



*Wine Tasting No 60*  
*10 November 2019*  
*at 3 La Vacherie*  
*56220 St Jacut Les Pins*



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1	Cream Sherry Rich and Sweet SPAIN	Marks and Spencer Paris 18.0% €9.50	The Sherry was lovely and rich.
2	Champagne Tradition de Delagne & Fils Grande Cuvee Brut FRANCE	Intermache Paris 12.0% €47.00 = 23.50 Bottle	Not the best Champagne but then at 23.50 a bottle what can you expect. Many felt that a bottle of Freixenet Cordon Negro at less than a quarter of the price is better.
3	Riesling 2017 Vin D;Alsace FRANCE	Leclerc Redon 12.0% €6.93	Crisp, acidic, slightly sweet. Mixed views but if you like Alsace wines then you will like this Riesling.
4	Beaujolais Nouveau 2019 BOJO FRANCE	Carrefour Paris 12.5% €6.99	BOJO Nouveau left a very nasty after taste. Nothing to do with the wine, only the name.
5	Clocktower 2017 Pinot Noir Marlborough AUSTRALIA	Marks and Spencer Paris 13.0% €14.90	We loved this M&S Australian wine. Pity we can't get it in Redon other than by mail order.
6	The Original Dark Horse 2016 Merlot California, USA	Leclerc, Redon 13.5% €10.15	This was a Dark Horse, rich, dark in colour with all the anticipated black berry fruits in the mouth. Will this be a Leclerc here today gone tomorrow and never to be seen again.
7	Saint Joseph Empreinte du Rhone 2016 FRANCE	Leclerc Redon 13.5% €9.95	Excellent red wine and good value for money.
8	Pomerol Chateau L'Ermitage de Bel-Art 2014 Bordeaux, FRANCE	Leclerc, Redon 13.0% €14.99	A really good Pomerol and good for a treat. Excellent with cheese.

9	Gewurztraminer Meyer Fonne Kaefferkoepe Alsace 2016 FRANCE	Leclerc, Redon 13.5% €18.64	A sweet version of wine made from the Gewurztraminer grape. Remember a Gewurz can be dry to very sweet.
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We had a new part of the evening as it is Christmas and that is to give our verdict on the UK Christmas Ads on the Telly. No 1 was the Hafod Hardware advert with the star being the 3 year old son of the owner.

<https://www.youtube.com/watch?v=pDtCXO71FJU>

But, for the Hafod advert which cost less than £100 to make, John Lewis would have been No 1. The star of the Christmas Ads was young Arthur of Hafod Hardware.

The worst Christmas Ad was Morrisons which is a pity because last year's Ad was excellent with the boy urging his younger sister with allergies to "Go On".

Thank you for your kind comments about the food. The recipe for the sauce with the duck is as follows:

Take a handful of berries such as black currents or blueberries and simmer with as little water as possible until soft. Take two handfuls of Merryweather Damsons, stone them and simmer with as little water as possible until soft. Sweeten slightly - not too much as the objective is to enjoy the sharp tang with rich meat like duck breast.

Put in a liquidiser or food processor and spin until smooth. If the sauce is too thin then add arrowroot to thicken or some other thickening that will not cause the sauce to become cloudy. Resist the temptation to reduce by boiling as this will darken the colour.

Add a good glug of rich ruby Port.

Serve hot.

It would also go well with game.

As for the duck. Score the fatty side of the breast. Season well with salt and pepper, Fry the breasts in a little oil for two minutes fatty side until it is well browned and then two minutes on the meat side. Place in an oven at 220C and bake for 10 minutes. Slice and serve. In this case with Pumpkin Mash, Fried Potatoes and Carrots, and crisp cabbage and a little berry sauce.

I am saying nothing about our two gate crashers other than to wish them and all of you wine tasters a very Happy Christmas.

CHRIS

Please note my postal address is 3 La Vacherie. The Postie tells me it is important to include the No 3.

