

## Halesworth U3A Wine Dinner June 8<sup>th</sup> at the Dennington Queen

### 1) Reserve de Sours

A gold medal winning dry sparkling rose made by one of the top rose producers in Bordeaux from a blend of Merlot and Cabernet Sauvignon. Produced in the 'methode traditionnelle' and left on the lees for 16 months. Classic Bordeaux sparkling wine. Only 12% alc. so good as an easy aperitif. £7.25 in France; £20 ex M&S.

### 2) A Mano Bianco

A blend of Fiano, Falanghina & Verdeca from Puglia, this is a well-balanced white with peach and citrus aromas, smooth body and lemon zest notes on the finish. Restaurant supplied £21.95

### 3) A20 Albarino

A lovely Albarino from Rias Baixas in the north west corner of Spain on the Atlantic coast. Entirely hand harvested, the grapes are cool fermented in stainless steel and, after lees ageing are only lightly filtered to maximise rich complex flavours typical of this grape. Restaurant supplied £24.95

### 4) Marie du Fou

This Loire white comes from the small Fiefs Vendeens-Mareuil appellation and is a blend of Chenin Blanc and Chardonnay. Barrel fermented but still light with full fruit flavours and a long finish. An unusual wine. £7.25 in France; £14.50 from specialist UK retailers.

### 5) Chateau Musar Jeune

A blend of Cinsault, Syrah and Cabernet Sauvignon from the famous Chateau in the Bekaa Valley, Lebanon. Much of this Chateau's wines are oaked for long keeping but this wine is un-oaked for early consumption. Fresh juicy with plummy black cherry flavours and notes of violets and thyme. Restaurant supplied £22.95

### 6) Saam Mountain Pinotage

From the Paarl area of South Africa this well made 100% un-irrigated, low yielding, Pinotage aged in French oak barrels delivers intense blackberry, mulberry and spicy notes with juicy tannins. Very drinkable! Restaurant supplied £18.95