

the Cabaret at the square

Wine Flight
November 2, 2011

Wines of Alsace
French wine food pairings



Neither wholly German nor wholly French -- but a combination of both -- the wines of Alsace when optimally realized are unique gems. Varietals tend towards the Germanic types, while the winemaking sense is much more French in nature, veering more to a dry style. Unlike most of France, however, Alsace producers usually place the varietal name clearly on the front of their bottles. You can also recognize the German influence in Alsatian cooking.

2006 Domaine Bott-Geyl Le Gentil d'Alsace Métiss

Gentil d'Alsace Metiss is a white blend consisting of 40% Muscat, 10% Sylvaner, 30% Riesling, 10% Pinot Gris and 10% Pinot Blanc.



Tasting Notes:

This is very fruity and charming blend from Alsace. With a pleasant and perfumed nose, the mouth is sucker and offers straightforward pleasure. A sip calls another one. Final is clean and thirst quenching. This Gentil is a perfect everyday wine from Alsace.

This light yellow, exuberant wine shows some exotic notes in the nose, with a touch of roses and minerals. It is fresh and straightforward with white fruit notes on the palate and a good mineral and acid backbone and a long,

Food Pairings:

This is the perfect complement for raw oysters, such as Malpeque, Kumamoto or Belon, or pair with baked stuffed lobster, as above. Finally, you could make a Quiche Lorraine with Alsatian Muenster.

PLCB 40316 @ \$14.99

2006 Domaine Catherine Auther Pinot Auxerrois

Tasting Notes:

Other winemakers blend this obscure white grape into pinot blanc, but Domaine Catherine Auther, turns it into a flinty smoky wine with a slightly nutty aroma and green apple crispness on the palate.

Food Pairings:

Try this white with chilled poached salmon served atop panzanella as featured above or if you've been trout fishing, prepare fresh trout de bleu with spaetzle. Emulate the Alsatians further and serve tarte flambée, which is a thin crust pizza served with crème fraîche, grated nutmeg, garlic, bacon, onions and chives.

PLCB 64029 @ \$14.99



2009 Pierre Sparr Riesling

Tasting Notes: With lime green hues, this wine displays rose petal aromas and notes of grapefruit and green melon. It is medium-bodied with citrus, peach and honey on the palate and refreshingly, no oak. It is spritzy and has zest, a good structure and a long finish.

A juicy and powerful Riesling, this is full-on grapefruit pith and beeswax, unyielding and firm—a matrix of acidity and extract. It picks up spice with air, a peppering of anise and dried apple aromas that would complement rabbit rillettes."

Wine & Spirits



Food Pairings: Try this wine with Ants Climbing A Tree, a mung bean noodle dish with minced pork, chili and soy sauce and rice vinegar, wrapped with bok choy, and topped with toasted sesame seeds, as shown below. Or you could make an Alsatian dish of coq au Riesling or choucroute garnie.

PLCB 506976 @ \$12.99

Massenez Cerises à l'Eau-de-Vie (Sour Cherry Brandy)

Kirschwasser, meaning cherry water in German, is a very delicate tasting brandy that is derived from Morello cherries. The brandy is completely void of color because it is aged in a barrel that is lined with a paraffin wax or in earthenware. It takes approximately 20 pounds of cherries to make one bottle of brandy.

Tasting Notes:

This eau-de-vie (water of life) is clear, smells of dark cherries and possesses an intense taste. It is dry, smooth, and well rounded.

Practically all brandies are served in snifters to appreciate their distinct aroma and should be only slightly chilled.

Food Pairings:

Try this brandy with imported Muenster cheese blended with roasted garlic. Serve with any of the following accoutrements: homemade croutons, apple or pear slices, grapes and figs, candied walnuts, bretzels (Alsatian pretzels), and artisan bread. For additional dessert, make a homemade gingerbread!

PLCB 70557 @ \$30.49