

A VOTRE SANTÉ ET BON APPÉTIT!

A Toronto sommelier's primer on how to match food with Beaujolais

These six noteworthy Beaujolais wines are available in Canada. They're appellations within the Beaujolais region and are ready to drink but can also be cellared for five to 10 years or more, thanks to the exceptional 2015 vintage. Sommelier Erin Henderson of Toronto-based TheWineSisters.com, which produces bespoke wine-tasting and food-pairing events for private clients, offers some guidance on the best foods to pair with Beaujolais Crus.

"They are so friendly and accessible," Henderson says, "with a bright acidity that offers enormous food possibilities." Which makes them perfect for festive holiday



Château de Pierreux Brouilly 2015

VINTAGES #5496, \$19.95

Gamay – light-bodied, fruity
This bright violet wine is also bright and juicy on the palate and supported by juicy acidity. High-pitched red and dark berry scents complement hints of candied flowers and allspice. Long, smooth close. **Pair with:** mains – turkey, chicken ham, roast beef, or perhaps even salmon, as the acid might cut through this fatty fish. For small bites, serve with a simple cheese-and-charcuterie platter.

BROUGHT TO YOU BY BEAUJOLAIS



Laurent Perrachon Roche Bleue Juliéna 2015

VINTAGES #487165, \$17.95

Gamay – medium-bodied, fruity
Ripe and fruity, balanced by plum and dark currant with hints of spice and pepper. Rich, round and seductively textured medium-weight flavours that deliver solid persistence and depth on the dusty palate coating; warm, rustic finish; robust but structured. Ready to drink now, but Vintages recommends that cellaring will bring a reward from 2021 onward. **Pair with:** meatier mains or a cheese-and-charcuterie platter.



Cuvée Mélinand Chiroubles 2015

VINTAGES #526699, \$17.95

Gamay – medium-bodied, fruity
This is a rare find. Chiroubles is a Beaujolais Cru from higher-altitude vineyards that produce elegant wines with a pretty floral quality. Silky with savoury herb and spice notes. **Pair with:** mains, like herbed chicken with root vegetables



Printemps Fleuri Régnié 2015

VINTAGES #487157, \$16.95

Gamay – light-bodied, fruity
The soils of this newer – Régnié was designated a Beaujolais Cru in 1988 – appellation feature pink granite and a variety of minerals. The result: a wine with notes of floral, tangy fruit, plum and tobacco. **Pair with:** turkey, roast chicken or ham. Small bites, such as turkey sliders with brie and cranberry.



Domaine des Nuges Beaujolais Villages White 2016

LCBO #364959, \$22.15

Chardonnay This white, by Gilles Gelin, is similar in style to the whites of the nearby Mâcon region, with overtones of white flowers and citrus fruits, a buttery finish and mineral underpinning. **Pair with:** turkey or roast chicken, it could also work with halibut in beurre blanc, seafood or even oysters.



Georges Duboeuf Domaine Mont Chavy Morgon 2014

VINTAGES #276477, \$19.95

Gamay – light-bodied, fruity
This wine will open in the glass, releasing cherry and bergamot scents. Juicy, dense palate; thick tannins with lightly spiced redcurrant and blackcurrant fruit; sharp finish and a fine backbone. The Vintages panel rated it as very fine, "probably the best from Georges Duboeuf this year." And it earned a 90 score from Neal Martin on robertparker.com. Its cellar window lasts until 2025. **Pair with:** a wide range of foods, from turkey to beef, as well as small bites, say, an earthy duck or mushroom pastry, sliders or perhaps spring lamb chops.

