



chez Olivier

Wine Recommendations – October 2009



Our Sommelier Recommends:



2006 Joseph Mellot Pouilly-Fumé Le Troncsec, Loire, France

This French Sauvignon Blanc comes from the famous Mellot family. Their original vineyards in Sancerre, Loire Valley, were established in 1513. In 1994, they have purchased additional land in the nearby Pouilly-Fumé, where they produce this beautiful Sauvignon Blanc. The owners recommend serving the wine and “wait for a few moments for its aromas to be released.” The wine is luminous, bright, and golden-yellow in colour. Its crisp, fruity and fresh aromas are dominated by box tree and citrus fruits. It is rich and balanced, and has a long-lasting finish. This wine is our recommend for the beginning of spring. It is the perfect accompaniment to seafood, fresh gourmet salads, and foie gras; or on its own as an aperitif.

\$13.90 / \$64.90

2006 M. Chapoutier Les Meysonniers Crozes-Hermitage, Rhône Valley, France

The name Chapoutier has been present in the Rhone Valley since 1808. Michel Chapoutier, the seventh generation representative of this wine-making family, is a strong believer in the bio-dynamic cultivation of wine: “Let the soil speak, express the terroir, and its vintage.” The wine comes from the famous Crozes-Hermitage wine growing region. The syrah variety produces deep purple red drop. Red fruit and blackcurrant dominate, followed by aromas of violet. It is generous and round tasting with a finish of stewed fruits and a hint of vanilla. We recommended it with all meats, poultry, and cheeses.

\$69.90



2007 Mas Amiel, Maury, Roussillon, France

We are always asked “What would you recommend with the dessert – and especially with your famous chocolate mousse?” Well, we have searched the earth, and found this perfect accompaniment. *Mas Amiel* is brought to you from the Roussillon region, in the heart of the Agly valley near Maury, between the Corbieres hills and the Pyrenees. The vineyard is named after the original owners, the Amiel family, who won it from a bishop at a gaming table in 1816. This dessert wine was ‘invented’ by the renowned winemaker Olivier Decelle. It is made from black Grenache grapes, and aged in barrels for 18 months. The result is a deep dark red colour, elegant and sophisticated sweet taste, very fruity aromas, and velvety tannins.

\$12.90 / \$85.00

Bon appétit !

