



share a glass

With Us

October 2007



Guilty as Charged

Once you've found it, you don't want to let it go. One might say it's your comfort zone or security blanket. What am I talking about? Your favourite wine – it has its place, but it is frequently overused and abused. Once we are accustomed to a certain wine's taste and aroma's, it is very easy to “default” to your favourite wine, because it tastes good, it's familiar, and you think it compliments everything under the sun. What if I told you, you could experience far greater pleasures and have an amazing experience each time you sit down for a meal?

Your clues are in the cuisine. All countries that produce wine will, undoubtedly, make wines that will compliment the regional cuisine. Simply, if you are eating Italian, drink Italian.

Check the season. Trends dictate; whites, blush and lighter, fruitier reds are dominant during the spring and summer months; and heavy and more pronounced reds and whites are preferred during the fall and winter. Aside from a logical behavior of drinking a cool refreshing beverage in the summer, seasonal cuisine is an enormous factor in enjoying wine. Lighter meals with fresh, seasonal vegetables are consumed in the summer, whereas heartier and bolder meals are consumed during the winter; further provoking the need to refresh yourself in the summer and warm yourself in the winter.

Ask the experts. Whether you are in a restaurant, LCBO, or in another type of wine establishment, knowledgeable people are within shouting distance. Ask and you shall receive. Explain what cuisine or menu item you are having, plus, the style of wine that you typically enjoy. By providing this information, the expert will be able to make an informed choice for you.

Now, if any of these factors point toward your favourite wine, then by all means drink to your hearts content; you may notice that when your wine is paired with certain foods the wine becomes even more enticing. However, by choosing different wines, your experience will reach new levels of indulgence – who knows, you may have a favourite wine every week.

Sincerely,

Christine

All Points Bulletin...

Taittinger Comtes de Champagne Blanc de Blanc is wanted for its finesse, expressive aroma's and abundance of bubbles. Please look at the picture and read the description to ensure you are aware of this Champagne and where it can be purchased.

This admirable champagne was produced in the cellars of the thirteenth century Saint-Nicaise Abbey in Reims. The greatest care is taken at every stage of production. Taittinger Comtes de Champagne is only produced when all the conditions, essential to its unique style, are met:



- The harvest must be of exceptional quality and worthy of vintage champagne.
- It is made exclusively from white Chardonnay grapes (100% “Grands Crus”) from the most renowned vineyards of the Côte des Blancs.
- Only wines from the first pressing (La Cuvée) are used. This guarantees the wine’s finesse.
- 5% of the wines used in the blend are aged in new oak barrels (one third of which are replaced every year), thus enhancing the intrinsic qualities of the final blend.

Taittinger Comtes de Champagne Blanc de Blanc’s last few whereabouts:

Wine Agents

- Pacific Wine & Spirits -- Western & Central Canada
- Global Wine & Spirits – Quebec, Canada

Restaurants

- Daniel’s Restaurant and Jean Georges Group in New York City (by the glass)
- Langdon Hall Country House Hotel & Spa, Cambridge, ON

If there have been additional sightings or tastings, please email christine@shareaglass.com or join the Share a Glass inc. group on Facebook!

Enjoy!