

Halesworth U3A Wine Group Dinner at the Harbour Inn

Wine Notes

- 1) Montlouis Brut - On the opposite bank of the Loire to Vouvray, this 'Methode Traditionelle' sparkling wine made from Chenin Blanc is primarily an aperitif but would work with any of the starters if any left!
- 2) Muscadet Sur Lie - Until recently, not so popular in the UK but coming back into fashion although never went out of fashion with French fish restaurants. From a quality producer, this Loire white will go well with all the fish starters and mains and for some, may work with the chicken.
- 3) Gruner Veltliner – Synonymous with Austria, this is a typical lightly spicy Gruner Veltliner with hints of pear and apricot that will accompany a wide range of meals including all those served tonight. Might get lost with the lamb burger and smoked haddock but do try it.
- 4) Murphy Big Rivers Shiraz – Supple, very ripe (just the right side of jammy) brambly Aussie Shiraz, friendly and warming. Very winning, easy to drink too much of this! Will be great with the lamb and chicken and for some palates, the fried fish. For others, it may overwhelm the fish but worth trying.
- 5) Chianti Classico – From a well-regarded producer in Tuscany this substantial yet elegant wine with appetising aromas of plums, red cherries and chestnuts combined with the usual 'bite' associated with Chianti is a gamble with tonight's meals. It will readily accompany the lamb and chicken but for some, may generate a brief metallic taste if having the fried fish.



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