

'I think sunshine is the best friend of this wine'

• MAIN COURSE •

- Spiced dahl stuffed tempura inari pocket, aubergine, spinach, yellowbean ginger dressing
- Twice-cooked sweet and sour Middle White pork belly, garam masala spiced butternut filled dosa, cimi de rapa, curry leaves, black vinegar
- Roast quail, confit leg, wild mushrooms, roast onion butter purée, romanesco, pomegranate

Wines: Feu! – Caves de la Loire
(agent/importer: PLB Group,
general@plb.co.uk)

La Seigneurie 2013 – Leduc-Frouin
(available directly from the producer:
info@leduc-frouin.com)

Auguste Bonhomme 2013 (available
directly from the producer:
bonhomme@loirewines.fr)

Steve Parker: What's really surprised me is we've had six wines now, and although there are certain personal preferences there, I think stylistically they're all a real surprise. They went really well with the spiciness.

Sam Brown: Feu went really well with the dahl tempura pocket and Leduc-Frouin went well with the pork belly, for me.

Paola Tich: For me Bonhomme was the most food-friendly.

Alban Ligner: We sell a lot of wine in Paris to the Asian restaurants. It's a big market for us. But in the Loire valley we don't have a lot of spicy food.

Steve Parker: Where you've got fruit or spices in the food, it works well.

Sam Brown: What do you drink it with?

Alban Ligner: We enjoy Rosé d'Anjou as an aperitif, just before dinner. We drink a lot of it with barbecue.

Steve Parker: I think sunshine is the best friend of this wine – that's what you drink it with.

Anita Mannion: People like this kind of wine with gammon, or even on Christmas day with the turkey.

Sam Brown: Or cold cuts on Boxing Day.

• DESSERT •

- Summer berry tapioca, meringue and raspberry vanilla sorbet
- Lemongrass, ginger panna cotta with pomegranate and grappa, yuzu foam and crispy raspberry

Wines: Lamarte 2013 – Ackerman
(agent/importer: Venus Cash & Carry
info@venusplc.com)

8½ 2013 – Domaine des Troitières
(available directly from the producer:
contact@domainedestroitières.com)

Anita Mannion: I think 8½ goes really well with the sorbet and the Lamarte goes better with the panna cotta.

Paola Tich: I'm completely the opposite! So in other words, they both go. I've looked at the 8½ in a completely new light, with that panna cotta. I felt it lacked acidity before and the sugar really stood out. It worked with the rose petals, I thought.

Steve Parker: If you took a Wimbledon dessert, strawberries and clotted cream ... the secret with all these wines, especially as you get to the sweeter ones, is that you evoke the whole summertime theme.



Anita Mannion: People want less alcohol



Mark Moorhouse: Surprised at food suitability



Paola Tich: Wines are great for Asian dishes