

Something a little foodier....



April Newsletter



www.festivalwines.co.uk

April 2007

Wine ideas for Easter Sunday...

Easter's late this year which is great news for red blooded carnivores, spring lamb will be juicier and in tip-top condition. For all you pescetarians out there be warned this is the last month till September for your favourite molluscs and oysters, come May they'll be getting a bit frisky and will be a bit tired. It's a good time for cockles though and here on the south coast a grey mullet may be unlucky enough to find its way onto your plate! Best of all, the woodland larder is ever more fruitful; morels, wild garlic and rosemary flowers can all bring versatile and explosive flavours to your cooking.

In the wine world it's an exciting time as more of the new (2006) vintages are bottled and come to market. The vineyard is groaning and stretching with all the effort of new growth and the unfurling of baby shoots and leaves.

Food and wine sorted, what about the chocolate? Easter is a celebration of rebirth and new life; whatever your leaning it's a time to celebrate fertility. 'When I were young' we didn't have any of these fancy eggs with more packaging and hydrogenated fat than chocolate, we painted chicken eggs and hid them in the garden, then if we were lucky there was a simple egg with some chocolate buttons inside. Marvelous.

When it comes to chocolate we are spoilt for choice, but little of it is any good. Thankfully chocolate making has become something of a boutique industry again and quality has improved, here in Brighton we have Montezumas, Choccy Woccy' and personal favourite The Chocolate Empire. Not to mention Booja Booja.



My perfect Easter Sunday dinner:

Starter – (a glass or two of Sussex bubbly!) followed by

Steamed cockles or mussels sautéed with butter, wild garlic leaves and morels stirred through a little linguini with a dollop of double cream and egg yolk, garnished with some chopped garlic leaves and shavings of local pecorino. **WINE 1** - I'm definitely going for a full white wine, with good acidity and lashings of floral aroma, I'm tempted towards a really good white Burgundy, but I've got my eyes on a heavenly 2005 Sancerre from Domaine du Nozay £12.39 (Organic)

Main—Roast leg of lamb. Make little incisions along the leg and stuff with slivers of garlic and rosemary, serve pink with gratin dauphinoise, juicy spring carrots and green of your choice (Spinach, Kale and broccoli all going strong) garnish with homemade mint sauce and a sprinkle of rosemary flowers. Rioja would be a popular choice here but I'm heading west to Bierzo, Leon, for a stunning Mencia (like cabernet franc) from Alavaro & Ricardo Palacios. The wine is called Petalos, with violet hues and real freshness, the body is full and ripe with plenty of fruit and great acidity, perfect tannin and staggering length. £12.09 (BD)

Afters—Knowing my chocolate egg is just around the corner, I'm going for some fabulous cheeses. Just three; one goat, one blue and something nutty and interesting, gruyere style: a good beaufort is unbeatable. **WINE 3** – Port's ideal: once the cheese has gone, it's just about the only thing to stand up to chocolate. Fonseca have recently released an Organic reserve port called Terra Prima, its fabulous and a snip at £11.99

Bon Appetite! All wines available from Festival Wines, 13 Ship Street Gardens, Brighton BN1 1AJ or online at www.festivalwines.co.uk. Free next day delivery.



Events Latest

Game night was a great success and we would like to thank everyone involved. Our next events with Neal's Yard cheeses is coming up shortly and we will let you know as soon as we have a date finalised.

April Specials

More wine recommendations for drinking in April:

• **Everyday Cracking red:**

[Maris Syrah £6.49](#)

• **Top red, food wine:**

[Petalos £12.09](#)

• **Luxurious White**

[Begude AC Limoux £9.49](#)



NEW ARRIVALS

We would like to welcome new wines from:

[Domaine Begude](#)

[Corte d'Aibo](#)

[Chateau Le Grolet](#)

[Domaine Gauby](#)