



Wine Flight
September 7, 2011

Beyond Bordeaux

(Wines of Languedoc and Cahors)



2010 Château Saint Martin de la Garrigue Picpoul de Pinet



Stretching along the Thau lagoon to the west of the Mediterranean's Golfe de Lyon is the largest white wine producing area in the Languedoc: the Picpoul de Pinet terroir. It consists of a triangle whose boundaries are Agde, Pézenas and Sète.

This Picpoul de Pinet is achieved with green harvesting and, it is said, that a good Picpoul should convey the sea.

Tasting Notes: With lemon zest on the nose, this wine starts with a bright crisp acidity and opens into a mint-and-verbena-scented, powerfully lemony wine. It is said to have a delicious fatness.

Food Pairings: Try this white with salmon over fusilli and rapini, chicken Piccata, or linguini with asparagus and fresh lemon herb vinaigrette, or fresh oysters.

PLCB 513007 @ \$15.99

2010 Château de Lascaux Coteaux du Languedoc Rosé

The region's hills protect it from the extremes of the Mediterranean and Atlantic climates, and it enjoys a micro-climate particularly suitable for making wine.



Tasting Notes: This blend is a 40-30-30 blend of Cinsault, Syrah and Grenache. It has a pale rose color and a nose of raspberries and strawberries that carry over to the palate with a bit of citrus and a slightly dry finish.

Food Pairings: Pair this with barbeque chicken wings, grilled prawns and a fresh fruit salad for a late summer affair.

PLCB 511548 @ \$14.99

2008 Clos La Coutale Cahors

Cahors is a wine region in southwestern France which specializes in producing intense, dark-colored red wines from the Malbec grape variety. AOC Cahors is the appellation under which most of these wines are sold.

Tasting Notes: With an inky dark red color, this wine has a rich nose of dark red fruits and a bit of licorice and toffee. It is full of tannins and blackberry fruit with a dry finish. This wine benefits from decanting.

Food Pairings: Try this wine with chicken Tandoori, lasagna, pâté, barbeque chicken wings, or paella.



PLCB 501777 @ \$15.99

2009 Ermitage du Pic Saint Loup Tour de Pierres

Dominating the skyline here is Pic St Loup mountain, a dramatic peak that rises to 638 meters. The terroir consists of argilo-limestone and poor, stony soils. Wines here must contain at least 90% of Syrah, Grenache and Mourvèdre, from vines at least six years old.



Tasting Notes: With a nose of spice and blackberry, this wine has a wonderful sweetness on the palate as well as great tannins and a long finish.

Food Pairings: This wine goes well with lamb shepherd's pie, herbed beef meatballs over pasta, or Cassoulet.

PLCB 513030 @ \$16.99