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FRONT COVER
OF THE YEAR 2017
(CONSUMER) GOLD

NAMIBIA
MACAU
JOHOR BAHRU

OUR SEXIEST SHELLFISH ISSUE

PUTTING THE SICILIAN
SIZZLE IN SEAFOOD

When feasting
on seafood,
take your pick
of white, Rosé
or even red.

Champagne Devaux Cœur des Bar

A Blanc de Noir release from Devaux, released in June, this fresh bottling comes from plots that are partially organic and will increase in percentage in future. At a lower dosage of 8g/l, this 100% Pinot Noir reflects its origin from the Côte des Bar, with a rich and intense nose of red fruits. Honeyed brioche character and a refined, deep finish make this one to pair with white meat or rich crustacean dishes, such as lobster. \$100 from Wine Clique

ABOUT CÔTE DES BAR:

- ❖ Located in Aube, in the most southerly Champagne region. The region was historically relegated to "second zone" till 1927. It's mainly known for Pinot Noir and Pinot Blanc.
- ❖ The area has been attracting young, experimental winemakers who are looking for new *terroir*, leading to vineyard growth by 20% since 2000.
- ❖ While the soils in Champagne are mainly limestone and chalk, here it's chalk and clay or Kimmeridgian soil, which is similar to the style found in Chablis.



LOUIS JADOT CHABLIS CELLIER DE LA SEBLIÈRE 2017

A generous, elegant Chablis from Louis Jadot is no surprise, even from a vintage with such low yields as 2017 due to hail. The 100% Chardonnay is styled fresh with white flowers and stone fruit aromas, while a richer, rounder palate makes it more versatile with food, especially oysters, fried fish dishes and smoked salmon. Unoaked to reveal its zesty acidity, this is a bottle ideal for drinking now or within five years. \$54 from Culina Dempsey

CHÂTEAU PUECH-HAUT PRESTIGE ROSÉ 2017

Although this estate is relatively new, the distinctive rams head logo is modelled after 12th century stone ornaments found during works at the Languedoc estate. Owner Gérard Bru now owns 184 hectares making 10 reds, 2 whites and 3 Rosés, each fermented and aged separately without filtration. This blend of 60% Grenache and 40% Cinsault looks to grapes from the region for a generous, satiny texture and white-fleshed tropical freshness. At 13%, it has the heft to match with heavier sauces on your seafood. \$50 from ewineasia.com



ARTUKE 2016

A fascinating red wine in carbonic maceration style comes from La Rioja, where 95% Tempranillo is joined by 5% Viura, a white wine. This agile, supple tippie has clean layers of cherry overlaid with mineral notes, and high aromatic appeal. Artuke is a small family winery with 16 hectares, who is revisiting historical methods, such as the whole grape maceration. This would work with a strong dish like wok-fried crustaceans or seafood paella, rather than delicate raw seafood. \$32 from Vinos Exclusivos



Drink to this: a whisky 'museum'

Opened by the same folks behind the whisky and Champagne bar Saint-Louis House next door, The Grande Whisky Collection is proof that Asians take their drams very seriously. The 3,600 sq ft space incorporates a private room, a Grande Hall tasting area, gift shop where your bottles can be personalised with engraving, and the highlight: a high security malt vault. The 20-minute walking tour (\$55 per pax) by a whisky ambassador takes you through the 4,500-bottle collection from Scotland and Japan, such as Black Bowmore and Yamazaki 50 Year Old. Thirsty? Your tour ends with a flight of three drams. #05-01 ION Orchard, 2 Orchard Turn. Tel: 8809 0038