



Rangitoto Review Newsletter

Volume 6 Issue 10

Jul 2016

July Meeting
MONDAY July 11TH 2016



Inspired by the quintessential French style bistro, intimate with a small and concise menu that changes along with the supply of fresh ingredients, Touquet has been doing brisk business just up the road from Wine Chambers. You might think that this month's wine matches will be entirely predictable – then again.....

Aperitif

Chateau Miraval Cotes de Provence Rose 2014
RRP \$50.00 C. ex Cellar

Owned by Brad Pitt, Angelina Jolie & Famille Perrin. Cinsault, Grenache, Syrah, very pale pink. Light, refreshing, focused nose with some smoky notes. Notable fruit on the mid palate with pretty modern freshness uppermost. *Wine spectator 90/100*



Extract from Vanity Fair Magazine:

Brad Pitt and Angelina Jolie are perhaps unlikely vintners. Between their brood, their extensive human-rights commitments, and their day jobs, there appears little marginal time to spend poring over soil reports. *And yet!* Never say never to the Jolie-Pitts. As of this spring, the pair are officially makers of a Provençal rosé, one produced on the 150 acres of vineyards at the Chateau Miraval, the South of France estate that they purchased for \$60 million in 2008.

How good is their rosé? *Does it matter?* The first 6,000-bottle run sold out within five hours. But for a professional opinion, we asked vintner, restaurateur, and foodie straight shooter Joe Bastianich—whose own vineyards produce a rosé, among many other wines—to see if Miraval measures up. Here's how he rates the Jolie-Pitts on general quaffability, packaging, price, and quality.

The bottle: “Looking at the packaging, this is basically a champagne bottle—which is a little bit odd. I think the feeling is that with rosé, you have to distinguish yourself. Is this the serum for Dom Ruinart?! If that's the poison, this might be the cure. As a wine-maker, I would never focus so much on my packaging—in fact, I think the packaging with this wine is so out of the realm of what you would expect [for rosé] that it makes you more skeptical of the quality than you might otherwise be.”

The sip: “The wine itself is very, very, very pretty. The color is kind of like fluorescent, Hello Kitty pink—some rosés get more coppery, but this is a very beautiful aesthetic. It's definitely thick and viscous—and we're drinking it a little bit warmer than it should be, which is interesting, because you can pick out the defects of the wine more easily when it's warmer.

“With the nose, it has macerated wild strawberries, confectionary sugars, and strawberry or raspberry

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PEZ, like the candy. In taste, the varietals it's made of—grenache, etc.—make it slightly acidic on the palate. Not in a bad way, but it's definitely real and acidic, and firm. It's very pretty on the olfactories—rose petals and confectionary sugar—but a little rougher on the palate. But it's a very serious wine."

With what—and where—should we drink it?
"We're sitting here thinking it tastes great here at Eataly, but if it were sitting in Eze [France, in the eastern Riviera] on the beach, having it ice cold, it would be really great. You definitely have to have it outdoors—with sunny, good weather—in either Malibu or Eze. [Brad and Angelina] are making very terroir-driven wines, in my opinion—the terroir of Malibu!

"As far as food, I would love to have this with raw salmon, raw tuna—like a tuna tataki, tuna tartare, or tuna sushi. And with something spicy—wasabi. Maybe if you were really there [in the south of France], a Niçoise salad."

The takeaway: "The classic traps of celebrity vintners don't apply. They're not celebrity vintners; Brad and Angelina are real vintners. They hired a real wine-maker, they waited until the wine was good, they released it properly—this is a legitimate wine. I think reviews that compared it to their movies are a little bit disrespectful to the time and attention that they paid to this wine. Yes, the fact that they made Côtes de Provence rosé is a little bit obvious—I mean, what else would they make? But it's what they drink and what all their friends drink, and it makes sense."



Entrée

Chateau Rieussec 2002 1er Grand Cru Sauternes C. ex Cellar \$120.00



Barrel fermented blend of Sauvignon and Semillon, a broad-shouldered wine for a 2002, this Rieussec is peaches and cream and softness and not at all typical of the 2002's which are generally tensile, tight and fresh.

At 3.95 g/l, the acidity is restrained like a softer vintage, say '98, yet at 122 g/l, it is the residual that holds the wine. A great value Rieussec, and in its classical style too, all fatness and fullness and no-nonsense Sauternes. For anyone who would like to see what Rieussec tastes like without spending the fortune needed for more recent releases. **Wine Spectator 92/100**

Main Course

Villa Maria Reserve Cabernet Merlot 2005 SC. ex Cellar \$45.00

Ruby, carmine and velvet. A firm cassis and oak component not clearly floral, almost a suggestion of sea-salt (positive). Delightful cassis of great purity, beautifully balanced



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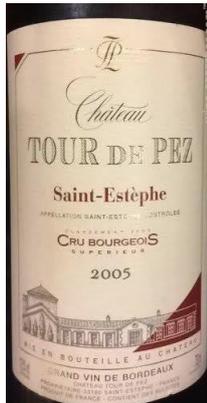
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to fragrant French oak. It seems not quite as rich as its sister Merlot Reserve, yet it is just as attractive. It achieves near-perfect cabernet ripeness and it is so elegant, it is hard not to mark it higher. Both this and the Merlot Reserve are however a little lighter than the top flight in 2005 **G. Kelly 4 Stars, Bob Campbell 5 Stars**

low acidity. Give it 2-3 years of cellaring and drink it over the following 25 years **Wine Advocate 93/100 Wine Spectator 94/100 Decanter 92/100**

Chateau Tour De Pez St. Estèphe 2003 Cru Bourgeois C. ex Cellar \$25.00

60% Merlot 35% Cabernet Sauvignon 5% Petit Verdot - Château Tour de Pez is a relatively small (thirty-two-hectare) property in Saint-Estèphe, named after a thirteenth-century tower on the estate. The Bouchara family have run the château since 1989 and have invested heavily in renovations and equipment, raising Tour de Pez to the highest ranks of the Saint-Estèphe crus bourgeois. **Decanter 87/100**



Dessert

Edmund Broillet Eau de Vie Poire Williams 45% 700ml ex Maison Vauron \$85.00

One of the most delicious and fragrant brandies made from Alsace's abundant supply of fruit is that of the Williams Pear, Eau-de-vie de poire Williams. It is made by fermenting crushed ripe fruit for up to six weeks, and then distilling it to a relatively low strength which preserves its distinctive bouquet. It is then allowed to age. Knowing exactly the necessary time for aging and mellowing of a brandy like Poire Williams is one of the secrets of a great distiller's craft.



Chateau Ducru Beaucaillou St. Julien 2004 Deuxieme Grand Cru Classe C. ex Cellar \$115.00



"One can't say enough about the efforts Bruno Borie is pouring into this wonderful estate that I have often called the "Lafite Rothschild of St.-Julien." An undeniable success, the 2004 Ducru boasts sweet aromas of creme de cassis, spring flowers, pain grille, liquorice, and road tar. This pure, medium-bodied wine possesses moderately high tannin, superb concentration, good sweetness, and

The menu served was:

Amuse bouche

*Pork and Duck liver Terrine with
cornichons, shallot jam and homemaïd
bread*

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*Confit Duck Leg Sauteed mushroom,
garlic butter and parsley with "Jus de
Poulet"*

*Touquet Poire Belle Helene Infused
pears, yogurt ice cream, meringue and
chocolate sauce*

Cheers

Peter Parsons

Note:

For those who want to see that we are part of an international organization use link below.

<http://www.beefsteakandburgundyclub.org.au>

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