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BUST OUT OF THE BURGUNDY BOX

Burgundy may be an Old World classic, but that doesn't mean the other items on the table have to be.

BY MIKE DESIMONE
AND JEFF JENSSEN

It doesn't take much imagination to pair red Burgundy with boeuf Bourguignon or coq au vin.

Adventurous wine drinkers should endeavor to pair Burgundy with dishes from around the globe. The original home of Chardonnay and Pinot Noir produces a broad range of wine styles that pair well with many cuisines.

"Chardonnay and Pinot Noir are versatile wines, and the different growing areas within Burgundy offer a wide expression of choices that pair well with many different types of cuisine, from seafood to beef," says Marie Vayron, a French-born sommelier at Aldo Sohm Wine Bar in New York City.

"Good acidity and minerality lend themselves to spicy cuisine and dishes with citrus elements," says Vayron.

Whether heading to your neighborhood BYOB, ordering takeout on a weeknight or cooking one of your grandmother's heirloom recipes, you're sure to find a bottle from Burgundy that's a perfect match. >>



ROUX PÈRE & FILS 2011
VIEILLES VIGNES (GEVREY-
CHAMBERTIN)
+
TACOS CARNITAS



THE CUISINE: Mexican
THE DISH: Tacos Carnitas
THE FLAVORS: Slow-cooked pork, black pepper, oregano, corn
THE POUR: The vineyards of the Côte de Nuits lie south of Dijon and extend more than 12 miles, running through such famed villages as Gevrey-Chambertin, Chambolle-Musigny, Vougeot, Vosne-Romanée and Nuits-St.-Georges. The region's reds are noted for their rich black-cherry flavor, and notes of chocolate and herbs. Between bites, the wine's tannins cut through the fat and heat.
OUR PICK: Roux Père & Fils 2011 Vieilles Vignes (Gevrey-Chambertin)



BOUCHARD PÈRE & FILS 2010
BEAUNE DU CHÂTEAU PREMIER
CRU (BEAUNE)
+
MONGOLIAN BEEF



THE CUISINE: Chinese
THE DISH: Mongolian Beef
THE FLAVORS: Beef, ginger, soy sauce, onions
THE POUR: The 12-mile long Côte de Beaune is anchored around the city of Beaune. To the north are Pernand-Vergelesses and Aloxe-Corton, among others. South of Beaune are Pommard, Volnay, Mersault, Puligny-Montrachet and more. Some of the world's finest white wines grow here, as do highly regarded reds. Light Pinot Noirs with cherry flavors and pleasing aromatics won't overwhelm bright notes of soy sauce and ginger.
OUR PICK: Bouchard Père & Fils 2010 Beaune du Château Premier Cru (Beaune)

LUMINA/STOCKSY; MÉTHODE DUJAN/PHOTOCUISINE; FOOD&DRINK/PHOTOCUISINE



THE CUISINE: Indian

THE DISH: Chicken Tikka Masala

THE FLAVORS: Chicken, tomato, coriander, cumin

THE POUR: The Mâconnais, the southernmost region within Burgundy, is known for its outstanding whites, including Pouilly-Fuissé. The fullness of fruit and vivacious, almost herbal aromatics won't be overpowered by the mélange of spices used in Indian cooking. A judicious use of oak works best alongside chicken, and the lemon-lime flavors and zesty finish of this Chardonnay stand up to the brightness of the tomato in the sauce.

OUR PICK: Emile Beranger 2013 Pouilly-Fuissé

EMILE BERANGER 2013
POUILLY-FUISSÉ
+
CHICKEN TIKKA
MASALA



THE CUISINE: Spanish

THE DISH: Pulpo a la Gallega

THE FLAVORS: Grilled octopus, paprika, garlic, potato

THE POUR: The villages and vineyards of the Hautes Côtes de Nuits sit on the slopes above the southern portion of the Côte de Nuits. The altitude and cooling breezes help the grapes retain acidity, making these wines a fit alongside seafood dishes. Raspberry flavors with light floral notes complement the classic Spanish paprika and garlic combo, while medium-weight tannins provide a foil to the richness of potato and olive oil.

OUR PICK: Domaine Dominique Guyon 2011 Les Dames de Vergy (Hautes Côtes de Nuits)

DOMAINE DOMINIQUE GUYON
2011 LES DAMES DE VERGY
(HAUTES CÔTES DE NUITS)
+
PULPO A LA GALLEGA





ANTONIN RODET 2011
CHÂTEAU DE MERCEY
(HAUTES CÔTES DE
BEAUNE)
+
SPIDER ROLL

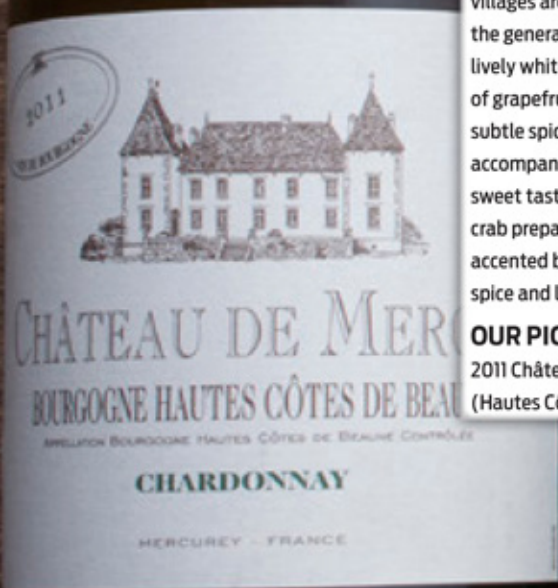
THE CUISINE: Japanese

THE DISH: Spider Roll

THE FLAVORS: Soft-shell
crab, chili paste, lime juice,
tempura batter

THE POUR: The appellation
of Hautes Côtes de Beaune
sits on a high plateau above
the Côte de Beaune. Wines
from about 20 winemaking
villages are all labeled under
the general appellation. These
lively white wines offer flavors
of grapefruit, lemon and
subtle spice that are an ideal
accompaniment to the slightly
sweet taste of soft-shell
crab prepared tempura-style,
accented by touches of fiery
spice and lime.

OUR PICK: Antonin Rodet
2011 Château de Mercey
(Hautes Côtes de Beaune)



DOMAINE FAIVELEY 2011 CLOS
DE MYGLANDS PREMIER CRU
(MERCUREY)
+
FETTUCCINE
CARBONARA

THE CUISINE: Italian

THE DISH: Fettuccine
Carbonara

THE FLAVORS: Pasta,
bacon, egg, Parmigiano
Reggiano

THE POUR: To the south
the Côte de Beaune, the Côte
Chalonnaise produces white,
red, rosé and sparkling wines.
In the center of the region,
Givry and Mercurey are known
for their delicate reds. Flavors
of raspberry and a touch of
smokiness amid soft tannins
are a superb partner for pasta
coated with egg and flecked
with bacon and salty cheese.

OUR PICK: Domaine
Faiveley 2011 Clos de Myglans
Premier Cru (Mercurey)





THE CUISINE: Thai

THE DISH: Shrimp Pad Thai

THE FLAVORS: Rice noodles, shrimp, chili, fish sauce, tamarind

THE POUR: Chablis's neighbor, Grand Auxerrois, is unique in Burgundy. In addition to Chardonnay, Pinot Noir and Aligoté, other grapes permitted include Gamay, César and Sauvignon Blanc in the Saint-Bris appellation. Chardonnays from the villages surrounding the Yonne River, including Chitry, Irancy and Saint-Bris are similar in style to wines of Chablis. They have just enough body to work with rice noodles, egg and shrimp, and the acidity to hold up to flavors both sweet and spicy.

OUR PICK: Goisot 2011 Corps de Garde Chardonnay (Bourgogne Côtes d'Auxerre)

GOISOT 2011 CORPS DE GARDE CHARDONNAY (BOURGOGNE CÔTES D'AUXERRE)
+
SHRIMP PAD THAI



THE CUISINE: Greek

THE DISH: Avgolemono Soup

THE FLAVORS: Chicken broth, rice, lemon

THE POUR: Chablis, in the north of Burgundy, is known for fresh, light Chardonnay—the only grape permitted to grow in the region—with citrus and mineral notes. The calcium-rich soil of the Serein Valley imparts a steely, clean elegance to Chablis wine, and bright acidity pairs well with lemony dishes, like avgolemono soup.

OUR PICK: J. Moreau & Fils 2012 Chablis

J. MOREAU & FILS 2012
CHABLIS
+
AVGOLEMONO SOUP

