



## A Summer of Whites

by Bill Zacharkiw

It's looking pretty solid in terms of temperature for the next week folks - nothing but sunshine and high 20's in the forecast. While I am a year long white wine drinker, I know many of you keep the whiter shade of pale for times just like this. Fine.

So in the spirit of weather and wine pairing, I'll use this opportunity to offer up an all-white newsletter this month. I have tasted a number of phenomenal white wines that should be included in any shopping list. Whether you are looking for light and fresh, or rich and mouthfilling, I have you covered. But first, a note on serving these wines.

The summer heat is cause for concern for all wines, especially if you are eating outside. Keep that ice bucket handy for dunking your whites, and especially your reds. Remember that when the ambient temperature is 30C, your wine will be as well. No red wine should be served over 18C - ever!

But this is not an excuse for serving your whites like they were lemonade. It was, in fact, a summer night that must have been close to 30C which turned me on to richer white wines. That night, my dinner companion and I, in the throes of some great post-dinner banter, simply forgot about the bottle of chardonnay that was sitting on the table. We had been drinking it straight from the ice bucket, and the wine was ok. When we finally got back to the bottle, and while I can't tell you what was the exact temperature of the wine, to this day I can remember the rich, buttery texture. It had great length and exuberant aromas. It was perfect.

Since then I pay extra attention to my whites. Not every white should be served in the 10-16C range. The general rule is that the more you want acidity to show, the cooler the service temperature. If a wine contains residual sugar, it should also be served cool, and by that I mean 8-10C. Most sparkling wines as well fall into this category unless you are lucky enough to be drinking vintage champagne, in which case you can let them warm up a touch.

Here are a few suggestions of wines that I have tasted of late, starting with the freshies.



While great white Burgundy is getting more expensive and harder to find, two styles remain accessible and fit into the fresh category. Chablis is unique and each terroir is so distinctive in terms of its minerality. If you love hard rock, then try the [2015 Montee de Tonnerre](#) from Maligny. Led Zeppelin's Immigrant Song in a glass. Try it with lobster while they are still inexpensive. It seems that there is a new found interest in aligote these days, and I welcome it. When done well, it can be a great wine. Usually made without any barrel, the [2014 Bourgogne Aligote](#) from Jean-Claude Boisset proves that you can make it into a richer styled wine.