



# Wines of the week: Sept. 16, 2017

Bill Zacharkiw's wine picks.



**BILL ZACHARKIW, SPECIAL TO MONTREAL GAZETTE**

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## \$25 and up

Hautes-Côtes de Beaune 2015, Jean-Claude Boisset, France red, \$30, [SAQ #13293375](#). Not the most challenging Burgundy, but if you value freshness and finesse, this is for you. Like biting into a cranberry with a freshly brewed espresso on the counter. Razor-thin

tannins, densely packed, and just a touch of oak tannin dryness on the finish. This will age and improve, but drinking absolutely fine right now. Residual sugar: 1.5 g/l. Grape variety: pinot noir. Serve at 16 C. Drink now-2022. Food-pairing idea: apéritif, grilled salmon or tuna, quail with mushrooms.