



Date: 27 April 2012 at 7:00 pm **Venue:** Milliken Bar & Restaurant 金鐘閣

1st Bottle LOUIS BERNARD COTES DU RHONE WHITE 2010		# 589432 12.5% Alcohol/Vol.	
Wine: White, MD		Produced in Rhone by Les Domaines Bernard	
Type: Grenache blanc, bourboulenc, viognier blend		Appellation Côtes-du-Rhône Controlee	
Cost: \$12.10		Food to Match: 走地貴妃雞	
Tasting Note Pale straw colour; lightly tropical, floral aromas and flavours with peach, stone fruit and mineral notes; dry, full-bodied, well balanced, refreshing acidity, long lingering finish. Serving Suggestion - Grilled fish or seafood; light Asian cuisine. Billy's Best Bottles: Wines for 2012 selection (Billy Munnelly).			
2nd Bottle LES FOSSES D'HARENG VOUVRAY 2008		# 224287 12.5% Alcohol/Vol.	
Wine: White, MD		Produced in Loire by Cave des Producteurs de Vouvray	
Type: Chenin Blanc		Appellation Vouvray Controlee	
Cost: \$17.95		Food to Match: 微辣 XO 醬豬爽肉	
Description Gold Medal at 2009 Concours des Lys. Tasting Note The nose of this Chenin Blanc is very appealing, with layered citrus, melon, mango, honeycomb and floral tones. Off-dry, the palate is soft, round and beautifully balanced with complex tropical fruit notes and refreshing acidity. Food to match Grilled chicken, pork, spicy take out (VINTAGES panel, Sept. 2010). 4.5 out of 5 (WineAlign).			
3rd Bottle DOMAINE DU CHARDONNAY CHABLIS 2009		#183574 12.5% Alcohol/Vol.	
Wine: White, XD		Produced in Burgundy by Domaine Du Chardonnay	
Type: Chardonnay		Appellation Chablis Controlee	
Cost: \$19.95		Food to Match: 美極大龍蝦	
Description Bronze Medal at 2010 Decanter World Wine Award Tasting Note The excellent Chablis 2009, full-bodied, with notes of white flowers and almond and a beautiful finish, is really charming and very well made ... (Patrick Dussert-Gerber, Guide Dussert-Gerber des vins de France, 2011). Score 90 (WineAlign). A strikingly fine example of minerally, oak-free chardonnay, and fine value (John Szabo).			

4 th Bottle DOMAINE SAINT ANDÉOL SÉDUCTION CAIRANNE CÔTES DU RHÔNE-VILLAGES 2007	# 248575 14% Alcohol/Vol.	
Wine: Red D	Produced in Rhone by Sarl Beaumet Et Fils	
Type: Grenache 60%, Syrah 30% & Carignan 10% blend	Appellation Côtes-du-Rhône Villages – Cairanne Controlee	
Cost: \$17.95	Food to Match: 乾蔥蘑菇牛柳粒	
Tasting Note What a charming southern Rhône blend here with attractive aromas of cherry, plums, baking spices, licorice and black pepper. This blend is medium bodied (with 14.1% alc.), very ripe fruit and rich mouth feel, balance acidity, oak well integrated with dusty tannins. This wine is sweet, spicy with excellent depth of flavours and mild tannins on the finish. This Côtes du Rhône Villages is uncomplicated, youthful, fresh with bright flavours and a great value. Score - 91 (Joe Czerwinski, Wine Enthusiast, Feb. 2011). The Enthusiast 100 List for 2011 (Wine Enthusiast). Top 3 Wines for Value 7 Mar 2012 LCBO release (PaulNJoyWine).		
5th Bottle CHÂTEAU CANTELOUP 2004	# 243923 13% Alcohol/Vol.	
Wine: Red XD	Produced in Bordeaux by Raoul Fabre & Fils, Prop.	
Type: Merlot 50% / Cabernet Sauvignon 45% / Cabernet Franc - Petit Verdot 5% blend	Appellation Medoc Controlee	
Cost: \$14.95	Food to Match: 中式煎羊扒	
Description Challenge International du Vin de Bourg sur Gironde Bronze Medal Tasting Note Aromas of leather, earth, smoke, plum and raspberry are prominent. The palate is dry and fruity with very good raspberry and smoky replays. It's all held together with well-balanced tannins and fresh acidity. Expertly crafted, this wine is ageing well and is an excellent choice for experiencing maturing Bordeaux at a very approachable price. (VINTAGES panel, Jan. 2011) Chateau Canteloup is an unfiltered wine of great quality which deserves better than its classification. This vintage provides a wine of exquisite smoothness and very developed bouquet (2012 Cru Wines LLC).		

Food to Match:

		
走地貴妃雞	微辣 XO 醬豬爽肉	美極大龍蝦

		
薑汁生炒芥蘭	乾蔥蘑菇牛柳粒	中式煎羊扒