



## Bordeaux Tid-bit #2 - White Bordeaux, An Understatement Worth Redefining.

by Collin Williams

### Bordeaux & BBQ

White wines from Bordeaux seem to always take a back seat to their big red brothers. This is a shame due to their amazing flavors and overall unique personality spin

they contribute to the white grape varietals used in Bordeaux. Sure, you have probably tried a Sauvignon Blanc from New Zealand. However, I'm willing to bet when you are asking for a good recommendation for a good Sauvignon Blanc from your local Spec's wine steward the thought of white Bordeaux rarely crosses your mind.

In Bordeaux, you will see Sauvignon Blanc, Semillon, and Muscadelle grown in the more South-Eastern regions like Graves, Entre Deux Mers and Pessac Leognan. In fact, while only 12% of the vineyards in Bordeaux are planted to white varietals the examples that come from these offerings can be fresh, flavorful, elegant, and ultimately a palate-pleasing drink to go with a variety of dishes. Also, a unique aspect is that while the majority of Bordeaux is labeled only by the region or village from which it is produced Bordeaux Blanc made with 100% Sauvignon Blanc will often list the varietal on the label "Sauvignon".

Following are a couple of great examples of white wine from Bordeaux that will get you started on your quest of discovery. Also, in order to showcase how versatile and delectable these wines can be I have listed a pairing recipe by a couple of our favorite celebrity chefs. Enjoy, and if you have comments please post on our Facebook page or my personal Facebook page.



### Chateau Bonnet Blanc Entre Deux Mers 2010 \$9.49 cash

The Chateau Bonnet White 2010 shows its personality once again with intense aromas of grapefruit, boxwood, and acacia flowers. The attack, fresh and lemony, is in perfect balance with the rich full body that is well – structured and has a long finish. The aromatic persistence is remarkable, and the notes of citrus fruits and yellow peaches linger on the palate.

#### Pair this wine with:

**Grilled Fish Sammies with Garlic Tartar Sauce & Baked Waffle Fries with Spicy Bloody Ketchup & a Slaw Salad**  
-Recipe courtesy Rachael Ray, 2007

#### Ingredients

- 1 pound store-bought waffle fries
- 4 (6-ounce) fillets white fish, such as halibut, skinless
- Salt and freshly ground black pepper
- 1 tablespoon extra-virgin olive oil
- 4 crusty rolls, split
- ¾ cup mayonnaise
- 1 clove garlic, grated
- 3 tablespoons capers
- ¼ cup pitted chopped green olives
- Handful flat-leaf parsley, finely chopped
- 1 cup ketchup
- 2 teaspoons Worcestershire sauce, eyeball it
- 1 teaspoon hot sauce
- 1 or 2 tablespoons prepared horseradish, your preference
- 1 lemon
- Celery salt, to season fries
- ½ red onion, very thinly sliced
- 8 green or red leaf lettuce leaves
- Slaw Salad, recipe follows



#### Directions

Preheat oven to 425 degrees F and bake fries 20 minutes, or according to package directions, turning once.

Heat skillet or grill or grill pan over medium-high heat.

Season the fish with salt and pepper and coat with about 1 tablespoon extra-virgin olive oil.

Toast rolls on grill or heat broiler and set them in the middle of the oven to brown, then reserve.

Combine mayonnaise with grated garlic, capers, olives, parsley.

Combine ketchup with Worcestershire, hot sauce, horseradish and lots of black pepper.

Cook fish 3 to 4 minutes on each side until firm, opaque and cooked through. Squeeze lemon over cooked fish.

Remove fries from oven and season with celery salt and pepper.

Place fish on rolls with lettuce, red onion and tartar sauce. Serve fries alongside with bloody ketchup. 🍴



Please email me at [collinwilliams@specsonline.com](mailto:collinwilliams@specsonline.com) with feedback.