic peppery kick.
Alcohol	13% vol
Serving Temperature	10-12 degrees
Food match	Tray baked lamb with aubergines, olives & mint oil
Chef/book	Jamie Oliver, "Happy Days with the Naked Chef"

Your Notes:



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Wine # 5 – Delas Côtes du Ventoux 2003.

Producer	Delas
Grapes	Grenache 80% Syrah 20%
Region	Southern Rhone
Country	France
In a word	Ripe
Tasting	Ripe & fleshy with bright blackcurrant fruit & cigar box finish.
Alcohol	12.8% vol
Serving Temperature	18-20 degrees
Food match	Poulet Basquaise
Chef/book	John Burton Race, "French Leave"

Your Notes:



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Wine # 6 – Ch Liversan, Cru Bourgeois, Haut Médoc 2001.

Producer	JM Lapalu
Grapes	Merlot 50% Cabernet Sauvignon 49%
Region	Haut Medoc
Country	France
In a word	Classic
Tasting	Ripe & fleshy with bright blackcurrant fruit & cigar box finish.
Alcohol	13% vol
Serving Temperature	18-20 degrees
Food match	Mini Boeufs en Croute
Chef/book	Delia Smith, "How to Cook" (Book Two)

Your Notes:



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