

the Cabaret at the square

Wine Flight
February 1, 2012

Dutch Diaspora



The Dutch served as a considerable merchant fleet for French wine during the 16th and 17th centuries, especially during times of conflict between France and England. Dutch engineers drained the marshy Médoc valley, allowing for vineyards such as La Tour de By, which is featured tonight.

2010 Henry Fessy Pouilly-Fuissé, Bourgogne

This wine takes its name from two villages in the Mâcon area (Mâconnais): Pouilly and Fuissé.



Tasting Notes:

This wine is pale yellow with green highlights. The bouquet is complex with floral notes upfront and fruitier notes of peach and apricot underneath. It is pleasant on the palate with a light acidity at first, followed by roundness. The floral notes are subtle with the fruit overriding and on the finish there is a touch of dried fruits and hazelnut.

Food Pairings:

Pair this Bourgogne with roasted chicken with morels in a tarragon cream sauce. After sautéing garlic, morels, and onion in butter, pour 1 cup of the Pouilly-Fuissé into the pan and reduce by half. Add tarragon, crème fraîche and lemon then serve.

PLCB 32399 @ \$15.99

2009 Halala Afrika Chenin Blanc, South Africa

Dutch merchants set up outposts in South Africa in the late 1600s, and began competing with the British for territory with the Zulu and Xhosa tribes that inhabited the region. The colonial policy of racial apartheid was established early on until it was finally abolished in the early 1990s. Although South African wines were made earlier, it wasn't until the French Huguenots arrived in the 1700, that top quality wines were made. Chenin Blanc is the number one planted grape in the region and Halala means "to celebrate" in Zulu.

Tasting Notes:

This wine has tropical fruits on the nose and on the palate it is packed with green apple, peach, pineapple and succulent melon flavors. The finish shows fresh and crisp acidity.

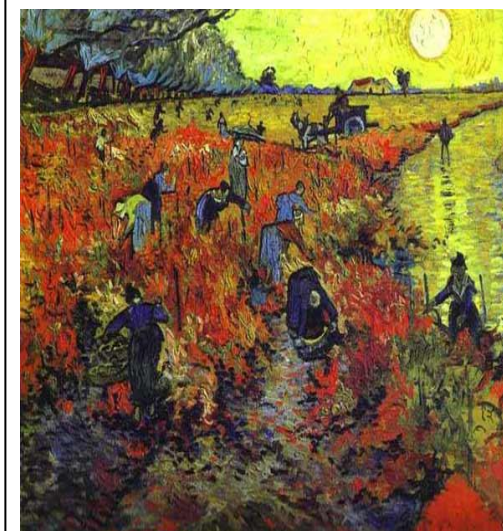
Food Pairings: Try this wine with bass, tuna or cod sautéed meunière style (literally, in the manner of a miller's wife: a preparation where the fish is lightly rolled in flour and pan sautéed in butter).

PLCB 32263 @ \$7.99

2000 Château La Tour de By Médoc Cru Bourgeois, Bordeaux

Tasting Notes:

This Bordeaux blend of Cabernet Sauvignon, Merlot and Petit Verdot grapes is youthful and silky. It has a wonderful balance of structure between the fruity taste, fresh acidity, and dry earth tones. It finishes with a hint of oak. This wine will benefit from ageing as that will mellow some of the tannins.



Food Pairings:

This Bordeaux is perfect with spiced, broiled squab served with an onion compote. The earthy juiciness of the wine is marvelous with the crispy little birds.

PLCB SLO 52580 @ \$20.79

Marie Duffau Armagnac Napoleon, Bas-Armagnac

The Dutch distilled wines of this region into spirits to avoid a wine embargo and to reduce export freight. This distillation led to the brandy making process.

While Cognac is made largely from the Ugni Blanc grape, Armagnac's base wine is made from a blend of several varieties to include Ugni Blanc and Folle Blanche. The still used in Cognac is based on double distillation and the still mainly used for Armagnac is based on continuous distillation.

Tasting Notes:

After ageing for six years in oak, this smooth Armagnac has caramel notes on the nose and a gentle mouth feel. Flavors of vanilla, orange and cocoa are present and its finish is warm, with a hint of oak.

Food Pairings:

Try paired with Roquefort or aged sheep's milk from the Pyrenees. Also good with petit fours made with candied orange, cinnamon or chocolate, or with a coffee that accentuates the aromas of its aging in barrels.

PLCB 6481 @ \$30.69