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FRONT COVER
OF THE YEAR 2017
(CONSUMER) GOLD

life's refinements

18 COOL
CRAFT BEERS

A EUROPEAN FEAST

+ GOURMET FOOD
IDEAS, GIFTS & OTHER
PARTY HACKS

AMAZING
ADVENTURES

FIJI + GALÁPAGOS ISLANDS



Have yourself a very
RUSTIC CHRISTMAS

Add sparkle to your festive toasts.

Krug 2004

Notably for Krug fans, this release marks the completed trilogy of 2002, 2003 and 2004. This is only the second trilogy in the history of the house, the first of which was 1988, 1989 and 1990. It's beautifully fresh and subtle on arrival, with a proportion of 39% Chardonnay, 37% Pinot Noir and 24% Pinot Meunier. At 13 years, it's still just opening up, with a ginger and candied citrus bouquet, while nutty brioche and oranges play on the tongue. *Price on application through MHD private sales, email clementine.wee@mhdsg.com*

VINTAGE 2004 HIGHLIGHTS:

A crisp winter and chilly spring kept temperatures cool for an exceptionally long time. In late summer, the grapes ripened optimally.

Good harvesting conditions made for a generous year following the very limited 2003 vintage.

Cellar master Eric Lebel noted that the vivacity and tension of the Pinot Meunier, backbone of Pinot Noir and the shining Chardonnay made for a balanced year.



U.S. CHEMIST TOM LUTZ

has created a new wine preserver, Repour, that neatly fits onto your opened bottle of wine and claims to keep it fresh for months. Unlike wine pumps, wine vacuum pumps and other wine preservation products, the Repour stopper contains oxygen-absorbing materials that will continuously remove oxygen from the bottle itself. Each stopper is designed for one bottle's worth of air. For Champagne lovers, it will preserve the flavours, but bubbles will be lost. *Price on application from Red White.*



CHAMPAGNE PHILIPPE GONET BLANC DE BLANCS GRAND CRU 2009

The boutique grower Champagne Philippe Gonet is located among the best vineyards in Les Mesnil, and is in fact, a close neighbour to Salon. They've been making estate-bottled Champagne, which age gracefully and with depth, since 1830. The Millésimé Blanc de Blancs comprises all Grand Cru Chardonnay, and the 2009 brings an exuberant floral elegance that's keenly supported by fine minerality and a nutty walnut note. *\$88 from wine-selection.com*

BOLLINGER SPECIAL CUVÉE

Pinot Noir lovers know to flock to Bollinger. The Special Cuvée was so named in 1911 when George Bollinger took the idea from his British agent for this blend of 60% Pinot Noir, 25% Chardonnay and 15% Pinot Meunier. The juice comes from two different wine harvests, combining magnums of Grand and Premier Crus vinified in wood, for that complex house style. The ripe and spicy nose leads to brioche and fresh walnut on the palate, with hints of roasted fruit as it lingers on the finish. Pair with grilled lobster, fine cured ham and poultry. *\$120 from Enoteca*



TAITTINGER BRUT PRESTIGE ROSÉ

For a fleshy, racy Champagne that can start and end off a memorable meal, try this deep-hued Rosé from Taittinger. It gets its brilliance from 15% still Pinot Noir from the best regions of Montagne de Reims and Les Riceys, and Taittinger's signature Chardonnay (comprising 30%) for elegance and finesse. The palate is velvety and full-bodied, with crisp raspberry, blackcurrant and cherry carrying through to the finish. Try it with fruit desserts, such as tarts and crumble. *\$135.50 from Culina Dempsey*

