

FRANCINE'S PICKS

WINES OF THE MONTH

SEPTEMBER 2010

DOMAINE STIRN PINOT BLANC 2003, ALSACE \$22.00

Kientzheim, Kirrenbourg

Owned by a young couple of oenologists: Fabien and Odile Stirn.

Fabien focus on the pure expression of the terroir.

His wines are all very full but never heavy.

This Pinot Blanc has a light golden color; the flavors are reminiscent of ripe pears and apricots with honey notes and white flowers. It is full bodied with a crisp acidity. The finish is long and clean. It will pair well with most cheeses and spicy dishes.

MORGON 2005, BURGUNDY \$21.00

'Cuvee a l'ancienne '

Michel Guignier is a young wine maker with a great respect of the terroir since the 1990's.

He is very concern about the environment and banned all use of chemical herbicides.

His goal: to have wines with great typicity of the terroir.

Morgon is a Cru Beaujolais, made 100% from Gamay grapes, it is one of the most sturdy, massif of Beaujolais.

Med bodied wine packed with fruits: cherries, sweet raspberries and blueberries with hints of spices such as pepper and cloves, followed with undertones of granite.

The Cuvee a l'ancienne is aged in oak barrels on its lees.

It drinks well now and will keep for a good eight years.

Pair with grill salmon, charcuteries and cheeses.