



Tasting Wines

November 2017

Wine 1: Les Menandiers Muscadet 15



The Loire's western region in France. The term *sur lie* on the label indicates a light white wine that gets the creamy texture and flavours after spending months on dead yeast cells (called lees). This region is also known for seafood and the crisp acidity of these wines are a natural match.

Purchased: €3.8 from Carrefour

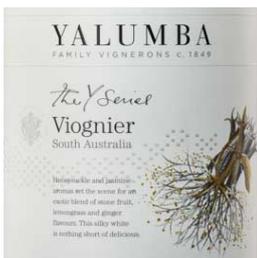
Wine 4: ARA Single Vineyard Pinot Noir 15



Marlborough is not just known for its Sauvignon Blanc, its Pinot Noir is soft, juicy and very pluggable. Fresh fruit has rested in new and seasoned oak for 10 months giving a creamy, rounded, lightly spiced edge. Enjoy with spice crusted salmon or wild boar sausages.

Purchased: £12 Waitrose

Wine 2: Yalumba Y Series Viognier 16

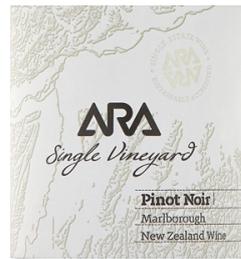


An Australian version of a French classic, from the pioneering Hill-Smith family. Their work with Viognier in Australia has contributed to the resurrection of the grape that nearly disappeared last century. A highly perfumed, fuller bodied and food worthy

grape.

Purchased: £9 Morrisons

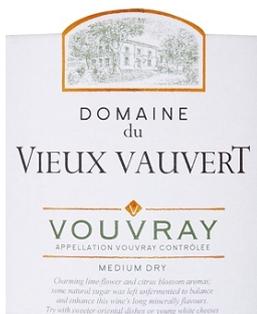
Wine 5: Espartero Rioja Reserva



This wine gained a silver medal at the International Wine & Spirit Competition 17. Not bad for a £6 wine. Wines from Rioja are usually a blend with Tempranillo being the focus grape and a Reserva has spent a year in oak and two more in the bottle. A warm spicy wine.

Purchased: £6 ASDA

Wine 3: Vieux Vauvert Vouvray 16



A Vouvray classic made from Chenin Blanc left to ripen on the vine to develop richness and sweetness. This is wine has been left medium-dry and is made to be a better match for food. This sweetness is balanced by soft fresh acid. Drink chilled with spiced food and creamy sauces over fish or chicken. Don't be afraid of

richness with this white!

Purchased: £10 Waitrose

Wine 6: d'Arenberg The Noble 15



d'Arenberg is one of Australia's best family wine producers and are very well known for their quirkiness from the wine labels to what is inside. The Noble range are blends of botrytis effected grapes producing lusciously sweet dessert wines. These are made to drink with dishes such as a zingy citrus tart or a crème brulee.

Purchased: £11+ winesdirect.co.uk or drinksdirect.co.uk

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