

## WHITE

### **Sauvion 'Carte d'Or' Muscadet 2009**

LCBO 143016 | 12% Alcohol | \$12.90 | Variety: Melon de Bourgogne

Made in: Loire, France by: S.A.R.L. Sauvion Et Fils | Region: AOC Muscadet Sèvre-et-Maine

Tasting Note: Muscadet, from Loire Valley region near the Atlantic coast, is France's most popular wine to serve with fish. It can be bland and light, but this one has well-defined fruit flavours. It's medium bodied with an appealing and tangy texture, and it goes well with all kinds of seafood. Try in with grilled white fish or with mussels steamed in white wine. Serve chilled as an aperitif; shellfish and seafood; perfect with oysters on the half-shell. 4 stars out of 5 – Rod Phillips. Paired with 蒜茸蒸有殼生蚝.



### **Foncalieu Le Versant Viognier 2009**

LCBO 195016 | 13% Alcohol | Sugar Content: D | \$12.95 | Variety: Viognier

Made in: Languedoc, France by: Foncalieu | Region: Vins de Pays d'Oc

Tasting Note: Exciting soft floral notes on the nose followed by pear, biscuit, ripe apple, and apricot with a tantalizing chamomile note. This is a delicately complex dry wine with a zesty but balanced acidity creating tremendous harmony with the fruit. Try this tonight with grilled shrimp or spicy Thai food. 10 out of 10 – Vintages Panel. Paired with 椒鹽三鮮.



---

## RED

### **Domaine du Bois Mayaud Réserve Saint-Nicolas-de-Bourgueil 2008**

LCBO 168971 | 12.5% Alcohol | sugar Content: XD | \$15.95 | Variety: Cabernet Franc

Made in: Loire, France by Paul Buisse Vins Du Val De Loire |  
Region: AOC Saint-Nicholas-de-Bourgeil

Tasting Note: Attractive Cabernet Franc with aromas of blackberry, dried meat, tilled earth, red liquorice, toast and lilac. Dry with good fruits supported by slightly forward, but graceful, tannins and a fresh acidity. Complex array of flavours on the end give this wine substance. A good choice for grilled steak with mushrooms and onions. The Concours des Vins du Val du Loire Gold Medal Winner, 2009. Paired with 介蘭牛肉.



### Chateau Ducla 2008

LCBO 162461 | 12% Alcohol | Sugar Content: XD | \$14.95 |  
Variety: 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

Made in: Bordeaux Right Bank, France By: Yvon Mau Et Fils |  
Region: AC Bordeaux Supérieur

Tasting Note: Quiet and subtle on the nose – spice and black currant – this is silky smooth and ready to drink offering dark berry, racy cranberry, savoury herb and cherry/berry flavour on the mid-weight, nicely textured palate. The aftertaste is mid length and well balanced. Sipping nicely on its own, it also pours well with roast, stuffed chicken and pork. 4.5 stars out of 5 – Vic Harradine. Paired with 蒜香風沙鷄.



### Antonin Rodet Côtes du Rhône 2009

LCBO 8979 | 13.5% Alcohol | \$12.95 | Variety: 90% Grenache, 10% Syrah

Made in: Southern Rhône, France by: Antonin Rodet | Region: AOC Côtes du Rhône

Tasting Note: Rich ruby colour; attractive spice, anise and cherry fruit on the nose; well-balanced with hints of cherries, nuts and pepper on the palate. This has an attractive texture: juicy and generous and ideal for food. The flavours have good depth, and the wine is dry and medium bodied, pitched just right for your meal, especially veal or lamb, but turkey or chicken and also spare rib, sausages and duck. 4.5 stars out of 5 – Rod Philips. Paired with 深井燒鴨.



### Domaine de Poujo Madiran 2007

LCBO 719674 | 13.5% Alcohol | Sugar Content: XD | \$14.95 |  
Variety: Tannat / Cabernet Sauvignon blend

Made in: South western France by: Charles Lanux | Region: AC Madiran

Tasting Note: This is a great value. Madiran wines produced in the southwest of France, where men live longer than the average, have higher levels of *Procyanidins* - which helps repair cells in arteries that feed the heart, have strong antioxidant properties and other health benefits. This Tannat-dominated wine is blended with some Cabernet Sauvignon for added complexity. It has rich, extracted fruit, clean acidity, and drying tannins. The nose is expressive with rich black fruits, spices and a hint of game meat. It's very dry, with a medium body, fine tannins, a core of black fruit and a hint of pepper. Requires rich, hearty foods for maximum enjoyment. 4.5 stars out of 5 – Rod Philips. Paired with 紅酒鹿脯.

