

## Welcome to our gastronomic Tour de France!

While watching the cyclists from the comfort of our couches, we have planned **a tour of our own** - one that requires much less effort, yet guarantees to be infinitely rewarding. Together with SBS and chef Gabriel Gaté, we invite you to join us in an utterly delicious tour of the tastebuds: For every stage of the race, Gabriel has created a regional dish, and a carefully chosen wine from **Europa Cellars** will accompany every dish. These wines were selected to be worthy representatives of each particular region (or an area close-by, at least), and also to perfectly match Gabriel's scrumptious dishes. Make sure not to miss Gabriel Gaté's presentation on **SBS at 10:00pm**, every night of the race, and you can also download the recipes from the SBS website ([tdf.sbs.com.au](http://tdf.sbs.com.au)). And stock up on these fantastic wines (at great Tour de France-prices), and together with the cyclists, experience every delicious corner of France!

### Stage 1: Saturday 5 July, From Brest to Plumelec (197.5km)

**Gabriel's dish: Salade Roscovite (Prawns, cauliflower, potato and herb)**

**2005 Domaine de la Chauvinière Muscadet Sèvre et Maine**

And they're off! We will start our journey with a wine from the westernmost part of the Loire valley. Domaine de la Chauvinière sits on a hillside overlooking the valley of the Maine rivier. This site is ideally suited to the Melon de Bourgogne grape: well-weathered granite-based soils ensuring excellent drainage and perfect rooting conditions. Most vines are around 45 years old, and some over 90. This wine has a pale yellow-green colour, and the nose is fresh and inviting. The light and tangy, and almost savoury character beautifully captures the essence of France's north Atlantic coast, and provides an authentic match to the Salade Roscovite.

**Shelf Price \$14.95 / Offer Price \$13.50 / Your Dozen Price \$12.75**

### Stage 2: Sunday 6 July, From Auray to Saint-Brieuc (164.5km)

**Gabriel's dish: Flan aux Pruneau et Poires**

**Le Pere Jules Cidre Bouché 750ml**

Quality cider is swiftly climbing the popularity ranks with beer and wine drinkers (and connoisseurs) alike, and chefs and other serious "foodies" are also more and more aware of the versatility of the drink. Gone are the days when all you could find was sweet, nasty, artificial products claiming to have something to do with cider, and good riddance, we say! This cider from Pere Jules is fantastic: Dry, complex and a great food match. "I recently tried the brut cidre bouche from Normandy producer Pere Jules which came in a 750ml bottle with cork and wire. This was a real treat. It had a rustic, yeasty aroma and a full red-winey mouthfeel. The apple flavours never over do it and there was a hint mushroom too. A lovely, quenching aftertaste that contained yeast and bruised apple." Neil McInnes, [www.realbeer.co.nz](http://www.realbeer.co.nz)

**Shelf Price \$20.00 / Offer Price \$18.50 / Your Dozen Price \$17.00**

### Stage 3: Monday 7 July, From St Malo to Nantes (208km)

Watch SBS to find out what Gabriel has to offer at Stage 3...

### Stage 4: Tuesday 8 July, TT Cholet (29.5km)

**Gabriel's dish: Mousse au fruit d'ete**

**2005 Domaine du Sauvery Coteaux du Layon Cuvée Vieille Vigne (375ml)**

Like the town of Cholet, where our fit friends will compete in a time trial, the Coteaux du Layon appellation lies in the beautiful Loire valley. Here the Chenin Blanc grape is king, and this wine is a great example of the luscious and flavoursome sweet style produced. The wine, from 40 - 60 year old Chenin vines, shows an attractive and intense nose with juicy apricot, white peach, candied fruits and quince notes. The palate is generously ample and rich, yet retains a fresh, crisp acidity, which works wonders alongside the sweetness. A delicate and long finish. Terrific value for money.

**Shelf Price \$26.00 / Offer Price \$24.00 / Your Dozen Price \$22.10**

### Stage 5: Wednesday 9 July, From Cholet to Châteauroux (232km)

**Gabriel's dish: Tarte aux asperge et fromage de chevre**

**2005 Domaine Chevilly, Quincy**

Moving across to the east of the Loire valley, we have now entered Sauvignon Blanc territory. Quincy is a small appellation producing elegant wines from Sauvignon Blanc, and Domaine de Chevilly is arguably one of the best producers of the region. The wine has layers of complex, mineral and restrained Sauvignon Blanc-characters, and floral notes to boot. Zesty and flavourful, the classic and absolute perfect match for Gabriel's Asparagus & Goat's cheese tart.

**Shelf Price \$37.00 / Offer Price \$34.25 / Your Dozen Price \$31.50**

# Tour de France Offer 2008

## **Stage 6: Thursday 10 July, Aigurande to Super-Besse (195.5km)**

**Gabriel's dish: Cote de Boeuf sauce marchand de vin**

### **2004 Château Bonnet Reserve Bordeaux Rouge**

Moving southwards, we reach the wine lover's haven of Bordeaux. Château Bonnet's sophisticated and elegant Bordeaux AOC has now developed into something very special, and is drinking superbly. "Blackberry and currant aromas follow through to a medium body, with fine tannins and a fresh finish. Better than I remember and well done." *James Suckling, Wine Spectator*

**Shelf Price \$33.00 / Offer Price \$30.50 / Your Dozen Price \$28.00**

## **Stage 7: Friday 11 July, From Brioude to Aurillac (159km)**

**Gabriel's dish: Pates de fruit – Fromage Cantal**

### **2005 Louis Tête Côte de Brouilly Domaine la Chapelle Beaujolais**

Okay, so the cyclists aren't exactly in Beaujolais, but it's not far away, and this wine goes beautifully with the regional Cantal Cheese featured in Gabriel's fare. Côte de Brouilly is the most southerly of the Beaujolais crus and lies up the slope from the surrounding Brouilly, has a more easterly aspect, and is known for producing superior wines. The best examples are relatively full and generous, with good ageing potential. Louis Tête's Côte de Brouilly shows complex aromas of plum and warm earth on the nose, followed by a palate with integrated notes of spice, earth, leather and cooked meat. The tannins are finely grained whilst the finish is long, savoury and complex.

**Shelf Price \$32.00 / Offer Price \$29.50 / Your Dozen Price \$27.25**

## **Stage 8: Saturday 12 July, From Figeac to Toulouse (172.5km)**

**Gabriel's dish: Cassoulet de Toulouse**

### **2002 Château Carlat Cahors**

We're now in the wine region called the Southwest, where there is a wealth of small appellations, grape varieties and wine styles. Cahors is an increasingly significant region, producing exclusively red wine, from the Malbec (here called Auxerrois) grape. The appellation is situated on a plateau and receive full sun and light all day long, and also benefit from the warm southerly "Vent d'Autan" that blows especially in September. It is still influenced by the cold Atlantic, though, which means the winters are rather colder than in neighbouring Bordeaux. This wine, from the stable of Château de Chambert, is made from 75% Malbec, 22% Merlot and 3% Tannat. It is starting to show an alluring fusion of soft honey and prune with brooding dark fruit characters. Well-structured and a sensuous spicy finish.

**Shelf Price \$27.00 / Offer Price \$24.95 / Your Dozen Price \$22.95**

## **Stage 9: Sunday 13 July, From Toulouse to Bagnères de Bigorre (224km)**

Watch SBS to see what Gabriel has to offer at Stage 9...

## **Stage 10: Monday 14 July, From Pau to Hautacam (156km)**

**Gabriel's dish: St Honore**

### **2005 Charles Hours Juraçon Doux Clos 'Uroulat' (375ml)**

At the foot of the Pyrenees mountains, Charles Hours and his daughter Marie make a complementary combination of the authentic and the modern: Charles is the driving force behind the "Tradi" range, which embraces pure, elegant and traditionally styled wines (our feature wine falls in this category), while Marie is responsible for the more adventurous "Trendy" range. The Juraçon Doux Clos 'Uroulat' is a delightful sweet wine made from 100% Petit Manseng grapes, and aged in barrel for about 10 months. A lovely balance between crystalline-acidity and natural exotic fruit flavours exists, and the long finish is fresh and clean. "When the wine's colour resembles a precious stone's transparency, when the wine's white flower bouquet amazes my very own nose, when, after my worries and doubts the acquired taste is close to what I dreamed of ..... I feel, quite simply, wonderful. From the bottom of my heart I want to wholly and completely share these impressions with everyone." Charles Hours

**Shelf Price \$30.00 / Offer Price \$27.75 / Your Dozen Price \$25.50**

## **Stage 11: Wednesday 16 July, From Lannemezan to Foix (167.5km)**

**Gabriel's dish: Tarte aux pommes et a l'armagnac**

### **Clavé de Labouc Floc de Gascogne**

For the last five centuries, a well-guarded Gascon recipe has been passed on through many generations, so that today we can still enjoy the wonderfully made Floc de Gascogne ("Lou Floc" meaning "bouquet of flowers" in Occitan). Hedonistic, soft and bewitching, it is the result of the subtle blend between the charm of fresh grape juice and the vitality of a young Armagnac.

**Shelf Price \$57.00 / Offer Price \$52.75 / Your Dozen Price \$48.50**

## Tour de France Offer 2008

### **Stage 12: Thursday 17 July, From Lavelanet to Narbonne (168.5km)**

**Gabriel's dish: Poulet aux Gambas**

#### **2004 Château de Mattes 'Sabran' Corbières Rouge**

Together with the cyclists, we find ourselves in the heart of the Languedoc-Roussillon region. This area hugs France's Mediterranean coastline all the way from the Spanish border to the region of Provence. Corbières is this region's largest and probably best known appellation. This wine is a blend of Shiraz and Grenache, and displays a dark, though not quite impenetrable, deep red hue. The nose offers blueberry, raspberry and dark spice, and continues to evolve and open up in the glass. The palate is finely balanced, with excellent grip and structure, and a good purity of fruit. This wine has a reserved nature, so make sure to decant a couple of hours in advance - it will open up beautifully.

**Shelf Price \$26.50 / Offer Price \$24.50 / Your Dozen Price \$22.50**

### **Stage 13: Friday 18 July, From Narbonne to Nîmes (182km)**

**Gabriel's dish: Civet de Langouste**

#### **2006 Mas de Bressades 'Cuvée Excellence' Costières de Nîmes Blanc**

There is some dispute over the Costières de Nîmes appellation: even though it officially became a part of the Rhone wine region (its wines much more closely represent the typicity of the wines of Southern Rhône), many people in the wine world still regard it as part of the Languedoc. Whichever way, this is a fantastic wine! Mas de Bressades, run by the Marés family, is a modern, quality orientated domaine. This is their top cuvée, and only the very best Roussanne grapes get selected. The nose is complex and inviting, with lots of fresh pear, melon fruits and creamy notes. The palate has great texture and weight, with pear and lively citrus flavours. The mouthcoating-feeling lingers on for a good while, making for a long and delicious finish.

**Shelf Price \$36.00 / Offer Price \$33.50 / Your Dozen Price \$30.50**

### **Stage 14: Saturday 19 July, From Nîmes to Digne-les-Bains (194.5km)**

**Gabriel's dish: Nougat Glaces avec coulis framboise**

#### **2006 Château Rio-Tord Côtes de Provence Rosé**

This stunning dish paired up with a Provençal Rosé - mouthwatering! Jancis Robinson says the following: "...the more rosés I taste, the more I am convinced that the corner of the world that makes the best (and some of the worst) rosé is the most obvious place of all, Provence. ...The best examples - fine, delicate, herbily scented and satin-smooth - represent my pink wine ideal."

The Château Rio-Tord Rosé is a brilliant pale pink salmon colour. The nose offer a luxurious scent of white fruit, fleshy peach and wild berries. The palate is fine and balanced, and the fruit mingles subtly with herbs of Provence - there is a nice complexity here. The wine finishes on a delicate note, long and dry. A real treat!

**Shelf Price \$27.00 / Offer Price \$24.95 / Your Dozen Price \$22.95**

### **Stage 15: Sunday 20 July, From Embrun to Prato Nevoso (185km)**

**Gabriel's dish: Risotto**

#### **2003 Manzoni Rocche dei Manzoni**

We have now crossed the border and find ourselves in northern Italy. While we blissfully sip our Barolo, let's spare a thought for the cyclists who'll be faced with a climb of almost 2000m...

In a vintage where the heat baffled many winemakers, Rodolfo Migliorini of Rocche dei Manzoni still managed to make an absolutely spectacular 2003. The estate's Barolos are impeccably made: generous, layered and polished examples of modern Barolo. "The 2003 Barolo Rocche is made from a combination of the estate's vineyards, and is the only Barolo Rocche dei Manzoni will release in this vintage. It is a stunning, opulent wine, with layers of ripe dark fruit that flow from the glass with notable depth and luxuriousness. It possesses outstanding balance and is one of the highlights of the vintage. Rocche dei Manzoni remains less well known than it deserves to be, so this Barolo will likely fly under the radar. Discerning consumers, though, will want to give it careful consideration. Anticipated maturity: 2011- 2028." 94pts Antonio Galloni, Wine Advocate

**Shelf Price \$159.00 / Offer Price \$147.00 / Your Dozen Price \$135.50**

### **Stage 16: Tuesday 22 July, From Cuneo to Jausiers (157km)**

**Gabriel's dish: Tiramisu**

#### **Ceretto Barolo Chinato (500ml)**

Gabriel's Tiramisu deserves something really special, and the north of Italy produces just the thing: Barolo Chinato. The origins of this drink date back to the nineteenth century and they are a precious elixir according to the popular culture. It is made by infusing a Barolo wine with China Calissaja bark, rhubarb root, and about ten other aromatic herbs. The end result is a dark and spicy wine, exotic and sensuous - a perfect partner for the ever-delectable Tiramisu.

**Shelf Price \$85.00 / Offer Price \$78.50 / Your Dozen Price \$72.50**

# Tour de France Offer 2008

## **Stage 17: Wednesday 23 July, From Embrun to Alpes d'Huez (210.5km)**

**Gabriel's dish: Gratin de Blettes**

### **2005 Louis Sipp Côtes de Ribeaupillé, Pinot Blanc**

A gruelling 210km of several serious ups and downs are in store for our friends on wheels, while for us a delightful Pinot Blanc awaits! Louis Sipp was established during the First World War by Louise Sipp who acquired the first vineyard sites while husband Louis was away on the Russian front. Fourth generation Etienne Sipp took over the guidance of the firm in 1996. The domaine is located in the town of Ribeaupillé, and has outstanding holdings in some of the most significant local vineyards. This wine is in fact a blend of 70% Pinot Blanc and 30% Pinot Auxerrois. The Pinot Blanc gives fresh citrus fruit characters while the Auxerrois contributes palate weight and exotic fruit characters. In his book, Wines of Alsace, Tom Stevenson says "Of the 'Côtes du' wines Louis Sipp's Côtes de Ribeaupillé is the finest I have encountered."

**Shelf Price \$25.00 / Offer Price \$23.25 / Your Dozen Price \$21.25**

## **Stage 18: Thursday 24 July, Bourg-d'Oisans to Saint-Étienne (196.5km)**

**Gabriel's dish: Quenelles de poisson**

### **2006 Yves Cuilleron Vdp des Collines Rhodanienne Marsanne**

One of the undisputed superstars of the Northern Rhône, and especially famous for his Condrieu, Yves Cuilleron is a man who knows how to handle a white grape. The Marsanne grape probably originated in the Northern Rhône, and is today found in appellations like St-Joseph and Hermitage. This Vin de Pays is from the commune of Chavanay. The wine has a bright pale-gold colour, and from the glass rise scents of honeyblossom, mango, white fruits and waxy pear. Round and textured, the palate offers succulent peach and yellow plum flavours alongside a pleasing minerality and zesty freshness.

**Shelf Price \$29.95 / Offer Price \$27.50 / Your Dozen Price \$25.50**

## **Stage 19: Friday 25 July, From Roanne to Montluçon (165.5km)**

**Gabriel's dish: Poulet Saute a la creme carottes Vichy**

### **2005 Château de Dracy Bourgogne Blanc**

Château de Dracy is under the ownership of distinguished Beaune-based producer Albert Bichot. At the helm sits Albéric Bichot, who was named Vigneron of the Year in 2004. This Bourgogne Chardonnay has lovely pure citrus characters, alongside some floral and spicy notes. On the palate it is lively and clean, and the fruit is emphasized by an touch of gentle oak. A firm Europa favourite!

**Shelf Price \$30.00 / Offer Price \$27.75 / Your Dozen Price \$25.50**

## **Stage 20: Saturday 26 July, From Cerilly to Saint-Armand-Montrond (53km)**

**Gabriel's dish: Lapin de Garenne Champignons Sauvage**

### **2003 Lucien Crochet Sancerre Rouge**

Lucien Crochet's son, Gilles, heads up the winemaking at this estate, and produces wines with great purity and a strong sense of terroir and vintage. The red grape of Sancerre is Pinot Noir, and this wine is a great example of the elegance, finesse and complexity that red Sancerre has to offer. The vines grow on limestone, chalk and kimmeridgian clay soils, which give the wine its minerality. Vinification is done in classic Burgundian style, and maturation takes place in barriques (55%), as well as stainless steel (45%). The wine has a beautiful ruby-red colour. The nose is sleek and perfumed, and shows hints of strawberry, cherry blossom and roasted vanilla. The palate has lovely substance, berry-flavours and silky-soft tannin.

**Shelf Price \$49.00 / Offer Price \$45.50 / Your Dozen Price \$41.50**

## **Stage 21: Sunday 27 July, From Étampes to Paris Champs-Élysées (143km)**

Watch SBS to see what Gabriel has to offer.

### **NV Taittinger Brut Réserve Champagne**

The Finish Line! Along with well-deserving cyclists, we will clink a celebratory glass of Champagne! Taittinger is a prominent and high-quality Champagne House situated in Reims. Taittinger Brut Réserve is a blend of Chardonnay (40%) and Pinot Noir and Pinot Meunier (60%) from 40 different vineyards and matured for 3 to 4 years in the House's cellars. The colour is brilliant, golden straw yellow. The bubbles are very fine and the mousse is both discreet and persistent. The nose, very expressive and open, exudes aromas of peach, white flowers (may blossom, acacia), vanilla pod and yeasty brioche. The harmonious palate is lively, fresh and smooth. Great finesse on the finish - one of the best NVs out there.

**Shelf Price \$75.00 / Offer Price \$69.50 / Your Dozen Price \$63.75**



# Tour de France Offer 2008

ORDER FORM JULY 2008

Vintage	Wine	Normal Price	Offer Price	Order Qty	Extended
2005	Domaine de la Chauvinière Muscadet Sèvre et Maine	\$14.95	\$13.50		
NV	Le Pere Jules Cidre Bouché 750ml	\$20.00	\$18.50		
2005	Domaine du Sauvery Coteaux du Layon Vieille Vigne (375ml)	\$26.00	\$24.00		
2005	Domaine Chevilley Quincy	\$37.00	\$34.25		
2004	Château Bonnet Reserve Bordeaux Rouge	\$33.00	\$30.50		
2005	Louis Tête Côte de Brouilly Domaine la Chapelle Beaujolais	\$32.00	\$29.50		
2002	Château Carlat Cahors	\$27.00	\$24.95		
2005	Charles Hours Jurançon Doux Clos 'Uroulat' (375ml)	\$30.00	\$27.75		
NV	Clavé de Labouc Floc de Gascogne	Sold out	Please contact us for a substitute		
2006	Château de Mattes 'Sabran' Corbières Rouge	\$26.50	\$24.50		
2006	Mas de Bressades 'Excellence' Costières de Nîmes Blanc	\$36.00	\$33.50		
2006	Château Rio-Tord Côtes de Provence Rosé	\$27.00	\$24.95		
2003	Manzoni Rocche dei Manzoni	\$159.00	\$147.00		
NV	Ceretto Barolo Chinato (500ml)	\$85.00	\$78.50		
2005	Louis Sipp Cote de Ribeaupillé, Pinot Blanc	\$25.00	\$23.25		
2006	Yves Cuilleron Vdp des Collines Rhodanienne Marsanne	\$29.95	\$27.50		
2005	Château de Dracy Bourgogne Blanc	\$30.00	\$27.75		
2003	Lucien Crochet Sancerre Rouge	\$49.00	\$45.50		
NV	Taittinger Champagne Brut Reserve	\$75.00	\$69.50		
				<b>Subtotal</b>	
<b>Freight</b> <b>Melbourne</b> <b>Sydney</b> <b>Adelaide</b> <b>Canberra</b> <b>Brisbane</b> <b>Perth</b> Per case    Free    Free    \$16    \$16    \$16    \$30				<b>Freight</b>	
<b>Regional areas:</b> Please ask.				<b>TOTAL</b>	

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