

Light summer wines (Part two)

Summer is coming to an end and it is now time to get ready for September, back to school and resuming our routine. The days are getting gradually colder and shorter and it seems we are getting tired of eating barbecue fare and are burning them more often than usual. It is the beginning of the end for summer.

You may still have a few rose wines or fresh summer wines that you keep for the warm sunny days. You will surely have an opportunity to use them before Labour Day. Either way, you won't lose them so easily and, at worse, you will have to sacrifice yourself and drink them. What an arduous task!

Our cooking habits are also starting to change. We ate our quota of salads and, slowly and unconsciously, our menu starts to change for a more consistent menu. Fresh fruits and vegetables are plentiful on the markets and we have a wider choice. We are stimulated by all these new products that give us again the taste for cooking and creating new dishes.

Also without noticing, we are looking for fuller wines to go with our creations, such as boiled vegetables, quiches, pan fried fish, etc. It's as though we were entering a new dimension.

It is like that each year. One thing to note is that our choice of wines is also starting to change. This is where it can become a bit more complex. We can always go back to our old habits and drink wines we have always enjoyed and that is completely normal. These are sure values that could become boring. However, I must admit that the best wine in the world is the one you enjoy.

Allow me to give you more information on our choice of light wines since it is still summer. I therefore chose 5 wines that will satisfy your thirst for new products.

Here are my picks for the end of the summer:

(Sugar rating: 00 very dry, 01 dry, 02 off-dry.)

Chardonnay Louis Jadot, Couvent des Jacobins 2007, France (01) \$22.49

Bourgogne AOC

Louis Jadot's name is completely proven in Burgundy. This large domain just celebrated its 150th year of existence in 2009. To produce this beautiful Chardonnay "Couvent des Jacobins", the grapes are picked in different vineyards throughout the Burgundy region, and especially the Côte d'Or, the Chalonais and Saint-Véran. Half the vintage is aged in steel vats and the other half in oak barrels for 8 months, which bring a magnificent aromatic complexity for a so-called generic Burgundy wine. The

nose is clear and specific and release aromas of white fruits, white flower and vanilla. In the mouth, we admire the freshness of the fruit and its meaty feel in the mouth. An extraordinary wine that you shouldn't forget.

Serve at 12° C. Perfect as an appetizer but also with hors d'oeuvres, white meats, grilled fish and seafood.

Cabernet Franc 2007 VQA, Pelee Island Ontario (00) \$13.49

Pelee Island is the warmest and southernmost regional appellation in Ontario. Grapes are picked in the morning around the middle of October and arrive at the warehouse several hours later. The fermentation technique is one of the most modern and gives the grapes a spicy aroma and a most intense flavour. It is rather rare that a Cabernet Franc is vinified alone. Usually, it is found mixed with Cabernet Sauvignon and Merlot such as in Bordeaux. This Cabernet Franc gives us a lighter wine full of red fruits, currant and blueberries, with a good acidity, supple tannins and a finish with a note of cedar that has an above-average persistence. Serve at 14°C. Pleasant by itself but also with grilled chicken, chicken brochettes, deli meats and goat cheese.

Montalto Pinot Grigio 2009, Sicily Italy (00) \$11.99

This bright golden yellow Montalto Pinot Grigio IGT gives us delicate notes of citrus and tropical fruits, especially pineapples. Its average acidity gives us a pleasant freshness impression. It is produced at 100% from vines of the Salemi vineyard in Western Sicily.

An honest wine that has an extraordinary value. Serve at 12°C, an everyday wine that can be pleasant at all times as an aperitif or with pasta, clams, chicken or fish.

Torrentès Don David, Argentina, (00) \$16.99

This Torrentès comes to us from the Cafayate Valley in Argentina. It is a bright yellow colour with greenish highlights. On the nose, we find aromas of rose, lychee, peach and cantaloupe that are complemented by some floral and mineral touches. In the mouth, it has a good balance of acidity, a soft texture and an exotic fruit finish that bring finesse and elegance to this wine.

Serve at 12°, excellent with salads, sushi, and Asian cuisine.

Dao Meia Encosta, Portugal, (00) \$11.29

One of the hidden gems on our shelves. A welcoming wine that is easy to drink, full and fruity. It is made with a blend of Touriga Nacional, Jaen, Alfrocheiro and Tinta Roriz that give it an aromatic frame that reminds you of strawberries, blackberries and spices. It is

considered a pleasant wine completed by silky and fat tannins that demonstrates an aromatic persistence that is more than interesting at this price. It is the daily red wine that must be discovered as soon as possible.

Serve at 16°C, perfect with roasted chicken, Italian sausage, spaghetti with tomato and meat sauce, pizza or meatloaf with tomato sauce.

Be curious when you enter in our ANBL stores. There are lots of new products. Get informed and remember that it is not always the most expensive wine that is the best. I repeat. The best wine is the one you like to drink the most.

On this note, enjoy the end of the summer and have fun.

In the Spirits was written by Guy Delorme, Product Advisor, NB Liquor, Edmundston