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MAGAZINE

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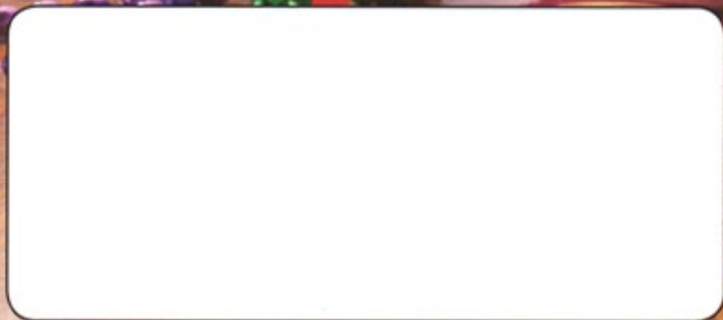
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Out of the Box

Add panache to your home party with these unusual wine and food serving tips.

A recent dinner at Il Mosaico on the island of Ischia began with a breathtaking *amuse-bouche* served in a jewelry box. The boxes were presented closed, and then opened to reveal the edible delights within. This had us thinking about offbeat but elegant ways to serve wine and food at our own dinner parties. Impress your guests with these innovative approaches:

Small frames with a photo under the glass are great for single bites like a piece of cheese and can also set the mood for theme parties. Use customized photos; for sushi, try a beach shot, or for an Italian *aperitivo*, a photo of Michelangelo's David.

Many restaurants serve wine by the glass in a *quartino*, a small decanter that holds a little more than a glass. A **bud vase** allows guests to pour at their own pace.

For more serving tips, visit winemag.com/outofbox.

Don't just cook in your **gourmet pans**, serve in them. Use similar-sized pans in place of plates for a main course or appetizer. Le Creuset pans come in a variety of vibrant colors.

Use your **coffee cups and saucers** for dessert. Ice cream topped with a layer of whipped cream and a dash of cocoa is a playful nod to cappuccino.

New, **small votive holders** are a clever way to serve shots of cold gazpacho, ceviche or spirits. —MIKE DESIMONE AND JEFF JENSSEN

SNAPSHOT



PHOTO COURTESY RYAN MUJR

Chocolate Follies, New York City

Chocolate beads, jewelry, feathers and a chocolate headdress adorn this entry in the Chocolate Fashion Show, the delicious event that launches the Chocolate Show in New York City in November, where dozens of chocolate artisans display their craft. Designer Gregg Barnes and Pastry Chef Steve Evetts honored Stephen Sondheim's *Follies* in the Broadway-themed extravaganza. —TIM MORIARTY

LUXE life

DeLéon 51 is inspiring a cult following among spirits lovers, and at 102 proof, it's the only Tequila in the world that's cask-strength (51% abv). Classified as extra añejo, a designation for Tequilas aged a minimum of three years in oak barrels, DeLéon 51 is unique in that it spends 51 months in Haute Futaie French oak from famed cooper Seguin Moreau. Unlike other Tequila producers who use authorized additives like oak extract, caramel and sucrose, this expression focuses on purity, with its subtle notes of grass, pepper and citrus. Located in the town of Purísima del Rincón (which translates as "the purest of the corner"), Brent Hocking, founder and CEO of DeLéon, says the distillery sources its water from an "unprecedented three spring wells that register the purest water in the entire country of Mexico." Packaging reflects the brand's exclusive aesthetic: A rich leather box opens to reveal a sleek glass bottle with an ornate gold and copper closure created by Malibu-based jeweler Bill Wall, whose designs have been worn by Hollywood stars like Jay-Z and Nicollette Sheridan. Available to consumers in 11 states, the bottling fetches \$250 per 750 ml. deleontequila.com
—ALEXIS KORMAN

