THE INDEPENDENT



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Wines of the week:

Cuvée Marguerite Château Thivin Beaujolais Blanc 2012; Gourmandises Cabernet Sauvignon Pays D'Oc 2012; Torre De Azevedo Vinho Verde 2012



Terry Kirby on the best bottles to buy this week **TERRY KIRBY** SUNDAY 22 JUNE 2014

Sunday lunch

Cuvée Marguerite Château Thivin Beaujolais Blanc 2012

From an area best known for its succulent reds, this Brouilly white is a wonderful, revelatory reintroduction to the true virtues of Chardonnay – unoaked, pure, lemony, mineral flavours, with an underlying spiciness that adds complexity. Simply gorgeous and different. Drink with roast chicken or a grilled Dover sole. £14.59, christopherpiperwines.co.uk; £16.20,nickdobsonwines.com

Midweek meals

Gourmandises Cabernet Sauvignon Pays D'Oc 2012

A robust, rustic southern French red is the ideal weekday standby, particularly to accompany some grilled meat or a risotto. Blends tend to be the rule in southern France, but here the Cabernet Sauvignon grapes are to the fore, with plenty of ripe fruit, some spice and tar. Undemanding and highly enjoyable. £9.99, Waitrose

Bargain basement

Torre De Azevedo Vinho Verde 2012

The Vinho Verde grape in Portugal produces lowish alcohol wines that make the perfect summer aperitif, particularly when accompanied by some almonds or small tapas or mezze type plates. Sparky, zesty and refreshing, this is a good deal to stock up for summer gatherings. £5.50 (until 1 July, down from £7.75), Sainsbury's