

Destination 1 - "FRANCE"

March 29th, 2017

DEPARTURE @ 7:00PM – GATE: GLWAS

A wine region known for earthy and mineral driven wines with heightened acidity. This country can be divided into three zones by the climate. Northern France = cooler climate, and Central France and Mediterranean France = warm climate.

For this destination stop we will be visiting two of the "warm climate" regions, in the wines of the Rhone Valley and Bordeaux. You will quickly see both the quality and diversity that France offers in just a few sips!

La Salade Lyonnaise

Frisee, Poached Egg, Pork Belly,
Shallot, Fine Herbs,
Dijon, Crouton

Wine Pairing:

**Mas Des Bressades,
Costieres de Nimes**

Ratatouille

Tomato, Onion, Zucchini, Eggplant,
Bell Pepper, Garlic,
Herbs de Provence

Wine Pairing:

**Chapoutier Cuvee Bellerouche
Rhone Valley**

Entrecote Bordelaise

Angus Beef, Asparagus, Potato
Canneloni, Caramelized Onion,
Thyme, Bone Marrow, Bordeaux

Wine Pairing:

**Laffitte Laujac Grand Vin Bordeaux
Bordeaux**

