

# BCBUSINESS

## April Wine: Puzelat-Bonhomme Cheverny Rouge

Alexandra Barrow | April 2, 2012



Image by: Adam Blasberg

Alex Thornley gives Vancouverites one more reason to dine out in Coal Harbour.

**A traditional coq au vin, a boozy tea and chicken with a side of social responsibility.**

### Ask an Oenophile

**The Expert:** Alex Thornley, manager of Tableau Bar Bistro in Coal Harbour

**The Dish:** Coq au vin, \$20

**The Pairing:** Puzelat-Bonhomme Cheverny Rouge, 2009, Loire, France, \$64

I'm a sucker for light, red French wines. So, instead of picking a classic pairing like a big, buttery Chardonnay or simple Pinot Noir to go with our chicken dish, coq au vin, I've chosen something a little bit funkier: Puzelat-Bonhomme's Cheverny Rouge.

This dish is classic French comfort food. We caramelize the skin before braising and then we marinate the chicken for two days in red wine. It's served with roasted pearl onions, sautéed mushrooms, carrots, green beans and our own honey-cured smoked bacon.

The wine is a joint venture by two cult winemakers in the Loire Valley: Thierry Puzelat and Pierre-Olivier Bonhomme. It's a biodynamic wine that is an ode to Passe-tous-Grains wines, which is basically a blend of Gamay Noir and Pinot Noir. And it's fun!

There is a lot of fruit – red licorice and candied cherry. But it's also nice and warm with hints of cinnamon and earth. It flirts with a bit of gaminess as well. And it does exactly what we want it to do: it's interesting and playful without overshadowing the dish.

The candied quality on the nose and the palate works really well with that sweet smoked bacon. And the cinnamon gingerbread-y nose is wonderful with the caramelized skin. If you like Pinot Noirs and lighter French reds, why not try something off the beaten path?