



INDEPENDENT

WINES OF THE WEEK: EIGHT TO DRINK WITH GAME

As we head into autumn with cooler evenings to perk up our taste buds, it's time to sample the pleasures of game – now in season and widely available in supermarkets and specialist butchers' shops.

Depending on the kind of dish, game meats pair well with medium to full bodied reds and fulsome, creamy, oaky whites. We may still be having some warmer days, but these are the kind of wines to savour around the first open fires of the season with the smell of autumn leaves drifting in from outdoors.

By Terry Kirby

(...) A somewhat more expensive dish is grouse, which has a very limited season, finishing on 10 December, and is prized for its rich but subtle flavours and smooth texture. It's going to be a special meal, so go for a classic red Burgundy, such as the **Louis Latour Savigny Les Beaune 2015** which is packed with bright raspberry flavours.



WINES OF THE WEEK: GOOD VALUE VINO'S TO ENJOY DURING TOUR DE FRANCE



I'm not massively enthusiastic about whether the cycling robot that is Chris Froome wins his historic fifth victory, but I love watching the spectacle of the Tour de France and its progress through often glorious parts of France.

And for wine lovers, one of the incidental pleasures of the Tour is the proximity of parts of the route to some of the country's celebrated and sometimes less well known wine regions.

On July 21, Stage 14, the Tour route climbs up through the Ardeche mountains, one of France's less well known wine regions. However Louis Latour, a big name in Burgundy spotted the potential of the area some time ago and their **Louis Latour Grand Ardeche Chardonnay 2015** displays typical Burgundian white qualities – rich, complex, buttery, with hints of vanilla, honeyed spice and apricots – at half the price. Perfect with roast chicken or a big baked fish, like a brill or sea bass.