

## December 2024

A good turnout tonight with 21 members attending. Maggie's theme was based upon wine and food matching. She provided six key points explaining why specific wines are paired with particular types of food – Acidity Balance, Complementing or Contrasting Flavours, Matching Weight and Intensity, Tannin and Protein Interaction, Sweetness Level and Regional Pairing Tradition.

We were asked to theoretically match the six wines against the food we were to sample. We then tried each of the wines against their respective matching food.

We started with three whites:

1. **Baron De Ray Cremant Bordeaux, 12%, RRP £15 we paid £9.05**
2. **Lugana Doc Ghiraldi, Italy, 13.5%, RRP £16.99 we paid £13.57**
3. **Ernst Loosen Pinot Gris, France, 12.5%, RRP £14.99 we paid £10.85**

All three were very well received and their pairing seemed to improve the flavour/taste of both the wine and food. Voting was 6,6,9 with the Pinot Gris out in front.



Onto the next three wines:

4. **Costarossa Primitivo, Italy, 14%, RRP £14.99 we paid £11.76**
5. **Elysium Black Muscat, California, 15%, RRP £15.99 we paid £12.66 (half bottle)**
6. **Sauternes by Definition, France, 13%, RRP £23.99 we paid £18.09**

As there was a mixture of red and dessert wines no vote was taken but the first two wines were very popular, with the last not too far behind. As a special treat and being our Christmas meeting, Maggie was allowed a slightly larger budget and had obviously put in a great deal of effort with the food.

Everybody seemed to enjoy themselves and it definitely put us all in a festive mood.

**Remember that a full write up of all the wines and food can be found on the Wine Group page.**