



# Les Marmitons of Cranford

## *Sept 2006 Wine Pairings*

### QUAFFER



### *ST NICOLAS FIEFS VENDEENS LES CLOUS BLANC '04*

*Loire Valley, France*

"This bio-dynamic producer has developed something of a cult among Loire Valley fanatics. Les Clous is a blend of Chenin Blanc and Chardonnay with a little Groslot, grown in schist. The waxy pear and citrus flavors are filled with a touch of wood flavoring, round yet light and lively on the fragrant finish."  
89 pnts Wine & Spirits

*GRAPE BLEND: Chardonnay & Chenin Blanc*

### SALAD



### *CHATEAU PESQUIE VIOGNIER '05*

*Southern Rhone Valley, France*

A brilliant 100% Viognier from Pesquie. Fresh peach and citrus flavors are noticed from the start as this light and food friendly Viognier dances across the palate. A touch of lemon on the finish. Outstanding effort!

*GRAPE: 100% Viognier*

**APPETIZER**



**TRIMBACH PINOT GRIS RESERVE '01**

Alsace, France

In a dry style, openly textured and bright, with a hint of fresh mushroom framing the pear and peach notes.

**GRAPE: 100% Pinot Gris**

**MAIN COURSE**



**CHATEAU BOUTISSE SAINT EMILION GRAND CRU '03**

Saint Emilion, France

"Loads of licorice and berry character. Medium-bodied, with good, well-integrated tannins and a medium finish. Should come along nicely in barrel. " 89-91 Pnts WS Barrel Tasting

**BORDEAUX BLEND: 70% Merlot, 30% Cabernet Sauvignon**

**DESSERT**



**CHATEAU de MYRAT SAUTERNES '03**

Barsac, France

"Incredible nose of honey, apple pie, toffee and spices. Intense. Layers of fruit. Full-bodied, thick and very sweet. Pure honey. Better than the 2001. Spread over buttered toast ... just joking. Best ever from here."  
95 Pnts WS

**GRAPE BLEND: Semillon, Sauvignon Blanc, Muscadelle**