

Edmonton Gentlemen's Dinner Club – January 8 2024

Wines

Dessert
Ruby Port



2017 Ramos Pinto Late Bottled Vintage (Douro, Portugal)

Port - Ruby \$37.99 (750ML)

A beautifully intense red in color, young and dense. Fresh aromas of raspberry and blueberry refined with a citric touch of bergamot and soft violet notes. In the mouth it is fresh, with the pureness of intense fruit, and prominent aromas of red berries and cherries, fresh lavender notes and a rich finish of chocolate and raspberry. Succulent tannins and remarkable acidity which in turn provide freshness and balance followed by a long, concentrated finish.

Pairs beautifully with game, red meat, cheese soufflé, Serra cheese and other fat cheeses, and chocolate desserts.

Blend: 59% Touriga Nacional, 32% Touriga Franca, 7% Tinto Cão, 2% Tinta Barroca

Oysters & Salad – Petit Chablis



2022 Alain Geoffroy Petit Chablis (Chablis, France)

Wine - White \$34.99 (750mL)

The Chablis vineyard for this white is one of the oldest in France. It stretches from northern Burgundy through 20 villages, covering more than 4,300 hectares. Established since 1850, the Alain Geoffroy estate is a family business growing around 45 hectares and producing Chablis wines that uphold the tradition and authenticity of the terroir.

Aged in vats to preserve the freshness of the fruit, this Chablis expresses itself through fruity, floral, vegetal and mineral notes in a tight and long palate. Satisfying as an aperitif and versatile at the table, it is the perfect candidate for a plate of fresh oysters.

My picks are:

Cooking Wine – **New Zealand**



2022 White Sheep Sauvignon Blanc (Marlborough, New Zealand)

Wine - White \$19.99 (750mL)

Aromas of ripe peach and citrus notes with flavors of lemon, lime and a hint of green apple. Well-balanced acidity and a lingering hint of nectarine frames the finish. This is a flexible wine that will pair with a wide variety of salads, asparagus, artichokes, avocados, apples, chickpeas, crab cakes, or a vegetarian casserole.

Steak

Balthazar Rhone Valley



2021 Franck Balthazar Cotes-du-Rhone (Rhone Valley, France)

Wine - Red \$30.99 (750mL)

Franck Balthazar is the nephew of Noel Verset, and bought his 97-year-old parcel in Chaillot from him when Noel retired. He blends this old plot with his 46-year-old parcel, both of which are on the granitic and sunny slopes of Les Chaillots. Plowing is done with a horse, and in the tiny cellar the grapes are pressed without being destemmed.

60% Grenache, 40% Syrah. The grapes for this wine are sourced from three hectares next to Vinsobres dans la Drome, which will now be Franck's and is farmed organically. The winemaking occurs in stainless steel, fermentation with wild yeasts, no filtration and little SO2. This is a delicious CdR to pair with a winter beef stew.