

Indulge in the Pinot Gris-like grape of Gros Manseng from Bas-Armagnac, and put away a few bottles of a delicious Rhône blend for the next barbecue. *words LIN WEI WEN*



Domaine Du Tariquet, Les Premières Grives 2013
Bas-Armagnac, Gascony

Ever since it added white wines to its Armagnac portfolio in the 1980s, the estate of Domaine du Tariquet has been quietly making a name for itself in Gascony. Newcomers to Tariquet should check out Les Premières Grives 2013, a white made from the classic Armagnac grape, Gros Manseng. This quaff is like a Pinot Gris with a little funky attitude: scents of lychee and guava unfurl with each swirl of the glass, and subtle varnish-like touches appear in its fruity, peppery taste profile after the wine is allowed to breathe for a while. A tight acidity accompanies the exotic flavour, which makes this vino a refreshing wine to sip on a hot summer's day.

TASTING VENUE: Ô Batignolles
OFF THE STORE: \$36, from Ô Batignolles

Byron, Santa Barbara Pinot Noir 2013
Santa Barbara, California

Ken Brown, founder of Byron, makes only Chardonnay and Pinot Noir in Santa Barbara County. It's a laser-like focus that has resulted in some of the best wines from this part of the Californian Central Coast. A morning fog rolls in from the Pacific Ocean during summer, giving the grapes a cool break before the mercury shoots up at noon, and letting acidity and nuanced aromas develop in the fruit. Byron's Santa Barbara Pinot Noir 2013 is still a very young quaff, with plenty of cherry and liquorice notes masking its light touches of almonds and thyme. Put this away in the cellar for another five to seven more years.

TASTING VENUE: Dolce Vita at Mandarin Oriental, Singapore
FOOD PAIRING: Mushroom and Robiola Cheese Lasagna with Truffles Cream Emulsion
OFF THE STORE: \$60, from Enoteca

