



Wine Tasting No 57
8 October 2019
at 3 La Vacherie
56220 St Jacut Les Pins

We enjoyed an excellent selection of wines on this evening and we had not tasted any of them before. So no Saumur Champigny from Julian and Enid or Frexienet from Chris. Sad that we missed a slice of Judith's famous Chocolate cake but we made up for that with a slice of M&S Rainbow Cake brought over from London on the Eurostar.

1	<p>Chateau Moncontour Cuvee Predeilection</p> <p>Chris and Judith</p>	<p>Leclerc - Redon 12.5 % €7.50</p>	<p>A delightful start to the evening and a good value for money Vouvray. Judith reminisced and produced photos of younger looking Judith and Chris.</p> <p>We sang a belated Happy Birthday to Judith who is 21 again.</p>
2	<p>Halfpenny Green Rondo</p> <p>Glyn and Christine</p>	<p>UK Winery Staffordshire 15% £20.50</p>	<p>https://www.halfpennygreen.co.uk</p> <p>A wine discovered in the UK and quite unusual a red wine. The wine was excellent but quite pricey.</p> <p>Completely unknown was the grape variety Rondo. Apparently a hybrid created by Prof. Vilem Kraus in 1964 in Mauravia, Czechoslovakia. Rodney is also known as Geisenheim 6494-5. A cross of the varieties of Zarya Severa and Saint Laurent. Also varieties we had not heard of.</p>

3	<p>Dentelle Eugenie</p> <p>Norman and Gabs</p>	<p>Direct from producer</p> <p>12.5%</p> <p>€7.95</p>	<p>A very unusual Rose bubbly but in fact it was nearly red.</p> <p>Very unusual, very nice.</p>
4	<p>Unfortunately Sue and Adrian Tither couldn't make it due to illness so Chris stepped in with an unusual bottle.</p> <p>CHAKU</p> <p>Chile 2017</p> <p>Cabernet Sauvignon</p>	<p>Cavavin</p> <p>13.5%</p> <p>€9.80</p>	<p>A good red wine rich in colour and in flavour on the tongue.</p> <p>The label was misleading as it could have come from Japan or China. In fact it was Chilean and purchased in Redon.</p> <p>The wine needed a roast rib of beef to be really appreciated.</p>
5	<p>Carnivor</p> <p>Zinfandel</p> <p>California USA</p> <p>Chris</p>	<p>Monoprix, Paris</p> <p>14.5 %</p> <p>€11.95</p>	<p>Note the correction of where purchased. Rodney put me right though it is widely available, often at higher prices.</p> <p>Perhaps not a wine for vegetarians this was the best wine of the evening.</p> <p>The first time I tasted this I was eating M&S steak with Rodney. Both the steak and the wine were excellent.</p> <p>I'll be back in Paris soon and I hope Monoprix will still have some on the shelves.</p>
6	<p>Margeaux from Julian and Enid</p>	<p>Super U</p> <p>Carentoir</p> <p>13.5%</p> <p>€14.95</p>	<p>We often regard Margeaux as a formidable red but compared with the Carnivor it was rather light. Great colour and great flavour</p>

7	A Sexy Red Wine from Portugal Chris	Monoprix Paris 15% €12.50	This was rather harsh on the tongue and not well liked. Also quite expensive.
8	Barsac Chateau Doisy Daene 2017 Chris	Carrefour 13.5% €37.95	Too expensive but if you like sweet white wine you need to try this one.