

HARPERS CHOICE

Harpers' Choice: our selection of the best in drinks this week

Eggcellent wine in time for Easter

What is it? A Languedoc rosé from French brand Chat-en-Oeuf.

Why we like it: The brand won the IWSC's Trophy for Innovation in Wine Presentation in 2007. It is a blend of Cinsault, Grenache and Syrah and was made by the Boutinot winemaking team.

The basics: Has a recommended sales price of £4.99.

How to get it: It was unveiled at the France Under One Roof show this week, and goes into Waitrose stores in May.



TASTING PANEL

2002 Pazo de Señorans Selección Añada, Rías Baixas £27, Vinites
A top-quality Albariño that proves the grape variety isn't only for drinking young. It is bursting with fresh peaches, as well as mandarins, raspberries and sugared almonds. Ripe and lush with plenty of acidity to keep it fresh despite its age. The length just goes on and on.

2004 Kemblefield Estate Zinfandel, Hawkes Bay £17.99 Anthony Byrne Fine Wines
Almost opaque in the glass, there's mocha-like oak notes

As it says on the label – a Charming Grüner



and spice on the nose with dark tarry flavours, plum, blackberry and blueberry. In the mouth, it is creamy with firm yet supple tannins and a lively, peppery finish.

2005 Mas d'En Compte, Cellar Cal Pla, Priorato £15.99, Burridges of Arlington
Who says Priorato is all about ballsy reds? This blend of Garnacha Blanca, Picapoll, Pansall and Macabeo has been fermented on the skins for 15 days in 3,000-litre oak barrels. Each variety is then aged on its lees in 80% new French oak and 20% American oak barrels. There

is lots of nice apricot and peach fruit underneath the oak and a buttery mouthfeel, although perhaps the oak was a little overdone. Nevertheless it has good structure and length.

2005 Laurent V Charming Grüner Veltliner, Kamptal £14.49 Bibendum
A zippy Grüner from famed Austrian producer Lenz Moser. Clean lime and pear flavours come across with a characteristic peppery note. It's light and round in the mouth with well-integrated alcohol and nice mineral grip on the finish.

Bambini bottles

What is it? Two 25cl bottles from Casa Girelli's brand Canaletto.

Why we like it: The Italians are meeting market demand for smaller serves as part of the responsible-drinking push, and in screwcap too.

The basics: The mini-range comprises a Pinot Grigio and a Montepulciano d'Abruzzo. Both retail at £1.99.

How to get it: In Sainsbury's from the end of March.



Palatium cleanser

What is it? A Pinot Blanc from German wine region Pfalz.

Why we like it: For its non-Germanic packaging. This is part of a £4.8 million investment by ZGM to attract consumers to German wine. Pinot Blanc is also an underrated grape and could be doing better.

The basics: £5.99.

How to get it: From Tesco stores.



Crisp package

What is it? "Crisp Chardonnay" from Aussie producer McWilliam's Hanwood Estate.

Why we like it: Forget oaky styles of old, this is a Chardonnay for Sauvignon lovers. It has been repackaged and now has a screwcap. They are working on PET and a red equivalent of the Crisp Chardonnay for 2008.

The basics: Costs £6.99.

How to get it: Once again, from a Tesco near you.



MY TOP 5

Each week *Harpers* invites people from all corners of the drinks industry to share what they are most enjoying this month in the wine and spirits world. Be it a wine, a bar, a restaurant or whatever, we want to know what your favourite drink things are. Please contact us if you want to have a go.

Thomas Woolrych

Buying manager, Laithwaites



- 1 Au Bon Climat Chardonnay at Smiths of Smithfield
- 2 Meantime Brewery Pale Ale at The Canteen restaurant
- 3 A Manhattan, my favourite Friday night cocktail
- 4 Schroeder's Patagonian Malbec in Poundbury
- 5 1998 Montevetrano with dinner in Castrocaro

Louise Hartley

PR officer, Bottle Green



- 1 Leifmans cherry ale at Town Street Tavern, Horsforth
- 2 Chaopraya Thai Restaurant, Leeds
- 3 Rioja and tapas on a Saturday in Harrogate
- 4 Los Bandidos Mexican Restaurant, Cyprus
- 5 New Zealand Sauvignon Blanc, anytime, anywhere

Simon Jackson

Commerical director, Playford Ros



- 1 Pint of Theakstons at The Nags Head, Pickhill
- 2 Lunch at Maison Pic, Valence, to breakup tasting
- 3 A glass of 1998 Pol Roger on a Friday night with my wife
- 4 A Pint of Guinness or two on St Patrick's Day
- 5 Dinner at No. 6 Restaurant in Padstow