



Wine Flight March 6, 2013

March is for Malbec

The name comes from Bordeaux, but Argentina made Malbec popular recently, helped by the value of the dollar against the peso. The grapes are from the south of France and traditionally known as Auxerrois or Côt in Cahors. Argentinian Malbec tends toward a new world style, using prominent new oak and displays less tannins and a more pronounced, silky texture. The French expression, on the other hand, is earthy - expressing terroir. In Cahors, merlot and tannat are used for blending and the flavors and textures are a bit more rustic and chewy. Malbec itself is used as a blending grape in Bordeaux. French Malbecs often get even better a day or two after the cork is pulled.

2010 Kris Malbec Delle Venezie, Italy

Tasting Notes:

With a dark violet color and aromas of blueberries, cherries and a hint of earth, this lush Malbec has a fruit forward palate and a balanced, firm acidic structure.

Food Pairings:

Try this Italian Malbec with rare steak covered with parmesan butter, truffle shavings, and arugula.

PLCB 516360 @ \$14.99



Malbec and Truffles

Because truffles grow in the French region of Cahors which produces Malbec, they are a perfect pairing for this wine. Female pigs have an innate ability to smell truffles because the tuber secretes a pheromone that resembles the sex hormone secreted by wild boars.

2010 Clos La Coutale Cahors, France

Cahors is known as the "black wine" of the Southwest—the deeply inky, earthy wines that seem to complement the regional fare of duck so wonderfully. Cahors is also the birthplace of Côt, the grape more commonly known as Malbec. This wine is a blend of 80% Malbec and 20% Merlot. It is said that if you can see your fingers through the glass, it is not Cahors.

Tasting Notes:

With smoky berry aromas, this blend has flavors of plums and leather to start and a bit of graphite, herbs and vanilla on the finish. This wine benefits from decanting.

Food Pairings:

Try with cassoulet, beef cheeks, foie gras and truffles.

Faire Chabrot consists of pouring some red wine in your soup bowl as you are about to be done. Raise your bowl to your lips and lap it up.

PLCB 526114 @ \$15.99

For a wonderful read about a wine trip to Cahors with truffle hunting, please

see: www.davidlebovitz.com

2011 Bodegas Renacer Malbec Clásico, Mendoza

The grapes are sourced primarily from the higher altitude vineyard sites and then aged in French oak.

Tasting Notes:

With candied berry, plum, and floral aromas, this wine has flavors of baked berry, fig and brown sugar with a bit of wood smoke on its long, lush finish.

Food Pairings:

This wine goes well with Malbec braised duck legs, caramelized onions, and red potatoes (reserve a few tablespoons of the duck fat and toss well with thyme). Also try with sausages and French green lentils.

PLCB 524483 @ \$12.99

Truffles

The fungus attaches to the roots of oak and hazelnut trees and has a very fine root structure of its own called mycelium. Symbiotically, the tree will provide necessary carbohydrate for the fungus while the fungus will give back essential micro nutrients, which it extracts from the soil that the tree cannot access.

2010 Nieto Malbec Reserva, Mendoza

Tasting Notes:

This dark, smoky red has notes of plum and figs that combine with aromas of vanilla and tobacco and a hint of the French oak in which it is aged. It has flavors of mesquite and bittersweet chocolate on the finish.

Food Pairings:

Pair this wine with grilled lamb chops, shrimp, chorizo, skirt steak with chimichurri and grilled chicken kabobs.

PLCB 514704 @ \$13.99



Truffles

The black Truffle of Périgord may be available all year round, flown in from Argentina. Trufas del Nuevo Mundo has planted 4,754 of the inoculated oak trees that produce *Tuber Melanosporum* in Buenos Aires.