

# Quench

with KERRY SKINNER

## Try a taste of France

Over the past few weeks Australian sporting fans have been glued to their television sets into the wee hours of the morning.

They were rewarded for all those late nights of drama, tears and cheers when the Australian cyclist Cadel Evans triumphantly rode into Paris as the winner of the famous Tour de France.

For me one of the highlights of the tour was not the cycling but a nightly segment presented by the Australian/French chef Gabrielle Gate.

Gate's *Taste le Tour* took viewers on a gastronomic journey along the race route and off the beaten track into the kitchens, markets and wineries of France.

So this week we have decided to take a look at a few wines from France, imported and distributed by Victorian-based outfit DiscoverVin ([www.discovervin.com.au](http://www.discovervin.com.au)) which specialises in varieties including tannat, malbec, gros manseng, petit manseng and the great blends from Bordeaux and the south-west of France.

DiscoverVin director, Mary Harrington, said it was an extended stay in Bordeaux and a passion for affordable French that inspired the new venture.

**Domaine de Lagrezette 2005 Chateau Lagrezette \$36:** Multiple award-winning blend of malbec (87 per cent) with smaller portions of merlot and tannat from the Cahors region. Classically made, lashings of plum and black fruit, integrated spice, cleverly oaked, fine, silky tannins.

**Domaine Bellgarde Jurancon 2008 Cuvee Tradition (375 ml) \$11:** Jurancon is renowned for its quality botrytis wines like this yummy sticky, luscious and lovely with stonefruit, citrus and marmalade flavours.

**Domaine du Crampilh Madiran 2006 Cuvee Vieilles Vignes \$29:** Powerful, brooding blend of tannat and cabernet sauvignon, rippling with layers of black fruit, spice and peppery, good balance and supple tannins.

**Chateau Jolys Jurancon Sec 2009 White \$18:** Blend of equal parts gros manseng and petit manseng from a winery facing the famous French Pyrenees mountains. Perfumed notes on the nose, pristine citrus fruit flavours, lively acidity and a crisp, dry finish.