

Clos des Réas

Photo Credit: Dr Wong Chiang Yin

Wines to Greet and Welcome The Tiger

By Dr N K Yong

Clos de Rea, a famous vineyard in Vosne Romanee, Burgundy, owned by Domaine Michel Gros

NK Yong is a giant of a man who straddles the worlds of medicine and wine. He is the longest-serving president of SMA for three terms and was conferred the SMA's highest award – the Honorary Membership in 2002. In addition to his achievements in cardiothoracic surgery, he is also the man who put Singapore on the map for wine and is respected the world over for his knowledge and insight into wine. Despite his busy schedule, he has made the effort to share with SMA members the following wine list that is guaranteed to bring in the festive cheer this Chinese New Year.

CHAMPAGNE

This is mandatory!! It would not be a celebration without champagne. The choices are wide, as are the prices!

Laurent Perrier LP Brut NV

This is always reliable, reasonably priced and consistent. The current release tastes very fresh, light orangey in taste, with a clean and lingering

finish, leaving the mouth refreshed and thirsting for another drink! Can be drunk immediately but will benefit from cellaring for six months or more, when it tastes even fuller and richer, but still very fresh. Best in magnums!

Pol Roger Blanc de Blancs 1999

Costs a bit more but worth every extra dollar. Richer, more intense, very ripe fruit, and beautifully poised. Still young but already drinking so attractively, it's difficult not to open another bottle. Best after a few more years of bottle age.



Days of wine and roses...

Roederer Brut Premier NV

My recollection of previous releases of this famous non-vintage brut was that it was quite heavy, perhaps due to dominance of pinot noir. The current release of this champagne is very different, displaying an attractive

lightness and freshness that is very appealing.

Roederer Cristal 2000

One of the finest of the prestige cuvees, and priced accordingly! Very elegant, very intense, with great depth and complexity. Still very youthful, and really should be cellared for another five years to allow it to reach its full development.

WHITE WINES

Of the very wide choices available, I am partial to either a German Riesling or a white Burgundy, depending on the dish it is to accompany.

Weingut Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Kabinett 2006

German Rieslings have beautiful crisp acidity coupled with a light fruity sweetness and low alcohol content (8.5%), which make them accompaniments especially for Chinese dishes with sweet and sour sauces. And for the traditional opening dish of raw fish salad, there is nothing to beat this wine. The low alcohol content makes it possible to drink copious glasses without worrying about beating the breathalyzer tests!



personally speaking

Domaine Leflaive Puligny Montrachet 2006

A beautiful white Burgundy, its intense ripeness is balanced with a refreshing acidity on the whole making a model of harmony and purity. Still youthful but already so attractive a wine to accompany most seafood dishes, especially those without too much sugar.



Legendary Domaine Lafon white wines



The famed village of Chambolle

Domaine du Comtes Lafon Meursault Clos de la Barre 2004

A heavier white Burgundy with intense ripeness, rich nutty flavour and great minerality makes this wine a great drink to go with sharks' fin soup.

RED WINES

Vinas de la Vega del Duero Quinta Sardonía 2004

A Proprietary Blend Dry Red Table wine made by Peter Sisseck from Castilla Leon, Spain, made from a blend of 36% Tinto Fino, 30% Cabernet Sauvignon, 20% Merlot, 5% Syrah, 5% Cabernet Franc, 3% Malbec, and 1% Petit Verdot. A deeply-coloured wine with a very attractive fruity bouquet full of cassis and spices, this lovely wine has a great mouth-feel – very fresh and complex. Eminently drinkable and mouth-refreshing, it goes well with almost all Asian dishes.

Chambolle Musigny 2004, Domaine J F Mugnier

Pairing Chinese food, seafood as well as meat dishes with red burgundy works well because of the lighter tannic structure of red burgundy. Although relatively young, this wine is already drinking well with elegant ripe fruit and light acidity. Great with suckling pig – provided the sweet sauce is used sparingly!

Barolo le Vigne 2000, Azienda Agricola Sandrone

This is a very attractive Barolo made from 100% Nebbiolo from three different vineyards in the Barolo district, is still youthful but quite ready to drink. Sandrone, a highly-respected producer in the Barolo district of Piedmont, makes Barolos in a more modern style with emphasis on early drinking and focusing on the fruit. This medium-bodied wine, deeply-flavoured, still slightly tannic, is already drinking attractively, with good freshness, good ripeness of fruit, complexity and balance. Capable of developing further given a few more years in bottle.

Château Tertre Roteboeuf 1998, Saint Emilion

A Premier Grand Cru wine from Saint Emilion, this deeply-coloured wine is intensely concentrated, full of very ripe fruit. Despite its power and intensity, it has great freshness and harmony, finishing clean and long.

DESSERT WINE

Weingut Joh. Jos. Prüm Wehlener Riesling Goldkapsel Auslese 2006

I can think of no better dessert wine to complete the dinner and leaving a sweet taste in the mouth. Weingut Joh. Jos. Prüm is one of the greatest wine growers in the Mosel-Saar-Ruwer wine region of Germany and his dessert wines are justifiably famous and much sought after. The beauty of Riesling grapes is the natural high acidity, which elegantly balances and offsets the honeyed sweetness of this special cuvee made of late-picked Riesling grapes. As in the Kabinett, the exquisite acidity elegantly balances the sweetness leaving the palate refreshed, and thirsty again for another gulp of wine!! 

