



Jean-André Chariat

Velvet & Steel



steamed sea bass



truffle raviolis

Two-Michelin-starred chef Jean-André Chariat sends out his first dish, seaweed steamed sea bass with clams and tapenade jus. Federica Pecorari of Lis Neris notes the connection between the fish and the soup with the freshness and minerality of the 2009 Gris. "The great thing is that you can take a sip of Gris, perk up your palate, and find that the flavours in every bite are lifted." Daniela Rocca of Azienda Agricola Albino Rocca shares that they do the aging of their Chardonnay in stainless steel, because they want to keep more of the freshness and fruitiness, making the wine a fantastic match with the delicate sea bass.



Arancha Busnadiego



Alice Murray

IN A FIELD TRADITIONALLY DOMINATED BY MEN, WOMEN BRING A DIFFERENT PERSPECTIVE TO WINEMAKING. WHILE PHYSICALLY WEAKER, WOMEN HAVE A KEEN SENSE OF TASTE. THEY MAY ALSO BE MORE ATTUNED TO THE PREFERENCES OF DRINKERS, MORE DEVOTED TO DETAILS IN THE PRODUCTION, AND PERSISTENT IN THEIR LOVE AFFAIR WITH WINE. EVERYWHERE ACROSS THE WORLD, FROM NEW ZEALAND TO CALIFORNIA, AND FROM ITALY TO ISRAEL, WOMEN WINEMAKERS ARE BRINGING A GENTLE TOUCH AND NEW DIMENSIONS TO THE CRAFT OF WINEMAKING.

We start with Nino Franco for the aperitif. Silvia Franco of Nino Franco Prosecco shares that the Rustico's green apple, white peach, and white flower flavours are thanks to the charmat method of making the prosecco. It makes a wonderful pairing with a fish course, due to its light, delicate, and refreshing nature. The name of the next wine, Trinch, means "cheers" in ancient French. "A glass of wine has a lot of history, geography, and passion," says Catherine Breton of Domaine Pierre et Catherine Breton. "It is a wine you drink during a festival." The wine tastes beautifully of cassis and black currants.



glazée roasted pigeon



Baumanière millefeuille

The main course is glazed roasted pigeon with beetroot and turnip. "It's a good pairing with the Syrah because the Syrah is a little peppery, on the fruity side, and the pigeon is slightly stronger, but not very gamey," says Christine Vernay of Domaine Georges Vernay. "The pigeon is glazed with lavender honey and a bit of citrus, so you have this roundness, refined, subtle flavour, which works very well with the syrah." On the other hand, you have the Spanish wine Roda. "The Roda is a fruity wine, with soft tannins," says Arancha Busnadiego of Bodegas Roda. "The tempranillo is made from old vines, so you find terroir, at the same time it is sweet, with fresh acidity, so the balance is fantastic with the pigeon's smooth feel in the mouth, and the light honey sauce."



Daniela Rocca



Catherine Breton



Christine Vernay



Silvia Franco



Marie-Agnès Lillopin



Stéphanie Rigout



Federica Pecorari



Carolyn Etherington

The dessert of traditional Baumanière millefeuille, with pistachio Florentine and caramel glaze, is a treat with the Moscato d'Asti. "You can find peaches, pear, sage, and flowers in this refreshing wine, which in Italy, we always pair with desserts," shares Daniela Rocca. The fresh, fruity wine has only five percent alcohol, and is best enjoyed chilled. The camaraderie among a group of resplendent, sparkly women, each with their own unique beauty, charms, and quirks, makes the lunch a spiritually restorative affair. QL