



Bordeaux & BBQ

by Collin Williams

Starting in May, Spec's is going full force Bordeaux! In doing so, you should start to see fantastic displays in our stores along with great pricing and tastings. (Do you expect anything less?) This will be a great way to try some Bordeaux wine if you are new to the category, or revisit some old favorites.

We strive to always create a fun, unique environment in our stores to keep you intrigued and feeling good. So we kick off our "Bordeaux and Barbeque". Bordeaux wines have long been thought to be stuffy, tannic, and unapproachable. We will break down all the barriers and showcase these wines in the simplest and most relevant way that is sure to grab your interest.

Each week, we will feature barbeque recipes and pairings with Bordeaux wines on our Facebook page along with our email. This will incorporate everything from a smoked brisket paired with a juicy Cotes de Castillon to grilled swordfish paired with a tasty Graves! And, as always, your feedback on these recipes and pairings will be welcomed on our Facebook page or directly to one of us.

Lastly, I will concentrate some of my newsletter articles about little tid-bits on Bordeaux; its culture, food, and of course the wines.

Bordeaux Tid-Bit #1:

Some think all wines from Bordeaux have to be expensive and out of the range for everyday consumption. Others believe that you cannot get an easy to drink, everyday wine from Bordeaux and that all are dusty and tannic. I suggest looking to the right bank and the Cotes.

"The Cotes" is comprised of five general areas on the right bank of the Gironde river which cuts through the region. The names to recognize on the bottles are: Cotes de Blaye, Cotes de Bourg, Cotes de Francs, Cotes de Castillon, and Cotes de Bordeaux. While not as famous as their left bank neighbors, these regions have just as much claim to the history and prestige as the "Big Boys". In fact most of these vineyards were originally constructed by the Romans and have made quality wine from for centuries.

Unlike their brethren to the East, vines on the right bank are mostly grown in clay soils and consist of many Merlot plantings with smaller segments of Cabernet Franc, Cabernet Sauvignon, and Malbec. These vineyards are also planted more inland and thus experience a continental climate that affects the manner in which the grapes grow and directs the flavors.

Why go to the Cotes for your wine?

- 1) You are new to Bordeaux wines and are used to those from California and Australia
- 2) You consume wine regularly and are not looking for something overly complex, just something that tastes good and fruity
- 3) These wines make excellent pairings with food –

ESPECIALLY BARBEQUE!

Let's Dive In-

Chateau Ampelia Cotes de Castillon 2008 \$18.79 cash

A blend of 95% Merlot and 5% Cabernet Franc and aged 16 months in French oak barrels. Juicy black fruit with just a touch of pepper spice, this wine is one of those that fills your palate and leaves you satisfied. Full bodied, with a generous helping of cocoa notes to really deliver a complex array of flavors. Delicious!

Chateau Haut Sociando 1er Cotes de Blaye 2008 \$9.89 cash

A blend of 80% Merlot and 20% Cabernet Franc, this wine is truly focused on delivering a fruity component by not aging in oak. Round (another word for "mouth coating without bitterness"), the 2008 is simple but straightforward in its overall easy drinking and satisfying delivery. You'll pick up on the spicy note followed by blackberries and black cherry. What a steal for the money!

Chateau Lauriol Cotes de Francs 2007 \$12.39 cash

As the second wine for a premium winery (Chateau Puygueraud) of the region, the 2007 delivers on its fruit notes of plum, blackberry, and sweet spice. Made from the younger vines on the property, you will still get the earthy and more austere spicy tones. But, this wine is also made to be served with hardy cheeses and good smoky meats. 🍷



Please email me at
collinwilliams@specsonline.com
with feedback.