

EGDC Menu – 12 Sept 2022

Food Preparation Wine

2020 Pyrene Cotes de Gascogne Cuvee Marine France

Grape: Colombard, Gros Manseng and Sauvignon Blanc Alc 11.5% \$19

This is a fun brilliant colored wine that has an expressive fruity nose with notes of citrus fruits (pink grapefruit, lemon) as well as exotic fruits such as litchis and is lively, airy on the palate, with even more fruity notes.



2020 Osmin and Cie Pyrene Cuvee Marine (Cotes de Gascogne, France)

Wine - White \$18.99 (750mL)

Classic blend from the Gascogne wine region - Colombard 60%, Gros manseng 20%, Sauvignon blanc 20% with its aromas and flavours of lemon drops, orange blossoms and pronounced minerality. Dry with refreshing acidity, Great companion to grilled seafood or as an aperitif. Serve well chilled.

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Course One

Wild Mushroom Crostini wih Roasted Radicchio

2020 Hubert Brochard Sancerre Loire Valley France

100% Sauvignon Blanc Alc. 13%, \$35

Produced on limestone, flint and clay soils. Fruity and floral scents. Pairs well with goat cheese.



2020 Hubert Brochard Sancerre (Loire Valley, France)

Wine - White \$34.99 (750mL)

Brilliant pale straw in color, this is a terroir white to be sure. Some lovely florals aromatically with ash, flint, graphite, slate and stones. Fresh and crisp with pear, peach and apples. Combined with startling acidity and a mineral finish to the mix and this is a white that does the Sancerre region proud.

ADD TO CART

Course Two

Roasted Bone Marrow with Spinach and Ricotta Gnocchetti

2018 Julien Barge Cotes-du-Rhone Les Coteaux de Legende France

80% Grenache 20% Syrah \$32 Alc 13%



2018 Julien Barge Cotes-du-Rhone Les Coteaux de Legende (Rhône Valley, France)

Wine - Red \$32.49 (750mL)

Les Coteaux de Legende is a side project from Côte-Rôtie winemaker Julien Barge of Domaine Barge. Julien Barge is famous for his old-school and long-lived Côte-Rôties. This Côtes-du-Rhône is a study in the engaging qualities of a Grenache-driven wine in the hands of a Syrah master. This 80% Grenache and 20% Syrah blend is sourced from a series of friendly growers in the Ardèche. The wine is fermented in concrete tanks with minimal intervention, aged in a mix of concrete and large oak casks and bottled unfiltered and unfiltered. It is an exuberant wine showcasing the deft hand of this top Northern Rhône producer. Perfumed and spice-driven with fresh cracked pepper and briary red fruit, this way over-delivers for an entry-level wine. An outstanding addition to our portfolio. *Certified Organic*

Course Three

Porchetta Toscana

2013 Poggio Al Tesoro Tuscany Italy

40% Syrah 30% Cabernet Sauvignon 30% Merlot, Alc 14.5% \$40



2013 Poggio Al Tesoro Mediterra Toscana (Tuscany, Italy)

Wine - Red \$39.99 (750mL)

One of the Allegrini Group properties, Poggio al Tesoro is located in the prestigious area of Bolgheri, a premiere appellation situated in the upper part of Tuscany's Maremma, south of Pisa and just two miles from the Tyrrhenian Sea. The estate consists of 173 acres divided into three vineyard lots: via Bolgherese, Le Grottine, and Le Sondraie.

A library release that is ready to drink, The flavour of Mediterra fully reflects the characteristics of Bolgheri, there is a spicy note lent by the Syrah that makes the wine intensely enjoyable as well as easy to drink. Ruby red in color with purple tints, this is a fragrant and intensely fruity wine, with ripe blackberry, plum and dark cherries leading to a palate of roasted peppercorns with an elegant herbaceous note. Intense, and persistent. displaying and resolved tannins. A great value here given the quality.

Course Four

Torta Nera

2011 Barone Ricasoli Castello di Brolio Tuscany Italy



Grapes

90% Malvasia, 5% Sangiovese, 5% Trebbiano

Alc. 16.5% \$60



2011 Barone Ricasoli Castello di Brolio Vin Santo (Tuscany, Italy)

Wine - Dessert \$59.99 (500mL)

The Castello di Brolio Vin Santo, true to tradition, expresses one of the "historic" grapes of the area, Malvasia del Chianti. Its production method also stays true to tradition. The grapes destined for Vin Santo are gathered late in the harvest, at the point at which the sugar content is high enough to sustain the long ageing process that this wine undergoes. The bunches are hung and left to dry partially for several months. The must obtained from light crushing ferments slowly and is then placed in 225-litre half-barriques of oak.

Monica Lerner, The Wine Advocate

Rating: 96

Opening to a golden amber color, the 2011 Vin Santo del Chianti Classico Castello di Brolio (packaged in a 500-milliliter bottle) shows aromas of honey, caramel, roasted nuts, vanilla and brown sugar. There is silky, seamless integration of these flavors that flow together over the palate in absolute harmony. The 2011 vintage saw a very hot summer growing season with pronounced sugars and concentration, two things that are essential when making a Vin Santo of this enormity, caliber and longevity.