

Wine Notes – ‘August 2026’

‘Wine with Food – what do you prefer?’

This meeting will focus on trying two different wines, a red and a white, with specific food to see what you prefer. The wines have been matched to the style of food and the key ingredients.

Wines are often drunk with food and so wine styles evolved to compliment the cuisine of a region. With this in mind, one approach to matching is to look at wines from the region that the food originates from.

When looking to match food with a wine we need to look at the basic components in both the wine and the food and to try to balance these so that neither the food nor the wine overpowers the other. Key considerations are:

- Match the weight/richness of the food and the body of the wine.
- Match the flavour intensity of the food and the flavour intensity of the wine.
- Match acidic foods with high-acid wines.
- Match sweet foods with sweet wine.
- Avoid combining oily or very salty foods with high-tannin red wines.

To help our choice of wine with certain foods, these combinations work well:

- Pair ‘chewy’ meat with tannic wines.
- Pair salty foods with sweet or high-acid wines.
- Pair fatty and oily food with high-acid wines.
- Match or contrast flavour characteristics of the food and the wine.

Canapes/Nibbles: Cheese Gougeres

Wine 1: Jansz Premium Cuvée NV

Price	£18.75
Alcohol	12.5%
Stockist	Waitrose
Grape	Chardonnay, Pinot Noir
Country	Tasmania, Australia

Featured in the Daily Mails 2019 Wine Awards, Jansz is a sparkling white made from Pinot Noir and Chardonnay from the relatively cool climate of Tasmania. Honeysuckle and citrus scents are immediately apparent with slight aromas of roasted nuts and a hint of strawberry from the Pinot Noir. Delicate fruits and creaminess leaving a lingering finish of citrus and nougat.

Described as:

- **Aromatics (Nose):** Honeysuckle, biscuit, roasted nuts, strawberry
- **Food Match:** As fizz is often a 'first drink' at a dinner, this will pair with little nibbles such as parmesan crisps, asparagus or gougeres.

Starter: Greek Salad

Wine 2: Lyrarakis Liatiko

Price	£15 (Mix Six £13)
Alcohol	13.8%
Stockist	Majestic
Grape	Liatiko
Country	Crete, Greece

The family-owned Lyrarakis winery has a philosophy: to find the perfect match between grape and vineyard, with the aim to take the customer on a journey of experiencing the unique terroir of every glass. It's evident in this Liatiko, crafted from the red Cretan grape, which the Lyrarakis team hand-harvests and then ferments. The result is intense and juicy, with notes of dark cherry and wild berries, plus hints of butterscotch and fresh herbs. Its flavours are balanced by fine tannins and fresh acidity.

Described as:

- **Aromas (Nose):** Dark cherry, wild berries, butterscotch, herbs
- **Food Match:** Most Mediterranean dishes from Pizza to fish!

Wine 3: Lyrarakis Assyrtiko

Stats:

Price	£15 (Mix Six £11)
Alcohol	13.5%
Stockist	Majestic
Grape	Assyrtiko
Country	Greece

Notes:

Take a sip, and you'll see exactly why Assyrtiko's known as Crete's answer to Chablis. Bone dry. Fresh. Aromatic. This is a perfect first step into the world of Greek wine. Discover wild aromas of meadow flower and yellow orchard fruit, backed by a heavy dose of minerality.

Described as:

- **Aromas (Nose):** Meadow flower, yellow orchard fruit.
- **Food Match:** Oysters, prawns (and hopefully a Greek Salad!)

First Course: Vegetable & Tapenade Pastry Slice

Wine 4: LB7 Vinho Verde

Price	£9.50 (Mix Six £7.50)
Alcohol	10%
Stockist	Majestic
Grape	Loureiro
Country	Vinho Verde, Portugal

If Port is Portugal's signature red, then Vinho Verde is its flagship white. It's a light, spritzy apéritif – served in practically every Lisbon restaurant. And this is made by Calcada, the Vinho Verde experts. With a relatively low alcohol content (just 10%) this is a seriously thirst-quenching, drinkable wine. It's fresh and zesty with lime and lemon flavours. With peachy, slightly floral aromas, it's perfect with fresh salads or lightly spiced seafood.

Described as:

- **Aromas (Nose):** Peachy, floral
- **Food Match:** Fresh salads, lightly spiced seafoods.

Wine 5: Louis Jadot Beaujolais-Lantignie

Price	£15 (Mix Six £12.50)
Alcohol	14%
Stockist	Majestic
Grape	Gamay
Country	Beaujolais, France

The village of Latignié is just north-west of Regnié in the heart of the Beaujolais-Villages region. Maison Louis Jadot is a well known name across the Burgundy region. Their aim is to express the true nature of Burgundy and this wine is no exception. This is a bright, vibrant Gamay with moderate acidity and soft tannins, cherry and raspberry flavours and a pleasant finish.

Described as:

- **Aromas (Nose):** Cherry, raspberry.
- **Food Match:** Cold meats, salads (serve slightly chilled)

Second Course: Pork & Apricot Skewers (Halloumi as vegetarian option)

Wine 6: Hunawihr Riesling

Price	£14.50 (Mix Six £12.50)
Alcohol	13%
Stockist	Majestic
Grape	Riesling
Country	Germany

This cooperative was started by a group of small producers in Hunawihr in 1954, but today has member growers throughout the Alsace heartland. Winemaking is headed by Nicolas Garde, an Alsace-born winemaker, schooled in Burgundy and New Zealand. A pale straw yellow, this wine is a classic Alsace Riesling, showing ripe pear and peach fruit, braced by a steely acidity. Clean and pure on the palate, finishing with a citrussy freshness. Drink now or within the next 5 years.

Described as:

- **Aromas (Nose):** Ripe pear & Peachy
- **Food Match:** Seafood or creamy fish dishes.

Wine 7: Terre du Sud Faugeres

Price	£15 (Mix Six £12.00)
Alcohol	13.5%
Stockist	Majestic
Grape	Syrah (Shiraz)
Country	France

At Château La Liquière, passion has been passed down from generation to generation since the 19th century. In the 1960s, young Bernard Vidal wanted to forge his own path. Unlike the customs of the time, he did not join forces with his father – the owner of Château La Liquière – but decided to establish his own estate. The first bottlings took place as early as 1961, and the two estates merged in the 1980s. Today, his children Sophie and François have taken over the business. Impeccable fruit is the starting point for work in the winery. Grapes from each vineyard block displaying the same style are fermented separately. Harvesting is done by hand, but in the winery, there is no set formula. Each vintage is unique and they try to adapt to the style of the vintage. There is no cutting-edge technology – the winemaking process aims for simplicity and a very gentle approach. This wine expresses notes of ripe berries, herbs, and a touch of minerality. The palate is well-balanced, offering a harmonious blend of fruit and subtle spice.

Described as:

- **Aromas (Nose):** Ripe berries, herbs, subtle spice.
- **Food Match:** Mediterranean dishes like grilled lamb, ratatouille.

Dessert: Apple, pecan & almond traybake

Wine 8: Moscato Volpi

Price	£8.00 (Mix Six £7.00)
Alcohol	5%
Stockist	Majestic
Grape	Moscato
Country	Piedmont, Italy

Lightly sparkling, gently honeyed, and bursting with fragrant aromatics, Moscato combines both freshness and sweetness to create a wine that's perfectly balanced. It's made by Cantine Volpi, a family-run vineyard in Piedmont, who have been crafting wine since 1914. Expect flavours of orange blossom, peach, apricot, and citrus, a delicate spritz and sweet edge.

Described as:

- **Aromas (Nose):** Orange blossom, peach, apricot, citrus.
- **Food Match:** Fruit tarts, pastries or as a light aperitif

Wine 9: Domini Veneti, Recioto Della Valpolicella 2022/23, Soave DOC

Price	£21 (Mix Six £18.50)
Alcohol	12.5%
Stockist	Majestic
Grape	Corvina mainly
Country	Italy

Cantina Sociale Valpolicella was founded in 1933 by six small producers who believed in the value of their land. Their major initial success was the birth of Amarone, an inspired idea in response to changing styles of the wines of Valpolicella. In 1957, they merged with another local co-operative (Cantina Produttori della Valpolicella), moving to its current location near the town of Negrar di Valpolicella. It was then reconstituted with 80 members, consolidating its position among the best in world of Italian wine. In 2004 our Recioto Vigneti di Moron - Domini Veneti 2001, was the first Recioto ever from a cooperative winery to win the coveted top rating of "Tre Bicchieri" in the Gambero Rosso Guide. This is a delicious dessert wine with flavours of rich vanilla and chocolate and

notes of raisin, fig, dried fruit and plum. Perfect when paired with rich and chocolatey desserts like cakes or pastries.

The grape varieties used in this wine are Corvina (60%–70%) which gives the wine rich cherry fruit and bright freshness, Corvinone (15%) which adds deep body and spicy structure and Rondinella (15%) which brings floral notes and color.

Described as:

- **Aromas (Nose):** Vanilla, chocolate, raisin, fig, dried fruit & plum.
- **Food Match:** Rich and chocolatey desserts & cakes.

Favourite Wines of the Evening

Red: Wine 5 – Louis Jadot Beaujolais-Lantignie

White: Wine 4 – LB7 Vihno Verde

Overall: Wine 8 – Moscato Volpi