

IT'S BEAUJOLAIS TIME

I have great news.....Beaujolais is enjoying a renaissance. The most convivial of red wines has cast aside the negatives associated with the Nouveau of the seventies and eighties, and once again is recognised for its intrinsic worth – the only red wine region in the world producing wine that flaunts gaiety; lightness, youthfulness and extroverted fragrance; The most perfect ‘quaffing’ wine equally at home with or without food.

The region is dominated by one grape: the Gamay, a variety known throughout the rest of the world for quantity, but only mediocre quality. Here, the Gamay comes to life. A combination of granite soil, the slopes, together with special winemaking techniques, produces this very special style of wine.

Basic *Beaujolais* can be a little one dimensional. It comes from the flat south where the soil is limestone. The wine, at its best, deserves its reputation as the carafe wine of the bars, cafés and restaurants in Paris and Lyon. I prefer the next step up the rung, *Beaujolais Villages* which produces some of the finest-value drinking red wines of the world. We have a beauty...and it is only 19.95!

Then, there are the ten *Beaujolais Crus*. Brouilly, Cote de Brouilly, Chenas, Chiroubles, Fleurie, Julienas, Morgon, Moulin A Vent, Regnie and Saint Amour. These premier villages of the region are the aristocracy of the Beaujolais region.

We ship from two of the regions finest growers. *JEAN-MARC LAFOREST* who provides *Beaujolais Villages, Regnie* and *Brouilly* and *FRÉDÉRIC BÉNAT'S DOMAINE LE COTOYAN'S* wonderful *Julienas and Saint Amour*. All four Cru are 22.50

HOW ABOUT A LONG WEEKEND TOURING AROUND THE VILLAGES?

Fly to Lyon, pick up a rental car and appointed a designated driver – then take off. The region is only an hour north. Beaujolais is a hospitable area where there are some 7,000 growers, many with their cellars open to the public. The village co-operatives all have tasting cellars open to the public. You haven't lived until you have experienced a Saturday afternoon touring the cellars and finishing at the excellent *caveau* at Villié Morgon. There are numerous inexpensive hotels and restaurants - don't miss the remarkably good value *Le Morgon* at Villié Morgon (there's that village again). The valleys are great in spring, but the region really hits its straps a bit later. It seems to me that in August every second Dutch, Swiss and Belgian restaurateur clutches his wife or girlfriend, hops into his 4x4 and tours the villages tasting and buying. When the car is fully loaded he returns home with sufficient new discoveries to keep the wine list interesting until the New Year.

DON'S SUGGESTIONS WHEN TO DRINK BEAUJOLAIS

- An ideal refreshing pick me up at MIDDAY
- At LUNCH it is the perfect accompaniment to meat, seafood & salads
- A perfect glass for quiet reflection in the AFTERNOON
- The best wine of all for PRE-THEATRE DINING, as the lightness allows one to stay awake for the whole of the play
- With DINNER it offers a glorious mix of style & substance
- Its intrinsic gaiety supplies the perfect AFTER THE SHOW glass.

Otherwise.....Don't touch the stuff!

THE THIRD THURSDAY OF NOVEMBER IS "NOUVEAU DAY".

On November 18th we will be pouring the superb Nouveau from my mate Johann Cochut. It definitely doesn't taste like the wine of the old days. He reports that "The 2010 is going to be like the marvellous 2009 – full of fruit." That's good enough for me

We will be offering a traditional Lyonnais lunch (see below). Enjoy the Nouveauor any of our other Beaujolais offerings with the foodand suddenly the sunshine of the region will visit your table!

French Onion Soup served with croutons topped with cheese and finished under the grill
Coq au vin served with dauphinoise potatoes and green beans
and to finish Fine cheese selection - hand cut by our wait staff at your table

Includes a glass of this year's fine Beaujolais Nouveau
£19.95 per person

Also available Friday the 19th of November lunch between 11am – 4pm.

Book NOW on 0207 734 7807 or email us at bookings@thecorkandbottle.co.uk