

EGDC
January 9 2023
Wine Pairings

Meal Preparation Wine



**2021 Sunday Sail Sauvignon Blanc
(Marlborough, New Zealand)**

Wine - White \$21.99 (750mL)

A delightful Marlborough Sauvignon Blanc with nectarine, passionfruit and lime zest on the nose. The palate is juicy with good weight, and has an incredibly long finish.

ADD TO CART

1st course - pintxo de morcilla, caramelized onion, walnuts, scallops and green apple gel.



**2020 Willy Gisselbrecht
Gewurztraminer Reserve (Alsace,
France)**

Wine - White \$29.99 (750mL)

Showing exquisite perfume, fine fruit, and a rich finish, this is highly recommended. An excellent accompaniment to Thai and Chinese dishes; it is also perfect with smoked salmon. Only slightly off-dry and perfect with Asian food.

ADD TO CART

2nd course - gnuddi - spinach and ricotta gnocchi with brown butter, sage and Parmigiano.



**2021 Domaine Sangouard-Guyot
Macon-La Roche Vineuse Clos de la
Bressande (Burgundy - Maconnais,
France)**

Wine - White \$29.99 (750mL)

The color of this delicious little Maconnais is a gleaming green and golden, the nose has minerality from its clay-limestone soils, citrus zests and white peaches. Fresh, crisp, brisk, and stony on the palate, the wine suffuses its juicy core of yellow plum, white peach, and Meyer lemons finishing with mineral undercurrents, a lively acidity, and complex undertones of butter and hazelnuts. Lovely pairing with herb-roasted chicken or trout amandine.

3rd course · Beef cheeks
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**2020 Graceland Vineyards Cabernet
Sauvignon (Stellenbosch, South Africa)**

Wine - Red \$39.99 (750mL)

Picked from three different vineyards varying in age from 5 to 30 years. This wine spent almost two years in the barrel with 30% new oak and was bottled unfiltered. From the best Cabernet growing area in Stellenbosch. Blackcurrant spice, red berries, and cassis on the nose. More of the same on the European-style palate. Well-defined with fine tannins and good structure. Pair with your next rib roast, beef stew, or lamb chops.

Dessert - guava mousse with Roquefort tuille



2018 Domaine Huet Le Mont Moelleux (Vouvray, France)

Wine - Dessert \$62.99 (750mL)

Stephan Reinhardt, The Wine Advocate

Rating: 95

The 2018 Vouvray Le Mont Moelleux is clear, deep, pure and flinty on the intense but fine and coolish-mineral nose. Very distinctive! Lush and intense but also pure, vital and tensioned on the palate, this elegant and seductive Le Mont offers a straightforward drive and a highly complex and energetic finish with grip and great mineral tension. A gorgeous, crystalline, persistently salty and tightly woven Chenin with great complexity and energy. Very attractive already today! Tasted in May 2019.