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WINE ENTHUSIAST

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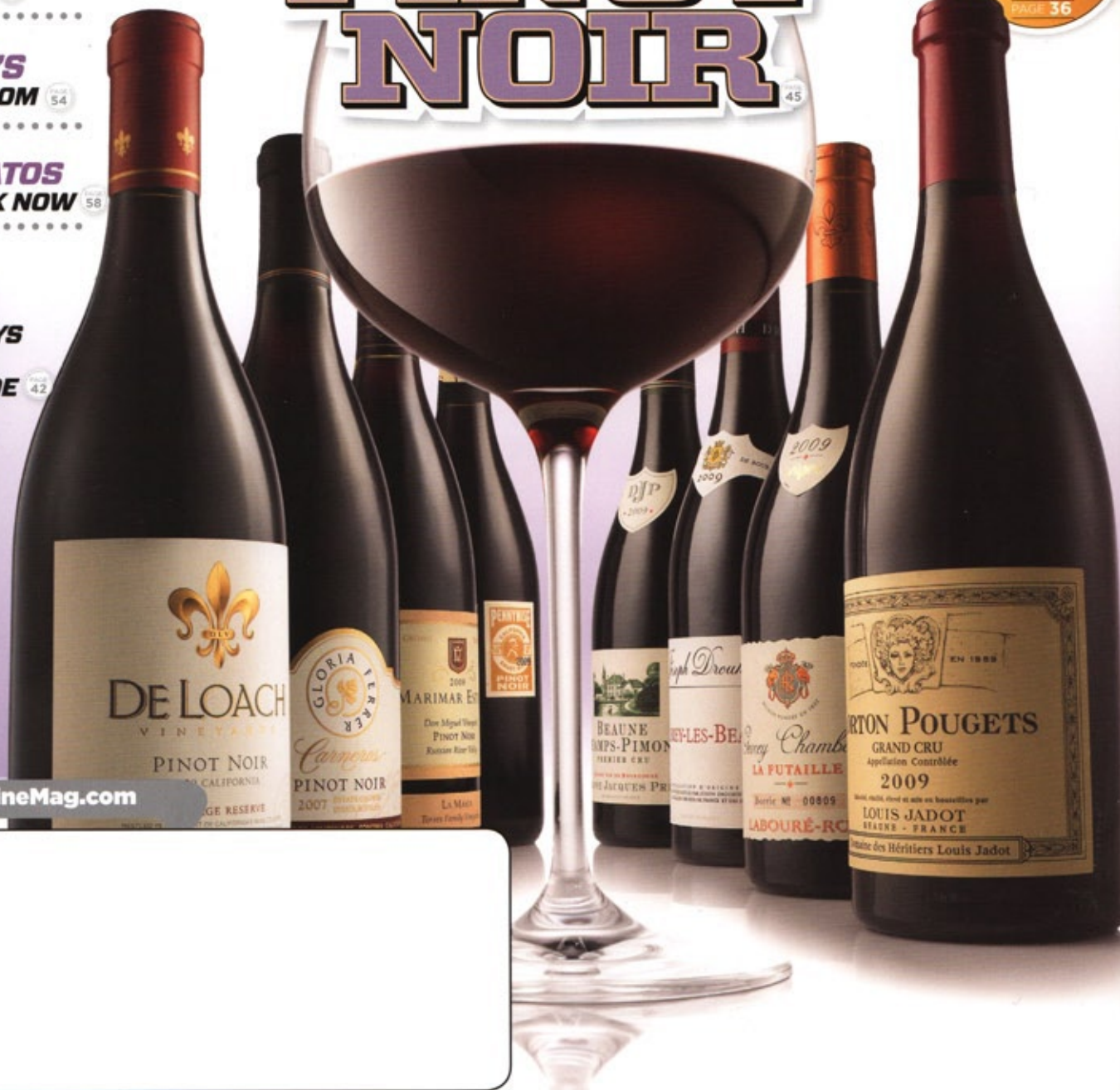
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 THE PAIRING
COLLECTION

Wine & Food Pairing Made Simple

This new line of fine wine from France takes the guesswork out of wine and food pairing.

It's happened to all of us at one time or another: You know exactly what you'll be eating for dinner, or you have your heart set on your favorite takeout, or you get that phone call—you know the one, "Honey, I'm roasting a chicken tonight, could you stop by the wine shop and pick up a bottle?" Easier said than done, right? You walk into the wine shop, and are confronted with aisles and aisles of bottles with confusing names, and now you have to ask yourself, "Which one goes with roast chicken?" Or sautéed shrimp? Or a juicy grilled veal chop?

That's where **The Pairing Collection**, a new line of wine from France, comes in. You don't have to decipher the label while wondering if that slightly familiar word on the label is a place or a grape. And you don't have to pick up a bottle, turn it around, and scan the fine print hop-

ing someone has made your search easier. Everything you need to know is right there on the front label—telling you what that wine is made to pair with.

Sure, the names are fun, but you'll never mispronounce *Chops & Burgers*, *Salmon & Trout*, *Chicken & Turkey*, *Cheese & Crackers*, or *Lobster & Shrimp*. And not only won't you mispronounce the name—you won't make the mistake of pairing it with the wrong food either. The pictures on the label are fun too, but that's okay, because wine is supposed to be fun, and dinner is supposed to be fun, and dates are supposed to be fun. So why add in all the stress of trying to figure out if you've chosen the right wine?

But it's not all just fun and games: These are serious wines too! *Chops & Burgers*, *Salmon & Trout*, and *Chicken & Turkey* have been rated

Best Buys by the tasting team at Wine Enthusiast.

The Pairing Collection hails from France, home of the some of the finest wine in the world. Both *Chops & Burgers* and *Salmon & Trout* are from the esteemed region of Bordeaux, and *Chicken & Turkey* is from the Côtes du Rhone. And while *Cheese & Crackers* is from another region you may know, Beaujolais, *Lobster & Shrimp* will allow you to discover the little known Muscadet Sèvre et Maine appellation.

With three reds and two whites from five different regions, **The Pairing Collection** offers French wine that's right for any occasion, whether you are preparing a celebration for your family or grabbing a burger with friends. So the next time it's your turn to stop by the wine shop, pick up a bottle that knows what you should drink it with. 🍷



Herbed Veal Chop

Pairs with *Chops & Burgers*,
Bordeaux, Merlot and Cabernet Sauvignon

- 2 veal chops, two pounds each, with bone
- 2 tablespoons coarse grain sea salt
- 2 tablespoons coarse ground black pepper
- 1 teaspoon ground cayenne
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 2 tablespoons extra virgin olive oil
- Fleur de Sel

Pat the veal chops dry with a paper towel. Combine the remaining ingredients in a bowl. Using your hands, rub the herb mixture onto both sides of the veal chops, and let rest in the refrigerator for two hours.

Preheat the grill to high. Cook the veal chops over high heat for 2 minutes each side, then reduce heat to medium and cook until desired temperature. The meat thermometer should register 135-145 degrees Fahrenheit for medium to medium rare. Let rest for 5 minutes, cut away from bone, slice, top with Fleur de Sel, and serve. **Serves four.**

BEST BUY

The Pairing Collection 2010 Chops & Burgers Bordeaux-style Red Blend Bordeaux \$10. An attractive wine with black currant fruit. It walks a tight balance between fresh fruit and dry structure. Just right for the red meats in its name.

BEST BUY

The Pairing Collection 2011 Salmon & Trout Bordeaux-style White Blend Bordeaux Blanc \$10. A soft, fruity wine with an attractive citrus character. There's also an herbaceous quality and hints of green apple.



THE PAIRING COLLECTION

CHEESE & CRACKERS
BEAUJOLAIS-VILLAGES
GAMAY

THE PAIRING COLLECTION

CHOPS & BURGERS
BORDEAUX
MERLOT - CABERNET SAUVIGNON

THE PAIRING COLLECTION

CHICKEN & TURKEY
CÔTES-DU-RHÔNE
GRENACHE - SYRAH - AND - CARIGNAN

THE PAIRING COLLECTION

SALMON & TROUT
BORDEAUX
SAUVIGNON BLANC - SEMILLON

THE PAIRING COLLECTION

LOBSTER & SHRIMP
MUSCADET SÈVRE-ET-MAINE
MUSCADET



THE PAIRING COLLECTION

www.theartoffoodpairing.com

BEST BUY

The Pairing Collection 2011 Chicken & Turkey Syrah-Grenache Côtes du Rhône \$10. This is a bright, fruit-forward red, filled with snappy cherry fruit. It's not overly rich or complex, but instead goes down easily, ending with just a light dusting of tannins.

WINEYDLE
MUSCADET SÈVRE-ET-MAINE
LOBSTER & SHRIMP

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