



Short Breaks to the Vines, 5 March 2006

Wine # 1 – Ch Lamargue, Costieres de Nimes 2004.

| | |
|---------------------|--|
| Producer | Chateau Lamargue |
| Grapes | 50% Grenache Blanc, 50% Rousane |
| Region | Languedoc |
| Country | France |
| In a word | Aromatic |
| Tasting | Refreshing melon & mango fruit with a crisp, dry finish. |
| Alcohol | 13.5% vol |
| Serving Temperature | 10-12 degrees |
| Food match | Seared Tuna Salade Niçoise |
| Chef/book: | The Angel Inn, North Yorkshire, "The Gastro Pub Cook Book" |

Your Notes:



Click, Taste, Chat!





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Wine # 2 – Zorita Blanco 2004.

| | |
|---------------------|--|
| Producer | Hacienda Zorita |
| Grapes | Viura 60%, Sauvignon Blanc 40% |
| Region | Castilla y León |
| Country | Spain |
| In a word | Juicy |
| Tasting | Fresh peach flavours combined with herbaceous notes. |
| Alcohol | 12.5% vol |
| Serving Temperature | 8-10 degrees |
| Food match | Salt & Pepper Squid |
| Chef/book: | Nigella Lawson, "Nigella Bites" |

Your Notes:



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Wine # 3 – Domaine Gayda, Sauvignon Blanc Reserve 2004.

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|---------------------|---|
| Producer | Domaine Gayda |
| Grapes | Sauvignon Blanc 100% |
| Region | Languedoc |
| Country | France |
| In a word | Elegant |
| Tasting | Classy Sauvignon with an elegant citrus palate & long finish. |
| Alcohol | 12.5% vol |
| Serving Temperature | 8-10 degrees |
| Food match | Fresh oysters |
| Chef/book | James Booth's own! |

Your Notes:



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Wine # 4 – Ascheri Dolcetto d'Alba 2005.

| | |
|---------------------|---|
| Producer | Cantina Giacomo Ascheri |
| Grapes | Dolcetto 100% |
| Region | Piemond |
| Country | Italy |
| In a word | Fresh |
| Tasting | Light style - fragrant cherry & redcurrants on nose & palate. |
| Alcohol | 12.5% vol |
| Serving Temperature | 16-18 degrees |
| Food match | Rotolo di Zucca e Ricotta |
| Chef/book | Jamie Oliver, "Jamie's Italy" |

Your Notes:



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Wine # 5 – Zorita Tinto.

| | |
|---------------------|---|
| Producer | Hacienda Zorita |
| Grapes | 100% Tempranillo |
| Region | Arribes del Duero |
| Country | Spain |
| In a word | Rounded |
| Tasting | Spicy chocolate nose with rounded fruit & oak in the mouth. |
| Alcohol | 13.5% vol |
| Serving Temperature | 16-18 degrees |
| Food match | Aromatic Lamb Shank Stew with Couscous |
| Chef/book | Nigella Lawson, "Nigella Bites" |

Your Notes:



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Wine # 6 – TRE, Brancaia, Tuscany 2004.

| | |
|---------------------|--|
| Producer | Brancaia |
| Grapes | Sangiovese 80%, Merlot 10%, Cabernet 10% |
| Region | Tuscany |
| Country | Italy |
| In a word | Refined |
| Tasting | Delicious dried fruit Sangiovese character with silky texture. |
| Alcohol | 13% vol |
| Serving Temperature | 18-20 degrees |
| Food match | Pici con Ragù (pasta with Veal in tomato sauce) |
| Chef/book | Jamie Oliver, "Jamie's Italy" |

Your Notes:



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