



Wine & Food Matching with Nina Cerullo Monday March 13 2023

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Touraine Chenonceaux 'La Long Bec' Domaine des Echardières 2020

Accompanied by Smoked Salmon Pate

The Loire appellation of Touraine Chenonceaux has just celebrated its tenth birthday, and there are now 60 producers. This is a sublime example of Sauvignon Blanc. Ripe stone-fruit aromas are balanced by fine long flavour and minerality.

The Society's Exhibition Alsace Gewurztraminer 2019

Accompanied by Gruyere Cheese

Made mostly from Hugel's grand cru Sporen vines, this exceptional Gewurztraminer is dry and rich, full-bodied, yet fresh. Aromas of dried rose petals and a hint of spice.

Neudorf Tom's Block Nelson Pinot Noir 2019

Accompanied by Chicken Liver Pate

An irresistibly fragrant Pinot Noir with layers of bright, juicy red cherry and savoury forest floor notes. The palate also shows delicious red fruit flavours and freshness.

Cuevas de Arom As Ladieras Garnacha, Calatayud 2020

Accompanied by Manchego Cheese

Fragrant and classy, a more delicate expression of Garnacha. Sweet fruit and fine tannins. Jancis Robinson MW, chose it as her Desert Island red!

Aglianico del Vulture 'Alvolo', Alovini 2019

Accompanied by Italian Salami Slices

Aglianico is arguably southern Italy's finest red grape, and this wine really exemplifies that. Full-bodied with damson and Black Forest flavours, mineral-like acidity, and a touch of balancing oak spice with leather characters on the finish.

The Society's Exhibition Mature Medium Sweet Oloroso Blend

Accompanied by Chocolate Eclairs

A wonderfully rich and figgy Oloroso. Ageing has concentrated not only the flavour but also the structure giving an intensely sweet wine that's opulent without being cloying.

*The wines you have tasted this evening are available from The Wine Society
(thewinesociety.com)*