

Wine Snob

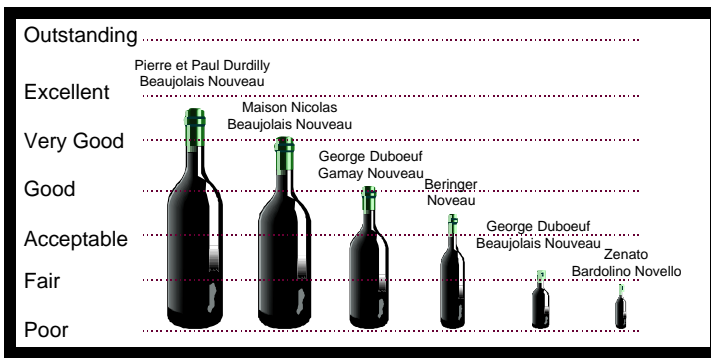


Guiding the wine Neophyte

Discovering great wine and food pairing
Experiencing Wine Country

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The following special report represents the findings of yet another Wine Snob tasting panel. On Saturday November 21, 1998, six Beaujolais Nouveau wines were chilled and served two at a time in three flights. Included in the tasting were four "real" Beaujolais from France, one from California and one from Italy. Each flight was accompanied by the same food for consistency and comparison. After the initial three flights, members of the panel re-tasted each wine against the other in order to assign a rank, one through six (best to worst). The graph below summarizes the results:



Unanimously, the members of the panel found that these wines improved 30 - 40 minutes after opening where they were allowed to come closer to room temperature. A description of each wine follows:

Pierre et Paul Durdilly - Beaujolais Nouveau 98 \$8

Ranked number one in the tasting, this wine delivered the best nose and the greatest body. Cherries and apples, light oak on the finish. Was by far the best complement to the grilled marinated shrimp with light spice.

Maison Nicolas - Beaujolais Nouveau 98 \$8

Ranked number two in the tasting, definitely the smoothest of all with an even transitioning palate. Delivered the best nose and followed with very light red cherries and bright fruit. Fun wine that paired best with jack cheese.

George Duboeuf - Gamay Nouveau 98 \$6

Very nice! Fun with both jack cheese & shrimp. Although no distinctive fruit, there are some berries and floral characteristics. Paired best with grilled marinated shrimp with light spice.

Beringer - Nouveau 98 \$7

Right out of the bottle the initial flavor was astringent and reminiscent of a sour Chianti with a petroleum nose. As it tempered, some up front cab-like fruit appeared and the finish was similar to that of a cheap Merlot. Although it ranked 4th, "it's better than that s - t in a box!"

George Duboeuf - Beaujolais Nouveau 98 \$8

Very simple light fruit, with a hint of spice on the finish. Paired fairly well with rotisserie chicken which seem to enhance the spice on the finish.

Zenato - Bardolino Novello 98 \$6

Ranked last in the tasting, this Italian attempt at a Nouveau reveals a peculiar nose of pears and petroleum (almost offensive). However the palate delivers some bright fruit (reminiscent of a Pinot Noir), and had some hints of pomegranates when paired with summer sausage.

Chewing the Skins!

Beaujolais - A region of east central France often included as part of Burgundy. Gamay accounts for 98% of the regions vines with the remaining 2% being mostly Chardonnay. Wine produced from Beaujolais is the most lucrative and successful in Burgundy. The process for producing this wine often includes the dumping of full bunches into a vat. Bunches at the bottom of the vat burst from the pressure and release juice that begins to ferment. The fermentation causes enough heat so that even the unbroken grapes begin to ferment inside their skins. This process is the major factor in achieving the intense floral nose and bright fruity flavors.

Beaujolais Nouveau - Nouveau differs from other Beaujolais merely by when it is bottled. Nouveau is bottled after less than 2 months, while Cru remains in casks almost 18 months before it is bottled. Beaujolais Nouveau is released on the third Thursday in November and accounts for about half of the regions production. This wine is considered ideal when chilled and drunk within 3-4 months.