

THE IVY

WINE RECOMMENDATIONS SUMMER MENU 2010

(as recommended by Tim Parkinson, Assistant Wine Buyer for Wine Cellars)

Ruby salad with goat's cheese & pomegranate

with

Vouvray 'Sec' Domaine Bourillon D'Orléans, Loire Valley 2008 France

To go with this light and fresh salad, a classic Loire Valley Vouvray is the perfect accompaniment. Made from 100% Chenin Blanc, this wine combines great concentration and richness to balance the pomegranate, while the classic touch of sweetness and clean, citrus finish associated with fine Vouvray work well with the richness of the goat's cheese.

or

Vin Gris de Cigare, Bonny Doon Winery, Santa Cruz, California

A delicious alternative is this fantastic rosé from the Bonny Doon winery of California. The rustic, fleshy blackcurrent flavours are a great combination for the goat's cheese, and provide a good balance to the pomegranate.

Char-grilled chicken breast with salsa fresca and plantain crisps

with

Chianti Classico 2006 Castello di Bossi, Italy

The earthy smokiness of the chicken will be complemented beautifully by subtle use of lightly toasted oak in this classic style Chianti. The wine has a silky texture and ripe, soft red berry flavours which will balance and not overpower this dish. The grapes are grown at high altitude which enables them to mature slowly, giving a ripe, concentrated palette while retaining a nice fresh acidity on the finish that will make you want another glass!

or

Macon-Milly-Lamartine, Clos de la Crochette 2008 Burgundy, France

An alternative to the Chianti would be this very fine Macon from the Lafon estate in Burgundy. The rich and ripe soft melon and stone fruit flavours, combined with the toasty vanilla spice from the oak would be a great combination with this chicken dish. The wine has very good minerality that would go well with the rich meat and the tangy salsa, balanced perfectly by the acidity. A very classy wine from one of Burgundy's very top producers.

Strawberry cheesecake ice cream

with

Muscat de Baumes de Venise 2007, Domaine de Durban, Rhone Valley

Served slightly chilled, this delicious sweet wine from the Rhône Valley matches perfectly with this rich, creamy dessert. Domaine de Durban is one of the top producers of this beautifully aromatic, elegant and intensely grapey sweet wine.

A selection of teas, coffee and petits fours

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Aromatic duck & watermelon salad with chilli cashews and coriander cress

with

Pewsey Vale Riesling 2009 Eden Valley, Australia

The perfect combination for rich, meaty duck is this cool climate Riesling from Australia. The Eden Valley vineyards produce Australia's finest Rieslings from very high altitude vineyards. They retain a lovely line of acidity which will balance well with the rich duck, while the touch of residual sweetness offsets the chilli spices from the cashews.

or

Chablis 2008, Chaude Ecuelle, France

An excellent 'old world' alternative to the Riesling would be this outstanding Chablis. The Chaude-Ecuelle domaine produce classical style Chablis, and the lovely mineral acidity, so typical of the region, comes through here to balance perfectly with the rich aromatic duck. The domaine's exceptional vineyard sites, all on the traditional clay soils of Chablis, give their wines a very nice saline finish which will work so well with the chilli spice of the cashews and the aromatics of the coriander.

Thai-baked sea bass with soy bean & wild ginger dressing and steamed fragrant rice

with

Gewurztraminer 2008 Joseph Cattin

Gewurztraminer and Asian-inspired flavours are one of the world's classic wine and food pairings, and should be tried at every opportunity. The classically exotic aromatics of lychee and citrus peel are a perfect match to the spicy ginger, while the sweetness from the ripe fruit go so well with the salty soy in the sea bass dressing.

or

Blaufrankisch 'Eisenberg', Uwe Schiefer 2007, Austria

A difficult dish for many red wines to match with, however this Blaufrankisch has enough bright red berry fruit to go with the spiciness of the ginger and soy dressing, and a nice, refreshing burst of acidity on the finish. This unusual variety is popular in Austria where, in the hands of leading producer Uwe Schiefer, it is shown to its full potential.

Passion fruit pannacotta with tropical fruit

with

Côteaux du Layon St Aubin 2008 Domaine des Forges, France

This fine sweet wine made from Chenin Blanc has a wonderful mineral acidity that would be a great combination with this exotic dessert. Coteaux du Layon produces wines from fruit left to ripen on the vine to give a very balanced natural sweetness, with flavours of honey apricots and figs, all offset perfectly by the fine acidity giving a nice clean finish.

A selection of teas, coffee and petits fours