

March 9, 2020

EGDC

Chef: Cyrilles Koppert

Cooking Wine/Amuse Bouche

2017 Domaine Henri Cruchon Le Morget Selection Chasselas (Switzerland)

Domaine Henri Cruchon rests on the shores of Lac Léman, 10 km west of Lausanne in the French-speaking canton (or district) of Vaud, Switzerland. This well balanced Chasselas is a perfect example of the classic style of the La Côte region. Medium straw colour with golden highlights for a start. On the nose, pleasing floral notes combine with passion fruit aromas. The clean and balanced mid-palate features ripe flavours of apricot and melon on a rolling glycerin platform. The finish is long and impressive.

Fennel Asparagus Salad

2017 Tenuta Corte Giacobbe 1er Runcata Soave Superiore (Veneto, Italy)

Cru Soave here - gold-yellow in appearance. Generous, stylish bouquet of acacia and almond blossoms, of peach, apricot, camomile, vanilla, and sulphur intrigue the nose, with a clean vein of minerality, concluding with pungent sage and rosemary. The quintessence of its character is immediately clear upon entrance: dry and quite smooth, with a fine supportive structure, while judiciously crisp fruit gives both vibrancy and length. This is a superbly-structured wine that reaches its best only after a few years. The perfect accompaniment to formal and highly-flavoured dishes: risottos, fish preparations, salmon, scallops, and crab.

Chinook Salmon, Pommes Duchesse, Green Pea Puree and Sauce Choron

2015 Domaine Rollin Pere et Fils Savigny-Les-Beaune Aux Grands Liards (Burgundy, France)

This Pinot Noir develops a nose that is deep, fine, already very open, where aromas of black fruits dominate. The palate lacks nothing in density; the first impression is well-rounded and gourmand, the tannins are robust and well-integrated. This balance allows a power and richness to appear that are more typical of our Premier Cru than our village wines.

Leave it two or three years in bottle to 'mature'. Then it will pair very well with elaborate red meat and spicy dishes. With a few years more, it will be at home with a platter of mature cheeses.

Creme Brulee:

2010 Barone Ricasoli Castello di Brolio Vin Santo (Tuscany, Italy)

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.

Lovely amber in color. On the nose, hints of dried fruit, almonds, hazelnuts and apricot. Ethereal aromatics. The mouth is full with gentle notes of honey and dried fruit. Complex aromatic structure with remarkable persistence. Try with an orange pound cake.