

Les Marmitons- September 2019 Dinner

Sipping Wines:

Bodegas San Gregorio was established in 1965 as part of the D.O. Calatayud. They make wine from 750 hectares of vineyard, selecting the best grapes from the Ribota Valley, Spain.

Bodegas San Gregorio La Muela (Spain) \$18/bottle

Made from the Viura grape, also known as Macabeo locally, which is the most planted white grape in Rioja. This is a fresh and clean white wine that is dry with lots of nerve. In this wine, the grape's natural aromatic freshness shines through.

Bodegas San Gregorio Las Martas Garnacha (Spain) \$18/bottle

Made from old vine, bush-trained Garnacha grapes. It exhibits greater aromatic complexity, richness with mineral and blueberry notes leading to a savory and spicy wine nicely balanced and very easy to drink. Full bodied with earthy and floral notes.

Dinner:

1. Corn fritter, blue cheese, scallions

Wine pairing: Michele Chiarlo Palas Moscato d'Astati (Italy) \$18/bottle

Start the meal right with a fresh and bright semi-sparkling wine from Italy.

Moscato d'Asti is known for its vibrant aromatics and sweeter, lower alcohol style. That's exactly what makes it a perfect match for this dish. The sweetness of the wine matches the natural sweetness of the corn fritter and enters into perfect harmony with the salty funk of the cheese.

2. Smoked mussel, corn broth, potato, onion

Wine pairing: Domaine Le Galantin Rose (France) \$35/bottle

This is a blend of 50% Mourvèdre, 25% Cinsault and 25% Grenache. The grapes are directly pressed and the light pink juice is fermented in stainless steel tanks. This is a light salmon-orange colour, with subtle floral and citrus notes on the nose with light red fruits on the balanced and fresh palate. This is a mineral driven and fresh rose that matches the smoked mussels and the rest of the dish simply. Simple is often delicious.

3. Ricotta gnocchi, romesco, sage, grilled corn

Wine pairing: Marco Barba Barbarossa (Italy) \$24/bottle

Marco grew up in Madonna di Lonigo, in the province of Vicenza, Italy. His interest in biodynamic farming practices took him to the Jura region of Switzerland where he worked as a cattle breeder and fruit and vegetable farmer of vegetables and fruit. In 2015, he moved back to Veneto and soon after he and two friends were crafting their natural wines in their hometown. This is a natural style wine made from biodynamic viticulture made with minimal intervention in the winery. Barbarossa is mainly Merlot, plus other varieties such as Cabernet, Raboso and others unknown. Fermented wine with indigenous yeasts, in cement tanks; aged for 12 months in steel tanks and bottled unfiltered with a small addition of sulfur. Primary juicy red fruit and plums. Bright acidity matches the romesco sauce and, while it is a red wine, it is medium weight, fresh and gulpable.

4. Chicken, chanterelles, farro, corn

Wine Pairing: Lightfoot and Wolfville Ancienne Chardonnay (Nova Scotia) \$45/bottle

The “Ancienne” tier of Lightfoot & Wolfville wines pays homage to tradition and to old-world winemaking techniques. The Chardonnay is vinified according to traditional Burgundian winemaking techniques with indigenous fermentation and full indigenous malolactic conversion. Aged 18 months in French oak. A radiant golden-yellow hue glows in the glass. Fresh aromas of Meyer lemon and yellow pear are deepened by white truffle and hazelnut undertones. The palate is gracefully balanced between texture and acidity, and the finish between lushness and invigorating citrus-pith zest. Even though it is a white wine (after a red wine in the menu GASP!)-you’ll notice from your first sip that it is rich and full bodied, a natural progression in weight from the previous courses.

This is a wine that pairs naturally with poultry and the creaminess of the corn- but I especially love this style with the Chanterelles! Awarded the Lieutenant Governor’s General Award of Excellence in Nova Scotia Wines 2016. Only 160 cases made.

5. Cornbread bread pudding, mascarpone-corn mousse, pecan crumble, coffee reduction, poached apricot

Wine pairing: Durban Muscat Beames-du-Venise (France) \$23/bottle

Domaine de Durband sits on the site of a former Roman healing spring overlooking the town of Beames de Venise on a plateau in the Vaucluse. Beames de Venise is a sweet, fortified Muscat. This vin doux naturel is still crafted in a traditional style where there is less influence from the addition of the spirit and more of the natural fresh grape flavours come through. This one has a sweetly aromatic nose with notes of ripe pear and apricot that carries onto the palate. A classic dessert pairing, particularly to match the flavours of poached apricots and pecan crumble. The fresh acidity in this wine will also cut through some of the creaminess in the bread pudding and mousse- we always strive for balance in wine pairings and this hits all the right notes.