



Le Troisième du mois de Février 2014



Association des Sommeliers de Nice - Côte d'Azur - Provence

“Sowing the seeds of wine love”

*At Château Crémat, with the School focused on excellence, which is led by **Franck Thomas**; the courses are taught by **Michelle Oberg**, the most renowned specialist of the “Sowing the seeds of wine love”. The courses in English are aimed at professional Wine Waiters, wishing to widen their international wine knowledge and improve their skills: (science of vine and wine). In English speaking, work ethic is “enjoy to the full”. Giving your opinion, talking about every-thing, making conversation about wine and meat is a contributing factor in “Wellcome”. The interest criteria of wine lover for a great wine are to find a taste, elegance, fineness, particular features. **Ali- Hedayat- president**'s strategie is to have a qualitative answer for each country.*

Degustation: Côtes du Rhône, estate bottle Jamet 20011. visual aspect, light garnet, lively, ruby glints, clarity. Nose fine and elegant small red fruits (black-currant, sour-cherries), wild pepper, vegetal touch. Palate: flavor some, ripe fruit, velvety tannins, slightly present lots of gourmandize, depth in the middle of mouth, finishing on freshness. Comments: happiness, a well-made charm wine to drink. Match with food: grilled muttonchops barbecue, with vine shoots, with herbs and thickened with balsamic, at Oasis- Napoule, garden-party.

Enjoy responsibly.

Yours, Sincerely.

Joël Langlais.

Maître Sommelier de l'Association des Sommeliers de Nice, Côte d'Azur, Provence.