

French poetry – in a bottle

Wine-maker Athanase Fakorellis tips Chesta Wadhvani on how to know good wine from bad, the types of wines and which food items can be served with them

Did you know that your choice of wine — red or white is determined largely by its colour? Once you have the spirit in your hand, you ought to have a fair idea of the fragrance it gives off. Followed by a whole lot of stirring — and finally sipping the wine in smaller quantities — but that's not all, once the wine is ready to sink in, you need to give the spirit a good eight seconds for the acid to absorb in your mouth and the bitter-sweet taste of it to get accustomed to your taste buds; all of this before gulping the spirit down. The patrons who flocked to Out Of The Blue in Bandra last Sunday did get a whole lot of advice on wine tasting by Athanase Fakorellis, the world renowned French wine maker extraordinaire, in association with Chateau D'ori.

The ambience was heady; courtesy the smooth music, the lip-smacking food, the



Wine-maker Athanase Fakorellis

tranquil seating under an open sky — and a lively counter offering free wine. To go together with crispy bread crumbs laid out in a brown basket. Fakorellis has over two decades of experience in wine making and is solely in charge of 25 renowned chateaux in France. For tasting were the great Indian wines — Viva, Sauvignon Blanc, Merlot, and Cabernet Merlot — all his creations. While some were succulent and imparted a fruity flavour, few of the spirits appeared bland to the first-time wine drinkers like me. The event did have a lot of tongues jade out as

many could not get enough of the bitter-sweet variety.

Hold your spirit in style

"It's the colour which catches your eye first followed by the scent of it. The red wine is made out of red grapes, while the white wine out of white grapes. The temperature of the white wine is heated up to 9 degree Celsius, while the red one is generally heated up to 18 degree Celsius," explains Athanese. He quickly adds, "Hold the glass in way where your body temperature does not interfere with the original temperature of the wine, lest the drink will lose its punch."

About the food, he says, "White wine is best suited with sea food and chicken, while red wine goes aptly with some red meat."

Soon after the tip the man in his French accent stressed on how the climatic conditions of a certain country affect the making of a wine — the soil, the weather all determine the quality of grapes produced.

"India is rich in its resources, and thereby produces the finest of wines. Indians are open to trying different kinds of wines. Their taste has evolved, they know how to guzzle the spirit — in terms of the ambience, the mood — they are well aware of the wining extravaganza," insists the French wine-maker, who is on his fifth visit to India.

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