



(124) Wines of distinction

IF DPR (Dom Perignon Rosé) is the smart drink in Palm Beach, it would not surprise me if MDGRF (Mas de Daumas Gassac Rosé Frisant) became the 'in' wine of the exclusive and discerning, despite its lowly appellation, vin de pays de l'Hérault. A darn sight scarcer too: only 3,000 bottles were produced in 1986. Made from two-thirds Cabernet Sauvignon and one-third Syra (sic) it has an ingenious cork which gives it a pop but no mousse, an appealing strawberry colour and a muted aroma which in fact developed in the glass. Rather an austere wine, it reminded me of the true Tavel rosés of days gone by, with a slight CO₂ uplift, the Cabernet giving it a tannic dry finish. My wife, in fact, didn't like it. But it is a real thirst quencher.

Champagne does give me infinite satisfaction — and not only with fish and chips, as reported in a Sunday magazine. My current favourite drinking is Pol Roger 1976. This is a wine I have enjoyed since its initial London launch. It is still firm with the lengths of flavour denied to all, I maintain all, non-champagne sparklers. My 60th birthday was celebrated, as was our daughter's wedding, with Clicquot: no doubt about it, that bright yellow label spells reassurance, especially in ostentatious magnums

From the grand widow to the lesser known Charbaut. I'd had the non-vintage before, and thought it both good and good value, but I didn't know that a de luxe was produced. It's called Charbaut Certificate, a blanc de blancs brut in a clear glass bottle. Palish lemon gold, lively mousse and small fine bubbles. A scent of freshly baked bread, tangy, mouth watering, dry, stylish blanc de blancs Chardonnay character, good acidity and length. By the case it appeared to be little more than a grande marque non-vintage.

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