



GREEN MAN WINES

## MARCH CASE SELECTION

### WHITE WINES

#### **Domaine Plou et Fils, 'Tuffeau' Blanc de Blancs Brut Nature, M thode Traditionelle Vin de France 2017 (Loire Valley, FRANCE)**

**Grape:** Chardonnay

**Abv:** 12%

**Suggested Food pairing:** On its own of course, but good quality sparkling wines make for refreshing foils to many foods. Try this with sushi or fish and chips.

**€20**

Domaine Plou, located on the banks of the Loire River, has been owned by the same family since 1508, just a few years before Leonardo da Vinci arrived at the nearby Château d'Amboise. The name of this cuvée, 'Tuffeau' refers to the creamy white stone, so typical of this part of the Loire Valley, which makes for beautiful buildings as well as crisp, mineral and balanced sparkling wines.

*"I have tasted this several times this year, and enjoyed it every time. Delicious, crisp sparkling wine with lovely clean apple fruits, finishing dry. Grown-up fizz with a touch of class, and great value for money. Serve with mixed tapas."*

**John Wilson, Irish Times, December 14 2018.**

#### **M rcio Lopez, 'Pequenos Rebentos', Vinho Verde DOC 2017 (PORTUGAL)**

**Grape:** Alvarinho and Trajadura

**Abv:** 11.5% abv

**Suggested food pairing:** with a mid-week warming, hearty, creamy fish pie: cod, sea trout, haddock and prawns are all bang in season now.

**€16**

*"Delicious, fruit-filled, lip-smacking wine; fresh zingy lemon zest and green apples. Light enough to go perfectly with mussels and oysters, but also with hake or sea bass."* **John Wilson, 'Wilson on Wine 2018 - The Wines to Drink this Year'**

## Chateau du Coing de Saint Fiacre, Muscadet Sur lie AC 2016 (Loire Valley, FRANCE)

**Grape: Melon de Bourgogne**

**Abv: 12.5% abv.**

**Suggested Food pairing: Celebrate International Women's Day (8<sup>th</sup> March) with this along with seared scallops on cauliflower purée. Food-friendly and versatile and can be paired with everything from pasta to smoked chicken salad as well as the classic *moules frites*.**

**€16**

Owned and run by pharmacist-turned-*vigneronne*, Véronique Günter-Chéreau and her daughter Aurore, this estate has been quietly turning out textbook, beautifully balanced Muscadet since 1990 (the estate has been in their family since the 1490s).

*"You know, the great thing about food and wine is having your prejudices revealed as falsehoods....So, Muscadet. It's a joke, right?...And then, you actually open and taste some Chateau du Coing de St. Fiacre...It's a pure revelation. It's fresh and full, like a good Muscadet sur lie should be, but there is much more to this wine that just fullness and freshness. It has a vivid minerality that shows careful vineyard work and well as considerable vinification skills..."* **John and Sally McKenna, Megabites**

## Bodegas y Viñedos Ponce, 'Reto' Manchuela D.O. 2016 (SPAIN)

**Grape: Albilla**

**Abv: 13.5%**

**Suggested Food pairing: Manchuela is an unfashionable D.O. inland from Valencia. However, if you are a fan of white burgundy, but not the prices, (as I am), then you will be delighted with the weight, structure, texture and complexity of this white. A brilliant value, to pair with flat fish like brill in a butter sauce or a chicken and chorizo paella.**

**€22**

*"Uncertified biodynamic/organic. Delightful floral aromas leading on to a rich but refreshing palate with clean mineral lines and subtle peach fruits. By itself or with fish; a mussel risotto?"* **John Wilson, Irish Times, Sat, Feb 23, 2019**

## Weingut Geil, Riesling Trocken Gutswein Rheinhessen 2017 (GERMANY)

**Grape: Riesling**

**Abv: 12% abv.**

**Suggested Food pairing: try with a vibrant spring salad with purple sprouting broccoli and a wild garlic pesto or with purple broccoli, carrots, edamame and soba noodles.**

**€18**

The rolling green hills of the Wonnegau rise from the Rhine river plateau in the southern Rheinhessen an area which is home to a slew of ambitious producers. The Geil family estate, based in the village of Bechtheim, is a member of the ultra prestigious *Verband Deutscher Prädikatsweingüter* (the Association of German Prädikat Wine Estates, abbreviated VDP), an elite group of some 200 quality-oriented German vintners who are committed to terroir-driven viticulture at the highest level.

*"I love German Riesling: it has a wonderful combination of snow fresh lightness and subtle fruit. Sadly most fall into the 20 plus price range. The Geil Riesling offers a great introduction to the style at a very reasonable price."* **John Wilson**

## RED WINES

### Fratelli Barba, 'Le Salare' Montepulciano d'Abruzzo DOC 2017 (ITALY)

**Grape:** Montepulciano

**Abv:** 12.5%

**Viticulture:** Sustainable

**Suggested Food pairing:** with pizza or with good pasta and roasted vegetable sauce.  
**€16**

*"Montepulciano d'Abruzzo comes in many guises, including a great many poor quality wines. This is one of the good guys. Delicious refreshing red wine with lifted aromas of roses and cherry, and a juicy palate of dark cherry fruits with mouth-watering acidity. Try with pork and charcuterie."* **John Wilson. Daily Drop: Wilson on Wine.ie, March 7<sup>th</sup> 2015**

### Caiaffa 'Vibrans' Nero di Troia 2015 (ITALY)

**Grape:** Nero di Troia

**Abv:** 14%

**Certified Organic**

**Suggested Food Pairing:** Several weeks ago, John Wilson highlighted this wine in a column entitled 'The Last of the Winter Wine' Definitely one for a cold evening.

**€20**

*"Brooding full-bodied wine with layer after layer of smooth, ripe dark forest fruits. Robust dishes required here; pasta in a rich tomato sauce, possibly with some spicy n'duja?"* **John Wilson, The Irish Times, Saturday 10th March, 2019**

### Celler del Roure, 'Vermell' Valencia D.O. 2017 (SPAIN)

**Grape:** Garnacha, Mandò, Monastrell

**Abv:** 13.5%

**Suggested Food Pairing:** it has just got to be with a herby roast chicken dinner on a freezing cold evening.

**€17**

*"Aged in century-old Spanish clay amphora, this is another favourite of mine. The latest vintage is the best yet, brimming with delicious ripe savoury damsons, some dried herbs and a refreshing acidity. Great with roast chicken."* **John Wilson, The Irish Times, Sat, Jan 5, 2019.**

### Judith Beck, 'Ink' Burgenland 2016 (AUSTRIA)

**Grapes:** 80% Zweigelt / 20% St. Laurent

**Abv:** 12.5%

**Certified organic, biodynamic methods. 'natural'**

**Suggested food pairing:** serve on the cooler side with grilled meat. Might be interesting to try goat if you can find it?

**€20**

From another female winemaker, Judith Beck, one of Austria's most innovative producers.

*"...smooth, juicy and lipsmacking with a hint of grip. From biodynamic producer Judith Beck, it's 80% Zweigelt, 20% St Laurent, fermented with wild yeasts."* **Mary Dowey, The Gloss Magazine 08 June 2018**

## Les Deux Cols, Cotes-du-Rhône 'Cuvée Alizé' 2016 (Southern Rhône, FRANCE)

**Grapes: 60% Grenache, 20% Syrah, 10% Mourvèdre and 10% Cinsault.**

**Abv: 13.5%**

**Suggested food pairing: Irish spring lamb is wonderful right now and a slow-roasted shoulder with lots of onions, carrots and parsnips is like a hug at this time of the year.**

**€18**

A thoroughly Franco-Irish venture, owned by Rhône specialist and Plumpton College-trained winemaker, Simon Tyrell, along with Gerard Maguire (of 64 Wines) and former Guilbaud's Chef Sommelier, Charles Derain. *"combines richness with silky elegance in an irresistible way... You'll notice that it also slips down tastily all by itself."* **Mary Dowey, The Gloss Magazine, December 2018.**

## Domaine Chaume-Arnaud, Vinsobres AC 2015 (Southern Rhône, FRANCE)

**Grapes: 60% Grenache, 20% Syrah, 10% Mourvèdre and 10% Cinsault.**

**Abv: 13.5%**

**Certified biodynamic by Demeter organic, increasingly low intervention.**

**Suggested food pairing: A winter warmer. With slow-cooked beef cheeks in a red wine and tomato stew and creamy mashed potatoes- while watching Ireland v France in the Six Nations.**

**€24**

I am a huge fan of this estate: its wines are not only outstandingly good value, but they are also models of freshness, balance and vibrancy even in hot vintages like 2015. The nose is rich and profound, with dark fruit, cherry and hints of bacon and spices. Lifted and complex with blackcurrant, herbs, spice and black pepper. The palate is full-bodied, juicy, ripe and silky with an energetic, savoury, black olive, mineral finish. There's a rugby connection here too- Thibaud's brother Raphaël plays for Lyon and made his debut for the French XV in 2017.

## Niepoort, 'Sásta' Douro DOC 2016 (PORTUGAL)

**Grapes: Tinta Amarela, Tinta Roriz, Touriga Franca, Touriga Nacional.**

**Abv: 13%**

**Food/occasion: St Patrick's Day with beef in Guinness stew or loin of bacon and colcannon.**

**€16 (2 bts in case)**

Made by Dirk van der Niepoort, one of the Douro's most influential producers and with a witty label designed by Irish cartoonist, Fintan Taite. 'Sásta' as *Gaelige* translates as 'pleased' or 'satisfied' and this is certainly very enjoyable with rich, wild, brambly Douro fruit, aromas of herbs and earth. Medium-bodied, good freshness and soft tannins makes for a very satisfying and enjoyable glass of wine.

**We hope you enjoy this selection as much as we did choosing it.**

**TEL: 01 559 4234**

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