

# buchanan food

an artisan catering company

## Wine Suggestions

Our wine comes from Liberty wines. They are award winning merchants who champion many small and evangelical wine makers as well as some of the worlds top class growers. They choose modern wine makers who have a deep understanding of vineyard health, terroir and balanced winemaking. These are just a selection from the main list – if you are looking for something in particular we can make other suggestions.

## Arrival drink suggestions

- Prosecco – Ca Morlin Refreshing glass of fizz that appeals even to non fizz fans. Medium dry, hints of grapefruits and almonds.
- Cremant D’Alsace Domaine Pfister – 50% Chardonnay, 25% Pinot blanc, 25% Auxerois, 23 months on lees, excellent fresh tasting, brisk but not too dry. A great and interesting alternative to Champagne
- Moscato d’Asti di Strevi – light (5% alc) fantastically grapey frizzante. A cute customer!
- Champagne – Aube, Devaux, 70% Pinot Noir, 30% Chardonnay giving black grape richness on the nose, aged 3 years on lees to give complex palate and aromatic lift.
- Cremant de Bourgogne – Nuit St Georges, Louis Bouillot, Blanc de Noir therefore pure Pinot, rich and complex, a good alternative to Champagne
- Kir – dry white wine with cassis liqueur – a classic combination.

## White

- Italy – Cantina di Monteforte, Soave classico - Clean, fresh, full and appealingly aromatic
- Italy – Puglia, A Mano, Fiano Greco – combination of two classic southern grape varieties, waxy, aromatic, lemony and peachy
- Australia - Omrah unoaked Chardonnay - fresh, clean, modern fruit, well balanced
- New Zealand – Tinpot Hut Sauvignon Blanc – depth and intensity, Sauvignon pungency leavened with a lovely minerality

8 Kinord Drive, Aboyne, Aberdeenshire. AB34 5JZ

Friendly, personal, professional  
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- Argentina – Finca Los Prados, Chenin/Semillon - rich and full balanced with good acidity
- France Domaine la Croix Gratiot, Rousanne - great Rhone grape rich in fruit and acidity giving good length
- France – Vignerons de Valencay, Sauvignon Blanc - distinctive but not overpowering varietal aromas, great acidity with a mineral finish.

## Red

- Spain – Sardon del Duero, Abadia Retuerta, Rivola - blend of Tempranillo and Cabernet Sauvignon in 70% USA oak, deep colour with a full, rich smoky nose giving way to ripe berry fruit
- Australia – South Australia, Maclaren Vale, Redfin, Shiraz/ Grenache - well made, good fruit, tannin and length – a consistent crowd pleaser.
- Italy – Piedmont, Ca’ del Matt Barbera d’Asti – An excellent producer, a natty label and a wine with good fruit and vibrancy, typical varietal acidity that compliments food.
- Italy – Campania, Vesevo Beneventano Aglianico - Full, dry but supple with good acidity and a hint of smoke
- Italy - Veneto, Allegrini , Valpolicella Classico, Corvina and Rondinella - black cherries with balance and elegance from a world class producer
- Chile - Central Valley, Calbuco, Cabernet Sauvignon 80% and Merlot 20% - vibrant colour, tobacco leaf nose, soft supple fruit on the palate
- Italy – Abruzzo, Il Faggio, Montepulciano d’Abruzzo - good colour, attractive spicy perfume, plenty fruit and supple tannin
- France – Languedoc, Costieres de Nimes, Chateau La Tour De Beraud - blend of Grenache, Syrah and Carignan, spicy peppery nose, soft supple fruit with memorable structure

We hold all these wines in stock and are happy to put a mixed case of 6 or 12 together anytime.

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