

RAFTERS AT HOME

“prepared by us, cooked by you”

DRINKS PAIRING

THANK YOU FOR SUPPORTING US AT THIS UNPRECEDENTED TIME

OUR AIM OF THIS IS TO HELP BRING PEOPLE BACK TOGETHER THROUGH THE ONE THING WE LOVE...HOSPITALITY!!

At Rafters we offer the complete package of Food, Service and Drink. I am thrilled to be able to offer you this drinks package in your own home and hope you enjoy it!

Alistair

DRINK 1

SERVED WITH ARTICHOKE SOUP

DOPF & IRION PINOT BLANC – ALSACE – FRANCE

This week we are in my favourite country for wines, the most classic of places – FRANCE!

Firstly the region of Alsace is probably one of the most un explored regions of France, it doesn't focus on the same varieties as the rest of the country but instead grows fantastic Riesling, Gewürztraminer, Muscat & Pinot Blanc.

The cool climate of Alsace is perfect for growing aromatic varieties as it has a long growing season which preserves delicate flavours and acidity in the grapes. The aromas and flavours in this wine are floral with notes of ripe peach and apricot which then follows through onto the palate before a clean & crisp finish, these floral notes and finish make it a wonderful wine to start a meal with.

DRINK 2

SERVED WITH BRAISED BEEF

COTES DU RHONE VILLAGES – LES ARBOUZES – RHONE VALLEY – FRANCE

The Rhone Valley in the South of France is split into two main areas

- The North when Syrah is the key grape variety
- The South where Grenache is the key grape variety

In the South the most famous wines are from the sub region of Chateauneuf du Pape but the surrounding areas offer some great food friendly wines worth exploring. This wine is from the surrounding area of The Cotes du Rhone villages which are a broadly controlled area of a cluster of villages which are allowed to add their names to this appellation. The wines will usually be made predominantly with Grenache blended with Syrah & Grenache create wines with wonderful fruit content and rich structured tannins to back up the punchy flavours.

This wine falls nicely into this category, sour cherry, raspberry & blackberry followed by a richness on the palate and structured tannins to leave the drinker wanting more. Pair this with the intensity of the braised beef and you have a rich warming pairing perfect for the cooler months.

DON'T FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA. WE WOULD LOVE TO SEE HOW YOU GET ON!!

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