

Bill Zacharkiw's Wines of the Week: Oct. 19, 2018

Corbières at a great price, a red with depth from Argentina, a merlot-driven blend from Bordeaux that supports a meal, and an undiscovered jewel from Italy.

BILL ZACHARKIW, SPECIAL TO MONTREAL GAZETTE ([HTTPS://MONTREALGAZETTE.COM/AUTHOR/ZACHARKIW](https://montrealgazette.com/author/zacharkiw))

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Bill Zacharkiw's Wines of the Week. FOTOLIA

Every week, Bill Zacharkiw identifies his top wine picks available at the SAQ and offers ideas for food pairings.

Under \$15

Corbières 2016, Château du Grand Caumont, France red, \$12.65, SAQ # 316620 (<https://www.saq.com/page/fr/saqcom/vin-rouge/chateau-du-grand-caumont/316620?selectedIndex=1&searchContextId=2814827411010418469>). Hadn't tasted this since it made my under-\$15 red wine guide back in 2016. And it's still a great bargain. Simple and straightforward, with floral and fruit aromatics. The fruit is ripe, but doesn't fall into overripeness. Tannins are there, just enough to structure the wine. **Residual sugar:** 1.5 g/L. **Grape varieties:** carignan, syrah,



grenache. **Serve at:** 16 C. **Drink now.** **Food pairing ideas:** beef brochettes with tarragon, vegetarian-friendly dishes with mushrooms.

\$15-\$20

Bonarda Clasica 2017, Colonia Las Liebres, Altos Las Hormigas, Argentina red, \$16.45, **SAQ # 10893421**

([https://www.saq.com/page/fr/saqcom/vin-rouge/colonia-las-liebres-bonarda-clasica-2017/10893421?](https://www.saq.com/page/fr/saqcom/vin-rouge/colonia-las-liebres-bonarda-clasica-2017/10893421?selectedIndex=9&searchContextId=28148274110101523710)

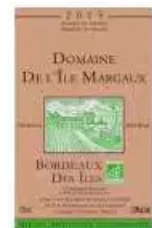
[selectedIndex=9&searchContextId=28148274110101523710](https://www.saq.com/page/fr/saqcom/vin-rouge/colonia-las-liebres-bonarda-clasica-2017/10893421?selectedIndex=9&searchContextId=28148274110101523710)). Supple, easy-drinking, but doesn't bore. Some interesting herbal notes, some dark chocolate, some spice to add depth to the dark fruits. Tannins are soft and cuddly. Keep it cool and pack it back. **Residual sugar:** 2.2 g/L. **Grape variety:** bonarda. **Serve at:** 16 C. **Drink now.** **Food pairing ideas:** chicken mole, stir-fries with tamari.



\$20-\$25

Bordeaux Supérieur 2015, Domaine de l'Île Margaux, France red, \$21.75, **SAQ # 43125** (<https://www.saq.com/page/fr/saqcom/vin-rouge/domaine-de-lile-margaux/43125?selectedIndex=8&searchContextId=28148274110943199>).

Organic. Merlot-driven blend that shows the power and restraint that has made Bordeaux so unique, but at an easy-to-swallow price. Supple mid-palate, crunchy red fruits and fine, just-ripe tannin. This is a meal wine that will support your food, not overpower it. **Residual sugar:** 2.2 g/L. **Grape varieties:** merlot, cabernet sauvignon, cabernet franc, petit verdot, malbec. **Serve at:** 18 C. **Drink now-2020.** **Food pairing idea:** bavette with herbs and red wine sauce.



\$25 and up

Etna Bianco 2016, Sul Vulcano, Donnafugata, Italy white, \$35, **SAQ # 13744404** ([https://www.saq.com/page/fr/saqcom/vin-blanc/donnafugata-sul-vulcano-etna-2016/13744404?](https://www.saq.com/page/fr/saqcom/vin-blanc/donnafugata-sul-vulcano-etna-2016/13744404?MEVCatalogId=52102&MEVCategoryId=140923&MEVCategoryName=continent-2018-octobre-11-pv-4&returnMEVView=ViewContent&returnMEVurl=/content/SAQ/fr/produits/nouveaux/nouvel-arrivage-cellier.html&page=1)

[MEVCatalogId=52102&MEVCategoryId=140923&MEVCategoryName=continent-2018-octobre-11-pv-4&returnMEVView=ViewContent&returnMEVurl=/content/SAQ/fr/produits/nouveaux/nouvel-arrivage-cellier.html&page=1](https://www.saq.com/page/fr/saqcom/vin-blanc/donnafugata-sul-vulcano-etna-2016/13744404?MEVCatalogId=52102&MEVCategoryId=140923&MEVCategoryName=continent-2018-octobre-11-pv-4&returnMEVView=ViewContent&returnMEVurl=/content/SAQ/fr/produits/nouveaux/nouvel-arrivage-cellier.html&page=1)). Grown on the slopes of Sicily's Mount Etna, this is one of the undiscovered jewels of white wine. Stylistically, it's like a Chablis premier cru, built along minerality and acidity, but with just enough flesh. Fruit is more citrus than apple, with a nuanced dried herb and spice note on the finish. Don't drink this too cold. Delicious. **Residual sugar:** 2.8 g/L. **Grape variety:** carricante. **Serve at:** 10-12 C. **Drink now-2021.** **Food pairing ideas:** apéritif, lobster, oysters Rockefeller.



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