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THE NEW WORLD
FINE WINE ENCOUNTER
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Ethereal...Floral...Silk in a bottle...

> We're not talking Puligny-Montrachet here, we're talking Ichishima Ginjo. Have you discovered **Saké** yet? If not, this is the time to take the plunge with a fabulous six-course tasting menu at top London restaurant Sake No Hana paired with top Sake from renowned producer Ichishima Shuzo.

> You can buy tickets for the dinner [here](#) or, to see full details of the evening, including the gargantuan menu at this award-winning restaurant, [click here](#).

This week's top 10: Steven Spurrier's French wines

1 **Fougeray de Beauclair, Picpoul de Pinet, 2007**



> The Picpoul grape is the speciality of this coastal Languedoc appellation. Fresh lemony yellow, nose of dry herbs and spice, quite fleshy on the palate, white fruits lifted by fresh acidity, definitely maritime, perfect with shellfish, a Midi version of Muscadet. £7

2 **Pierre Ferraud et Fils, Macon-Fuissé 2008**



> Made from grapes coming from Château Fuissé - the splendid estate owned by Jean-Jacques Vincent, the Ferraud brothers' uncle. This wine has a fine lemony yellow colour, nose of pure white flowers and quite a rounded Maconnais Chardonnay fruit. It has very good length with a touch of minerality on the finish - top class Macon. £9.99

3 **Domaine Richard Rottiers, Moulin-à-Vent, 2007**



> Fine, deep ruby with a hint of youthful violet, really good gravity, earthy Gamay fruit, both chocolatey rich and minerally pure, the best by far from several 2007 Beaujolais crus tasted that day. Can be drunk or kept. £12.95