

EGDC January 11, 2016

Appetizer

Cauliflower Cheese Souffle's, with a Green Salad | Champagne Vinaigrette

Paired with



2013 Meffre St. Vincent Cotes du Rhone Villages Blanc (Rhône Valley, France)

Wine - White \$18.99 (750mL)

Lovely nose of wild white flowers and ripe white peach notes with spicy, nectarine, apricot and honey flavours. The finish is dry and elegant making this a perfect wine for scallops, sole or seafood dishes. The blend is a mix of half white Grenache with Bourboulenc, Clairette Blanc, Roussanne and Viognier (classic Rhône white blend). The grapes were vinified separately and fermented at very low temperatures before spending 6 months in vats prior to bottling.

Soup

Lobster Bisque

Paired with

2013 Château de Malle M de Malle (Bordeaux - Graves, France)

Wine - White \$34.99 (750mL)

The M. de Malle is a dry White Graves wine originating in the Graves appellation vineyards of Château de Malle. It is meticulously vinified according to time tested tradition combining the most modern technology and the utmost patience and devotion. This fine wine is in fact a rarity as its production never exceeds 7,000 bottles per year. The three hectares making up M. de Malle are situated to the east of Preignac, in the small commune of Toulence. The sandy and gravelly clay soil is perfectly suited to the making of great dry white wine.

Beautiful Bordeaux Graves with excellent balance, fine fruit and the archtypical minerality that makes it so striking. Vibrant, fresh flavours of passion fruit, quince and melon with notes of spice, chalk, sweet scented acacia blossoms and a good burst of lemon acidity. Stunning wine, must try.

Main

French Trimmed Rack of Lamb, infused with a Herb Puree, served with Celeriac Puree and Carrot Butter

Paired with

2010 Château de Valois (Bordeaux - Pomerol, France)

Wine - Red \$55.99 (750mL)

There are not many values to be had in the expensive **Pomerol** appellation, but this is one of them. 77% Merlot, 19% Cabernet Franc and the remainder Cabernet Sauvignon. A must try for those interested in the region that produces the best **Merlot** in the world.

James Suckling

Rating: 93

Coffee and milk chocolate. Spearmint and eucalyptus. Opens up with some ripe plum, prunes and sweet licorice. Full and dense on the palate with polished and pure dark fruit and lots of licorice in the long finish. Very pretty.

Dessert

Tarte Tatin with a Vanilla Bean Ice Cream

Paired with

2010 Château de Myrat (Bordeaux - Sauternes, France)

Wine - Dessert \$39.99 (375mL)

With a history dating back to the 1700's. This 22 hectare estate is on a raised plateau with plantings of Semillon (88%) and Sauvignon Blanc (8%) and Muscadelle (4%). Classified as Second Growth, it has been on a stratospheric rise in the last 5-7 years yet still travels under the radar right now, but this won't last given the high scores over recent vintages (Robert Parker 92, 94 points for the 2005 and 2007, James Suckling 93, 95, 96 points for the 2001, 2003 and 2007 vintages respectively).

James Molesworth, Wine Spectator

Rating: 92

A lush tropical, overtly buttery style, with notes of creamed mango, papaya and guava leading to lots of ginger cream, meringue and dacquoise on the finish. Very showy, but offers gorgeous mouthfeel and length. Best from 2015 through 2028.