



Les Marmitons- Monday, November 18, 2019

Sipping Wines:

Purato is a range of organic Sicilian wines with a conscience. It is “Green to the Extreme” as it ticks each and every sustainable, eco-friendly box. Super-sustainable, the wines are: carbon-neutral, vegan-friendly, and packaged purely in recycled & recyclable materials. At the same time, Purato is an interesting range of quality, great value, authentic Sicilian wines.

Purato Catarratto Pinot Grigio (Italy) \$18.00

Fresh, crisp and zesty. This white makes a great aperitif or accompaniment to a light lunch, simple salads or delicate fish dishes.

Purato Nero d’Avola (Italy) \$18.00

Aromas of black cherry, plum and licorice. Medium bodied with lots of bright red fruit flavours, juicy acidity and medium tannins. Nice balance and will show great affinity with Mediterranean foods.

Dinner Pairings

Dupueble Beaujolais (France) \$28.00

This is the real deal Beaujolais, made by a quality-conscious, organic producer committed to making the finest Gamay possible. Dupueble’s straight Beaujolais is bright, forward, fruit filled and brimming with purple flower aromatics. A lovely, food-friendly red.

Avondale Sky Tidal Bay (Nova Scotia) \$22.00

Avondale Sky’s 2018 vintage of Tidal Bay is a blend of 43% Vidal Blanc, 35% L’Acadie Blanc, 17% Geisenheim 318, 5% Ortega. The wine has naturally high acidity and

balancing residual sugar. The nose shows notes of citrus, apple, and peach, with hints of white flowers and minerality. The palate is soft yet crisp, with ripe fruit and mineral notes. The finish shows more peach and citrus, with a hint of spice and lingering minerality.

Champalou Vouvray des Fondreaux (France) \$40.00

With the Loire being the ancestral home of Chenin Blanc, this is where Champalou puts its entire focus. Les Fondreaux has a hint of residual sweetness which gives concentration and fullness to the palate. White flowers dominate the nose and help bring into focus all of the wine's freshness, fullness, minerality and vivacity.

Domaine La Tour Banyuls (France) \$33.00

The Banyuls is 90% Grenache and 10% Carignan. Neutral grape spirit is added during fermentation, arresting the conversion of sugar to alcohol and increasing the sweet juice to 16% alcohol. The wine has about 90g/L of residual sugar. It is bottled within the first year of ageing, so it is not an oxidized style. This is the perfect wine for chocolates and chocolate based desserts.