

Date: THURSDAY, 19th OF JAN. 2012 AT 7:00 pm

Place: 焜煌御宴 THE BRILLIANT CHINESE RESTAURANT

7220 Kennedy Rd., Markham, On. L3R 7P2

TEL: 905-946-1313

1st Bottle BÉRES PREMIUM SELECTION LÖCSE TOKAJI FURMINT	200154 750 mL bottle 14.5% Alcohol/Vol. Released: Apr 30, 2011,	
Wine: White, D,	Vineyard: BÉRES, Hungary	
Type: Furmint	Year: 2007	
Cost: \$18.95	Food to match: 三葱烧带子	
Descriptions: Tasting Note Fermented and aged in oak for 8 months, this has a lifted, peach tinged bouquet with orange-blossom, a hint of apricot and a very faint touch of clear honey. Very good definition. The palate is medium-bodied with good acidity, superb balance and a very complex mid-palate with dried apricot, spice, quince, marmalade and a tactile sensation I can only compare with Chinese Schezuan peppers. This Furmint is utterly compelling: everything hits you on the back palate. Wonderful. Drink now-2014. Score - 93. (Neal Martin, erobertparker.com, March 2010)		
2nd Bottle DONATIEN BAHUAUD LES GRANDS MORTIERS VOUVRAY	140889 750 mL bottle, 12.0% Alcohol/Vol Release Date: Oct 1, 2011	
Wine: Loire White, MD	Vineyard: Donatien Bahuaud	
Type: Chenin Blanc	Year: 2008	
Cost: \$15.95	Food to match: 蜜饯生蚝	
Descriptions: Tasting Note Wine Style: White Dry Medium-bodied. Appearance: medium straw. Nose: high toned, quince, vanilla, honey. Taste: medium-bodied, mouth-filling, dry, quince and pear flavours with lively acidity; good length. Score - 4 Stars (out of 5). (Tony Aspler, tonyaspler.com, Oct. 14, 2010)		

3rd Bottle FILLABOA ALBARIÑO , Rias Baixas, Spain	214171 750 mL bottle, 12.5% Alcohol/Vol. Release Date: May 14, 2011
Wine: White, XD	Vineyard: Bodegas Fillaboa
Type: Albariño- close to Riesling	Year: 2009
Cost: \$12.95	Food to match: 椒盐花枝片

Descriptions:

critical acclaim:

"As refreshing as a coastal rain, this wine might convince you that albarino can have a strong sense of place--that margin where the ocean meets the land, the layering of sea on sand paralleled in the motion and persistence of the rich leesiness. Cool, bold and salty, it enters with zip and slowly pulls away into the fat of a cherrystone clam."

92 Points
Wine & Spirits

下一道菜: 上汤蒜子芥胆

FOR CLEANSING OF THE PALATE BEFORE SWITCHING TO REDS



4th Bottle CHÂTEAU LAGRANGE-MONBADON 2003	65060 750 mL bottle, 12.7% Alcohol/Vol. Release Date: Oct 15, 2011
Wine: Red Bordeaux, XD	Vineyard: Baron de Montfort
Type: See Description below	Year: 2003 (9A)
Cost: \$14.95	Food to match: 盐味牛柳条

Descriptions:


Pascal Hebrard has been winemaker in Côtes de Castillon for fifteen years. He, along with expert consulting winemaker Michel Rolland, has fashioned wines of incredible poise. This blend of mostly Merlot, with Cabernet Sauvignon and Cabernet Franc in a support, is starting to drink well now - especially with grilled lamb - but will also mature easily for another 3-7 years. (Vintages)

"The 2003 Château Lagrange Monbadon is a light to medium bodied wine with nice notes of integrated red berries namely strawberry, toasted oak and chocolate. It has a nice structure with balanced acidity, refined tannins (decant from 15 min to 1h and note it to evolve) and a long and very smooth finish. Though ready to drink now, it still will have plenty of life in the next 5 or so years."

<http://www.winealign.com/wino/dantrcka/recommended-wines-you-can-still-buy>

CREDIT:
A big thank you to our President David Wong for pointing out this little gem to me. 2003 Bordeaux Reds are rated 9A on the Vintage chart. (JK)



5th Bottle ROUX PÈRE & FILS VOLNAY	208538 750 mL bottle, 13.0% Alcohol/Vol. Release Date: Apr 02, 2011	
Wine: Red Burgundy, D	Vineyard: <u>Domaine Roux Père & Fils</u>	
Type: Pinot Noir	Year: 2009 (9B)	
Cost: \$24.90 (Released price was \$29.95)	Food to match: 1. 脆皮糯米鸡 2. 枝竹羊腩煲	
<p>Descriptions:</p> <p>Domaine Roux has a rich history dating back to 1885. This 2009 Volnay is deep ruby in the glass, and conveys youthful aromas of black cherry, field flowers, grated beet, and cinnamon stick. Medium bodied, dry, and elegant, with bright acidity and fine, focused tannins. Very nice balance, and great length. Enjoy with slow-cooked roast beef, or pulled-pork dishes. (VINTAGES panel, Feb. 2011)</p> <p>Score: 4.4/5 by WineAlign</p>		

三葱烧带子	蜜饯生蚝	椒盐花枝片
		

盐味牛柳条	脆皮糯米鸡	枝竹羊腩煲
