

EGDC November 12, 2018
Chef: Alexei Boldireff

Cooking Wine:

2016 Château de Nages Buti Blanc (Costières de Nimes, France)

Wine - White \$18.99 (750mL)

A value priced, entry-level offering that over delivers, the 2016 Château de Nages Costières-de-Nîmes Buti Nages Blanc is a juicy, easy drinking white that would be perfect for a hot summer day or for starting a meal. Offering aromas of ripe citrus and stone fruits, hints of herbs, and plenty of underlying minerality, this medium-bodied wine is fresh, shows juicy, yet integrated acidity, and a clean finish that has you looking for another glass.

First Course: Beef Carpaccio

2016 Château de Romance Blanc Sec (Bordeaux, France)

Wine - White \$25.99 (750mL)

The Chateau de Romance Bordeaux Blanc 2016 is an exciting wine from a new, small family estate in Bordeaux. This blend of 90% Semillon (unusually high) and 10% Sauvignon has aromas of honey and flavours of ripe tropical fruit on the oily-textured palate. It finishes crisp and dry. Lovely white for casual drinking now.

Second Course: Pork and Apple Dumplings

2014 Georg Mosbacher Deidesheimer Riesling Kabinett feinherb (Rheinpfalz, Germany)

Wine - White \$29.99 (750mL)

This has only a hint of sweetness. From Pfalz, with a fine flowery aroma, but also flavors of citrus and ripe apple. A balanced, elegant Riesling with full-bodied, that is simply fun by its uncomplicated and fine charismatic nature. A classical terrace wine that goes well with Asian cuisine with hot spices such as green curry and ginger.

Third Course: Lap Cheong Fried Rice

2015 Château de la Font du Loup Cotes du Rhone (Rhône Valley, France)

Wine - Red \$28.99 (750mL)

The 2015 Côtes du Rhône really shows the house style with its strawberry, spice and floral aromatics, and it's pretty, lightly textured and impeccably made. Drink this elegant and wellmade Red over the coming couple of years.

Fourth Course: Red Braised Pork Shoulder

2010 Château Le Borderon (Bordeaux - Haut-Medoc, France)

Wine - Red \$29.99 (750mL)

This cuvée is the second wine of Château Larrivau which has been owned by the same family for three centuries. Located not far from the border to **Saint-Estèphe**, the domaine benefits from a high quality soil of clay and gravel and a zone with more limestone . A blend of **60% Merlot, 26% Cabernet-Sauvignon, 8% Cabernet Franc** and **6% Petit Verdot**, like Larrivau, the wines of Le Borderon display both a supple structure and rich aromas of blackcurrant and liquorice. A fine value from a great vintage drinking extremely well now - try with a rack of lamb.

Dessert: Silken Chocolate Pie

2011 Porto Quevedo Late Bottled Vintage Port (Douro, Portugal)

Port - Ruby \$33.99 (750mL)

Mark Squires, The Wine Advocate Rating: 93

The 2011 Late Bottled Vintage Port (LBV) (with the LBV in big letters on the label; the actual name is harder to see) is a blend of 25% each of Touriga Nacional and Touriga Franca, 15% Tinta Roriz, 10 Tinta Barroca, 5% Tinto Cão and the rest a field blend. It comes in at 106 grams per liter of residual sugar and was bottled in April 2015 with a long cork. This is a beautifully focused LBV with a real backbone, fine concentration and intense flavors on the finish. The texture is particularly seductive and velvety. Full bodied and lingering on that finish, it should drink well for the next 15-20 years or so. Forget about "LBV..." I think this one of my favorite Ports yet from Quevedo, period.