

U3A Women with Bottle 10th May 2017

1. Chereau Carré Muscadet de Sèvre et Maine Sur Lie

Louise Chereau makes the wine here. Her Grandfather started the Vineyards in 1960. Following her Father's footsteps. The wine has weight and complexity and great with shellfish and seafood. One of the largest producers of high quality Muscadet with the wine left on the Lees to gain more flavour. The vines are over 100 years old. The grape is the Melon de Bourgogne, now known as the Muscadet. 12% alc.



2 Koshu Kayagatake

Ayana Misawa has studied wine making in Bordeaux,

Stellenbosch, Argentina, Chile and New Zealand. The vineyard started in 1923. A wine with fresh lemon and grapefruit, light with a floral style but dry. It spends 3 months on the lees. Great with Sushi, Asian and especially with other cuisine such as seafood and light meats. 11.5% alc.



3. Weingut Weegmuller Riesling Kabinett Trocken

Steffi Weegmuller has been making the highest quality

Pfalz wines for 25 years with a dedicated womens team.

Planted with Reising in 1720. Lemon and grapefruit with

A zesty finish.Hints of spice and pineapple. Good with Asian cuisine, and light seafood dishes. 11.5% alc.



4. Kayra Narince Anatolia Turkey

Osge Kaymaz started harvesting and then winemaking in 2004. Sha has worked in Casablanca Chile and Marlborough New Zealand and has a Masters in viticulture. . The Narince grape has smoky lemon peel and ginger. A fruity wine, good with spicy cuisine, seafood and grilled chicken, pasta creamy dishes and Asian food. 11.5% alc



5. Lirac Domaine de Cigalounes Rhone

Séverine Lemoine started a career in finance

But decided to follow her dream of making wine. This wine uses 60% Grenache, 25% Syrah and 5% Mourvêdre. 20% in barrel.

Full flavoured black cherry, spice and vanilla. Good with red meat, stew and cheese. 14.5% alc.



6. Ars in Vetro Tempranillo Merlot, Tandem, Navarra

Alicia Eyaralar began her winemaking career in Bierzo where

she was the only female winemaker. Together with Jose Maria they formed Tandem one of the top wineries in Navarra.

They work in a co-operative called Palacio de la Vega.

An unoaked blend expressing the cool climate of the Yerri Valley, violet, cherry and strawberries.

Great with roast lamb and casseroles. 14% alc



7. Negroamara Salento IGT San Marzano Puglia



Caterina Bellanova was European Producer of the

year in 2015. She is a trained biologist and is at the helm of San Marzano, a forward thinking Co-operative with a great reputation.

A savoury fleshy and plummy wine with violet, vanilla and spice flavours. 10 days maceration. 100% Negroamara grape aged in stainless steel. Good with savoury food, grilled red meat and mature cheeses. 13.5% alc

8. Chateau La Fleur Grands Landes Montagne St- Emilion

Isabelle Fort and her husband make the wine here

since her father bought the estate in 1969. A classic St Emilion showing balanced silky tannins. 80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon. Hand picked. 4 days maceration. Dark fruit, herbal notes and light finish. Good with red meat, game and Barbequed Chicken. 13% alc.

