

# fashionismo

## RECEIVING AT HOME: WINES TO HARMONIZE!

Receiving friends at home is always a reason to party. Whether it be a get-together, an informal gathering or an official celebration, the entertainment is guaranteed. And how can we make that occasion a special moment, the kind that everyone will want to repeat as soon as possible?

Well, you eat and drink make a difference, and the well-chosen "babies" will bring a differential to the meeting, mainly because they make the crowd loose and leave the atmosphere more relaxed.

Wines are a great way to create this mood, as well as the taste itself, the variety of styles can bring up a series of conversations and discussions about the drink. I can assure you that it is an *upgrade* in the art of receiving. So far so good, but how to choose the right wines?



**Ropiteau Frères Bourgogne Chardonnay 2014:** It is not every day that we have the chance to taste a copy of Burgundy, France's most famous region for whites. Elaborated with Chardonnay, it is buttery, almond, full of floral aromas and ripe pears, besides a wonderful freshness that will harmonize with several entadinhas, if you roll a japa then, it is perfect. From R \$ 95 to R \$ 80, precocious for a Burgundy.