

# Bordeaux blanc

Secret Sommelier - parution septembre 2017

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**Audience:** Consumer

**Aud. reach:** TBC

**EAV:** n/a (Equivalent Ad Value)



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WHITE WINE



### Chateau Toutigeac 2016 Bordeaux Blanc

Category: White Wine

Chateau Toutigeac from Bordeaux offers fabulous easy drinking style often at great value. I chilled the bottle right down in the fridge and then let it adjust to the room temperature when opened. Thus cool snappy and crisp soon opens up to become a compote passion fruit, citrus and a touch of peach. The blend of grapes means a compote of styles that are well balanced, as we might expect from Bordeaux!

Great wine to enjoy on its own or with a bowl of green olives and loud music after work.

50% Sauvignon Blanc, 40% Semillon, 10% Muscadelle. 12% abv. 75cl.

£7.99

[Available online here](#)

**Read full article:**

**<http://secretsommelier.com/white-wine/425-chateau-toutigeac-2016,-bordeaux-blanc>**

# Bordeaux blanc

## Shropshire - parution du 6 septembre 2017

Publication: Shropshire Star

Date: 6<sup>th</sup> September 2017

Audience: Consumer

Aud. reach: 401,280

EAV: £1,100 (Equivalent Ad Value)



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Shropshire Star Wednesday, September 6, 2017

**Lifestyle**  
Food & Drink

### Summer's not over!

**Bordeaux Blanc Château Toutgeac, RRP £7.99, Bordeaux-Undiscovered**  
This Bordeaux Blanc blend (50% Sauvignon Blanc, 40% Semillon, 10% Muscadelle) is from an estate near Targem in the Entre Deux Mers and is part of a very old domaine dating back to the 12th century. This wine also forms part of the Everyday Bordeaux offering, which is a selection of the best French and fruity wines, structured rich and generous dry whites as chosen by a panel of wine experts and from a wide list of UK retailers priced between £5 and £20.

**Calvet Rose d'Anjou 2016, RRP £5.75, Tesco, Ocado**  
Specialist in the wines of Bordeaux since 1818 and selecting the best "cuvées" from other principal French wine areas, Calvet is a pan-appellation brand and the #1 French wine brand in the UK. Thanks to its natural sweetness and its acidity, this wine from the Loire Valley is the perfect match for spicy pizzas and exotic and aromatic dishes.

**J.P. Chenet Sauvignon Blanc 2016, RRP £5.99, Tesco**  
A still white wine from the #1 French varietal wine brand in the world, this dry and fruity Sauvignon Blanc is a highly aromatic and lighter wine at 11.5% abv. It is a very food-friendly wine that is equally enjoyable with a simple and elegant fish dish as it is with a riotous of asparagus and parmesan or even with a lemon pie pudding.

**J.P. Chenet Smooth & Fruity Sparkling Light Rose, RRP £3.99, Ocado**  
From J.P. Chenet, the #1 French varietal wine brand in the world, this is a low alcohol alternative at 5.5% abv making it ideal for outdoor summer drinking. It is refreshing and fruity with a bouquet of wild strawberry and red cherry. Best served ice cold, enjoy this wine on its own or serve it with summery salads, fruit salad or gelato.

## Starting uni soon? Follow Izy's tips to eat well all year

**S**o you've bagged the results you needed and landed a place at uni, well done! But chances are you've a lot to learn about what to cook once you're finally finding for yourself. Luckily, food blogger Izy Hossack - who wrote her first cookbook, *Everyday Delicious*, while she was revising for her AS-levels, and her second, *The Savvy Cook*, during her first year at university in Leeds - is on hand to give some expert advice.

Follow her tips on what to make when, and you'll maximise your brain power, find new friends and avoid eating too many packet noodles in the year ahead...

The new term is about to begin and you need to get your kitchen outboards in order...

Stock up on grains. Get some big bags of rice because they're way cheaper to buy in bulk, and then you can keep them in your cupboard, or share with your housemates.

Pasta and stock cubes I always buy at the beginning of the year, and I always stock up on spices and herbs - because if you buy everything at the beginning, that's our basic stuff, then throughout the week you just have to buy vegetables and maybe some cheese or eggs, and you know you have all the other stuff ready to go.

You've just moved into halls or started a brand new class and want to win over some new friends.

Bake something sweet, definitely. Brownies or cookies, because they're easy to share and easy to make.

You're revising for that dreaded exam and need a motivational snack...

Make something like hummus and then have some vegetables or pitta breads on hand. I always do this thing where I'm sitting there revising for a few hours and then I get really hungry and there's nothing ready for me to eat.

So, if I have some hummus in the fridge, or my chorizo dip, then I can have a snack that I can just take up with me and I can continue revising while I'm eating it.

Things are getting stressful with deadlines, exams, too many late nights and a few tricky friendships...

If you wanna go for the biscuits, go for the biscuits, I would say. I definitely do that, and if I'm stressed because I'm revising then I know that your brain runs on glucose, so you know,



you're giving your brain some fuel! But I think emotional eating is problematic. I definitely do that myself, and I need to disassociate the stress with the stress eating.

If you prepare yourself for it - so I know that I will stress eat - then go out for a walk, take your mind off it, do something alternative. And if when you get back, you're calm but you still want a biscuit, go for it.

You're coming home from a night out, and desperately want a kebab...

For me, whenever I'm coming back from a

night out then I just want bread and butter, so I always have bread in the freezer - access to carbs immediately!

Once I came home from a night out and I literally made oven fries - I parboiled potatoes, put them in the oven, roasted them for 45 minutes, then ate them.

I don't even know how I stayed up that long and then committed to eating all of them!

Have some bread, I know some people want a burger, but I'm not that kind of a person.

I think that you're never going to stop your

self from doing that, really - if you want some cheesy chips, you're going to get yourself some cheesy chips, there's no arguing with drunk you.

You wake up horribly hungover... Bread is my answer for everything!

You're feeling a bit lost and overwhelmed by your studies and social life and need a self-esteem lift...

Cooking is a confidence boost because you can share it with people, and also, everyone's always nice when you cook for them.

They appreciate it. They're never going to be mean, they're always going to be like, 'This is great, this is delicious', and you'll feel great about yourself.

★ The Savvy Cook by Izy Hossack, photography by Izy Hossack, is published in paperback by Mitchell Beazley, priced £14.99. Available now (pocketbooks.co.uk)

Cooking is a confidence boost because you can share it with people

## Barbeque recipes for a glorious Indian summer this September

**Pineapple Skewers**  
Serves: 4-6  
Preparation time: 5 minutes  
Cooking time: 3 minutes  
Ingredients:  
1 ripe pineapple  
2 tbsp Lea Kum Kae Plum Sauce  
50g icing sugar  
400g vanilla ice cream  
12 barbeque skewers  
Method:  
1. Soak the bamboo skewers in water before use to stop them from burning. Cut the pineapple flesh into wide strips from top to bottom and dust with icing sugar.  
2. Arrange 1 pineapple chunk on each of the 12 skewers and place on a pre-heated barbeque, on a medium-hot grill.  
3. Grill for about 2 minutes or just until fruit begins to turn golden brown. Brush the plum sauce over the pineapple.  
4. Drizzle some plum sauce over the vanilla ice cream and serve.



**Lime and Soy Grilled Salmon**  
Serves: 4  
Preparation time: 5 minutes  
Cooking time: 25 minutes  
Ingredients:  
1kg large salmon fillet, scaled and pin-boned  
5 slices fresh ginger, finely sliced  
2 red chillies, deseeded and finely sliced  
4 spring onions, finely sliced  
For the sauce:  
2 tbsp Lea Kum Kae Premium Light Soy Sauce  
100ml white wine  
Method:  
1. Fold a large sheet of foil around the salmon and add chillies with the white wine.  
2. Now add a second layer of foil and place the parcel onto a baking tray and roast on the BBQ with the lid closed for around 25 mins or until cooked through.  
3. Sprinkle some spring onions, ginger and drizzle the Light Soy Sauce before serving.  
Alternatively, you can cook using the oven by pre-heating it to 180 °C and placing the foil parcel onto a baking sheet. Bake for around 25 minutes.





# Bordeaux – Bordeaux Supérieur

Shropshire – parution du 6 septembre 2017

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**J.P. Chenet Smooth & Fruity Sparkling Light Rosé, RRP £3.99, Ocado**

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