

GRILL & Chill

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Have you ever wondered who gets more excited by the arrival of summertime and the reappearance of the barbecue? The women who thrill at the prospect of having one less thing to do or the men who relish the chance to show off their cooking skills (usually to one another)? One thing for sure is that a barbecue is THE cooking occasion when the men stand tall and take over.

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Few would question men's primeval claim to cooking meat on the fire. Fortunately, barbecuing has become a little more civilised over time and, while a beer is never too far away, wine has also found a place at the fireside. However, the challenge of choosing a good wine to accompany your barbecue feast is no different than finding the right pairing for any other meal.

First of all, a barbecue is not haute cuisine, even though highly committed grillers might dispute this. There is no need to blow your budget on wine so look for bottles costing no more than CHF25 / €20. Keep the special occasion wine for more elaborate meals.

When it comes to colour, red is often the favourite as it marries well with the marinated meats that frequently end up on the grill. But that is not a reason to overlook white or rosé. These not only make a refreshing aperitif on a hot day, but also go nicely with fish and seafood as well as dressed salads. What's more, a crisp, dry white like Sauvignon Blanc suits marinades of oil, lemon juice and fresh herbs. If you favour Asian flavours such as lime, coriander and chili then consider varieties like Pinot Gris or Riesling or even rosé wine.

Rosé is often ignored but can make an ideal barbecue wine, especially the new generation of stronger, darker, more intensely

fruity versions from South America. Always drink them while they are still young and fresh.

Red wines come into their own whenever you use spicy rubs such as chilli or marinades with smoky flavours or, indeed, made with red wine. The smoky caramelised flavours of food marinated in barbecue seasonings and sauces pair well with wines displaying sweet, jammy fruit, robust character and toasty oak such as Australian Shiraz.

Spicy foods are best matched by wines made from really ripe, juicy fruit like Chilean Merlot. The spicier the food, the more you should look for wines with powerful sweet fruit such as Californian Zinfandel. But beware of wines with too much oak and tannin as these are accentuated by many spices. Also, avoid delicate or light wines like Beaujolais, as they are easily overwhelmed by smoky barbecue flavours and end up tasting thin and sharp.

Spoilt for choice? Frontier Magazine invited Fitting Wines to recommend a few tasty wines from nearby France and Switzerland along with some gems from the New World. All of the wines are available for order in mixed cases at special prices from Fitting Wines – more details below.

White



Chablis 2010 – Domaine William Fèvre (Burgundy, France)

A rich expression of pure Chardonnay from the northern tip of Burgundy.

Mineral and floral notes accompany lime and mint on the palate. Genuine depth and great persistence on the finish. An ideal accompaniment to grilled fish or seafood and a perfect match to the simplicity of a barbecue.



Pinot Gris 2011 – La Cave du Père Séveran (La Côte, Switzerland)

This grape variety, more commonly found in the Valais region of Switzerland where it is called Malvoisie, produces a rich, aromatic and dry wine.

Elegant flavours of apricots and raisins plus a hint of smokiness make it a good pairing with all kinds of grilled fish and white meats.



Sauvignon Blanc 2012 – Palliser Estate (Martinborough, New Zealand)

Made from 100% Sauvignon Blanc, the grape variety that firmly put New Zealand on the world wine map, this intense wine comes from the southern end of the North Island. Wonderful aromas and flavours of passion fruits and gooseberries, delicious mouth-watering acidity and a lingering juicy finish. Great with seafood, fish, salads and more exotic flavours.

Rosé



Œil de Perdrix 2011 – Château d'Auvernier (Neuchâtel, Switzerland)

Neuchâtel is the spiritual home of this distinctive style of rosé made from Pinot Noir. A lively wine that exudes a salmon pink colour and raspberry-like bouquet typical of this noble grape variety. Makes a nice alternative to red wine but with the crisp, refreshing acidity of a white wine. Unlike many reds, it also works well with Asian flavours.

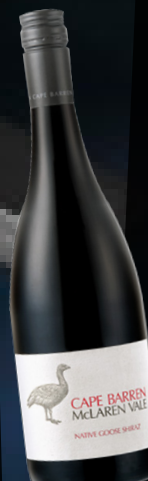
Red



Côtes-du-Rhône "Bouquet des Garrigues" 2010 – Domaine du Clos du Caillou

(Southern Rhône, France)

This reference wine for the region comes mainly from 50 year-old vines on this biodynamic estate. It is packed full of fruits like black cherry and raspberry which mingle with roasted herbs, pepper and spice notes. Medium to full-bodied the blend of Grenache (85%), Syrah (10%) and 5% of Carignan, Mourvèdre and Cinsault delivers a meaty and vibrant wine. A fabulous partner for barbecued beef and lamb.



Native Goose Shiraz 2010 – Cape Barren (McLaren Vale, Australia)

This producer makes intensely flavoured wines such as this pure Shiraz (aka Syrah). Plums and black olives on the nose lead to a lovely rich texture on the palate with round and velvety flavours of dark berries like blackberries and mulberries along with baking spice and a hint of dark chocolate. Medium to full bodied, it has structured tannins, well-integrated oak and a lovely long finish. Irresistible with spare ribs coated in barbecue sauce, not to mention steaks, burgers and sausages.



Humagne Rouge de Sierre 2010 – Cave Mabillard-Fuchs

(Valais, Switzerland)

Exclusive to the Valais this indigenous speciality makes a well-structured wine with aromas of leather, bark and pepper followed by fresh black fruit flavours on the palate. Often described as wild and rustic in character, this grape variety pairs well with barbecued meats (and, come the autumn, with game dishes too).

To make it easy for you, we are offering a range of mixed cases, all at unbeatable prices.

6-bottle Mixed Cases for just CHF 130

White Case containing 2 bottles of each of the 3 white wines

Red Case containing 2 bottles of each of the 3 red wines

Swiss Case containing 2 bottles of each white, red and rosé wine from Switzerland

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Red Case containing 4 bottles of each of the 3 red wines

Swiss Case containing 4 bottles of each white, red and rosé wine from Switzerland

To place your order simply write to simon.hardy@fittingwines.com specifying the quantity by case plus your name, home address and contact telephone number.

Simon has a passion for wine. He has been awarded the Diploma in Wines & Spirits, the top qualification at the Wine & Spirit Education Trust in the UK, and is an Associate Member of the Institute of Wines & Spirits in London. He is the founder of Fitting Wines and presents a weekly wine show 'On the Grapevine' with Mark Butcher on Radio Frontier.

Simon provides a range of personalised wine services in Switzerland

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