

Celebrate Beaujolais Nouveau with These Wines

In Ontario, a few wineries have gotten in on the French tradition.

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The third Thursday in November marks a special day in the wine world.

In France, we see the release of the “Nouveau” wines. These are the first wines of the 2016 vintage that will hit the market. Only 10 weeks ago, these wines were literally still grapes hanging on a the vine. The history of these wines is that they were made to reward the vineyard workers after the harvest for their hard work.

These wines are not “serious” wines and, contrary to what you would believe about most wines, these are not bottles you want to save. Beaujolais Nouveau actually deteriorates in the bottle and it will only be as good as the day that you buy it.

It's light-bodied, tastes best with a bit of a chill, generally has a touch of sweetness, and drinks very easy.

Nouveau has its origins in France. In Beaujolais, they use Gamay to make their red wines so it's no surprise that we find a few wineries in Ontario experimenting with this style of wine. In recent years, you've also been able to find bottles on the shelf originating from Italy called “Novello.”

In Ontario over the past few years, there have been a few wineries that have gotten in on the French tradition. At the LCBO you will be able to find the Gamay Nouveau from Reif Estate in with the French and Italian wines.

In Niagara, you will also find Vieni Estates makes a Gamay Nouveau. In Prince Edward County, you can find offerings from Trail Estate and Domaine Darius.

2016 Mommessin Beaujolais - LCBO 897934 - \$13.95

There is a subtle aroma of pepper over ripe red cherry on the nose of this bottle. The cherry flavours are nice and concentrated in the glass. Good acidity and a clean finish with just a touch of sweetness that lingers.