

Malaysia's premier food & lifestyle magazine

# flavours

## chinese festive recipes

to usher in the tiger year  
with a roaring success

## valentine voom

- \* impress her without sweating
- \* inspiration from three chefs

## italian cooking camp

getting the basics right

## mustard

the golden condiment

## kitchen tested:

electric pressure  
cookers

## bordeaux's

auspicious reds

it's blooming  
*roses*



**75+** recipes

including italian  
and vietnamese cuisine



RM10.80, S\$5.50 (incl. GST)

# BORDEAUX RED



**Moulin de La Lagune 2005  
Haut-Médoc** (Bacardi Martini)  
RM198

An opaque dark red wine, this has a sexy nose with deep, dark aromas of vanilla, cloves, cinnamon, chocolate and cassis. A good fruit-driven wine with polished tannins, a nice chewy palate and a long finish with a pleasant, bitter twist.

**Château Tour St Joseph  
Haut-Médoc AOC Cru  
Bourgeois 2003** (Casa Vino).  
RM124

An elegant, balanced wine with sweet red currants, roasted bell peppers, chocolate, cassis and a hint of vanilla on the nose. The palate is velvety, with great tannins and acidity and a nice long finish with a tobacco end note.

**Château Gadet Terrefort Médoc AOC Cru Artisan  
2005** (Casa Vino) RM169

Plums and red currants show on the nose of this wine, with light herbal touches. The palate shows nice complexity and depth, smooth tannins and a sweet finish.

**Château de La Croix-Médoc** (Bacardi Martini)  
RM85

A mildly fruity, woody nose with a hint of caramel leads into a luscious, juicy palate with good body and structure. Flavours unfold slowly and the tannins are elegant and powerful.

**Château Franc Cardinal 2003** (Asiaeuro) RM68

The nose of this garnet wine combines complexity and freshness, with notes of blackcurrant, black olives, cedar and chocolate. The palate is nicely balanced, with firm tannins and black fruits, and a pleasant, medium-length finish.



**Château d'Aiguilhe  
2003 - Côtes de  
Castillon** (Westport  
Intertrade) RM295

This is an intense brick-red wine with a wonderfully smooth, complex nose, showing aromas of red and black currants, strawberry jam, plums, milk chocolate and white pepper. On the palate, the entry is sweet and juicy, with pronounced, elegant tannins and balanced acidity. The finish is long and chocolatey; this should be a crowd favourite.



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**Château Tour Blanche Médoc Cru Bourgeois 2004** (Luen Heng) RM120.80  
Fruits, spices, Amaretto and oolong tea can be discerned on the bouquet, with a stronger almond presence on the spicy palate. Tannins are full-bodied and well-balanced, and the finish is warm and minerally.

**Jean-Pierre Moueix Saint Emilion 2006** (Crus & Domaines) RM118.90  
An interesting nose of red fruits and beetroot, with meaty hints of charcoal-grilled steak, leads into a pleasant palate of sweet red fruits. This should go well with Chinese food.

**Michel Lynch Rouge 2007** (Asiaeuro) RM65  
Savoury, vegetal notes show on the nose of this ruby-hued wine, leading into a fruit-driven palate with lots of red fruits, upfront tannins and a lively acidity. A young, easy-drinking red.

**Malesan A.O.C. Bordeaux Rouge** (Luen Heng) RM50.80  
A simple, drinkable Bordeaux with cassis, green notes, caramel and wood on the nose, which takes a bit of time to open up. On the palate, this medium-bodied wine has a light, fresh acidity and a long finish.



1  
★

**WINE SPONSORS:**  
Asiaeuro  
Tel: 03-7806 2828  
Bacardi Martini  
Tel: 03-5569 0911  
Casa Vino  
Tel: 03-6273 4589  
Crus & Domaines de  
Tel: 03-7784 4887  
Luen Heng  
Tel: 03-9173 0398  
Westport  
Tel: 03-7880 3277

#### ALSO TASTED



**Château Foncrose Rouge 2002 – Bordeaux Red** (Luen Heng) RM48.80  
A light garnet wine with violets, strawberries, cassis, green wood and pepper on the nose; the almost meaty, medium-bodied palate shows light, green tannins and lots of red fruit.



**Christian Moueix Merlot 2005** (Crus & Domaines) RM83.90  
Intense plum, cassis and spicy oak on the nose, with secondary aromas of wet leaves and old wood inform the nose of this wine, which has a smooth, slightly sweet entry, light tannins and a slightly peppery finish.



**La Cour Pavillon Rouge** (Asiaeuro) RM64  
This is a deep red wine with a rich nose of plums, cassis, dark chocolate and green, herbaceous aromas. The palate is fruity, with medium tannins and a clean, astringent finish.



**Jean-Pierre Moueix Pomerol 2004** (Crus & Domaines) RM141.90  
Soft, sweet tannins and light layers of fruits can be found on the palate of this wine, which has a light nose of raspberry and smoky oak.



**Castel AOC Bordeaux** (Luen Heng) RM51.80  
An opaque garnet wine with earthy hints, red currants, almonds and mint on the nose. It's pretty evenly balanced between the fruits and the alcohol on the medium-bodied palate, and the finish is medium-length, with a slightly bitter twist.