

Where

Perfect Pairing

Looking for the perfect wine to pair with your holiday feast? Just ask Perrine Prieur. The dynamic sommelier, a native of Burgundy, France, loves to dispense advice at her charming Westside boutique, Perrine's Wine Shop. The store focuses on hand-crafted wines from smaller appellations of the best growers from around the world, and also sells artisan cheeses, oils, chocolates and even a grape-based skin care line. Cheers! 1168 Howell Mill Rd., 404-254-5077, www.perrineswine.com.

PERRINE'S PICKS

Just in time for the holidays (and all those holiday parties), Perrine Prieur picks a case of her favorites—ranging from Champagne to big reds:

SPARKLING:

- Paul Goerg/Blanc de Blancs, Vertus, France, \$41.99: This lovely Champagne is made entirely from the Chardonnay grape. Prieur says you should serve Champagne at the beginning of the evening because it "opens the appetite and the palette."

- Schramsberg, Blanc de Blancs, Napa Valley, California, \$27.99: Only bubbly made in the Champagne region of France can be called Champagne, but this sparkling wine is almost as good.

SWEET WINE:

- 2009 Geil Scheurebe, Kabinett, Rheinessen, Germany, \$17.99: This dessert wine has apple and peach aromas with a sweet finish.

WHITES:

- 2009 Le G Chateau Guiraud, Bordeaux, France, \$21.99: This Sauvignon Blanc offers lemon and peach flavors and nice aromas.

- 2008 Mestre-Michelot, Sous La Velle, Meursault, France, \$54.99: 100 percent Chardonnay with a nice, smooth finish, but still some acidity.

- 2006 Domaine de la Vougeraie, Vougeot, Clos du Prieure, France, \$82.99: Produced by the Bois-

set family, this is the only White Burgundy with Pino Gris in the blend; and one of only about 3,600 bottles produced.

REDS:

- 2008 Anne Amie Cuvee A, Willamette Valley, California, \$22.99: This Pinot Noir is light and fruity.

- 2007 Elke Pinot Noir, Donnelly Creek Vineyard, Anderson Valley, California, \$35.99: Heavier in style, this wine carries berry overtones.

- 2003 Domaine Mongeard Mugnuret, Vosne-Romanee Premier Cru, Burgundy, France, \$109.99:

Made by one of the best producers in Burgundy, this Pinot Noir has a lot of complexity, with floral and feminine notes.

- 2008 Xiloca, Garnacha, Ribera de Jiloca, Spain, \$14.99: This nice, bright wine with raspberry fruit is a little lighter than most reds and oaky in flavor.

- 2004 Casanova de Neri, Brunello Di Montalcino, Tuscany, Italy, \$64.99: Earthy, leathery, with hints of thyme, rose and fruit.

- 2008 La Posta, Cocina Blend, Argentina, \$17.99: A blend of Malbec, Syrah and Bonarda makes this wine more balanced and complex.

- 2005 Mara Zinfandel, Russian River Valley, California, \$49.99: Big, big, big—and bold—describes the taste of this Reserve Zinfandel that hails from Dolinsek Ranch.

CELEBRATE THE SEASON

Holiday Happenings and

[editorial]



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