

WINE ENTHUSIAST

THE WORLD IN YOUR GLASS

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The 1st Annual Southwest Wines of France Gourmet French Fries Competition

More than 40 highly rated wines from Southwest France were paired with unique twists on the humble fried potato.

PRESENTED BY WINE ENTHUSIAST



French fries and fine wine: what combination could be tastier?

On June 3, 2015, *Wine Enthusiast* unveiled the first-annual Southwest Wines of France Gourmet French Fries Competition, held at the Hudson Mercantile in New York City. In the modern space, more than 40 highly rated wines from Southwest France—many boasting *Wine Enthusiast*-granted scores of 90+ points—were poured at six stations divided by category. These

included crowd favorites like dry whites, rosé, fruity reds and full-bodied blends.

A chef showdown starring five New York City toques from restaurants like Redeye Grill and Le Rivage followed, unveiling unique twists on the humble fried potato, like heirloom potato and vegetable fries with a prosciutto aioli and homemade salsa rubbra, and hand-cut French fries tossed in a chili-olive oil and topped with duck confit, sunflower shoots and a sour-cherry chutney.

To round out the event, Chef Christophe Toury of Voilà Chocolat joined to create an exclusive Chocolate Truffle to pair with a selection of wines from Southwest France's "Sweet White Wines" category.

Three judges, including *Wine Enthusiast's* own Contributing European Editor Roger Voss, collaborated to vote on the best French fry and wine pairing of the event. Attendees, including importers, distributors, sommeliers, restaurateurs and press, also voted for their favorites creations. And the winners are...

Best French Fry & Wine Pairing

Selected by judges: Roger Voss, Wine Enthusiast Contributing European Editor; Fred Dexheimer, MS; Pierre Laudet, Chef Félix Restaurant

Chef Jawn Chasteen, Redeye Grill

Crazy Duck Fries Pomme Frites Aux Canard Fou paired with Château Bellevue la Forêt 2014 L'Allégresse Rosé (Fronton); Importer, Masciarelli Wine Company

People's Choice Award for Best French Fry & Wine Pairing

Chef Hugo Uys, Bröd Kitchen

Hand-cut french fries tossed in a chili-olive oil with duck confit, sunflower shoots and a sour-cherry chutney paired with Full Body Red Wines (100% Malbec)

Top 10 Event Wines (as selected by Roger Voss)

Dry White Wines: Domaine des Terrisses 2014 Terrisses Sec (Gaillac); Importer: Wine Traditions

Dry White Wines: Domaine de Millet 2014 Colombard-Ugni Blanc (Côtes de Gascogne); Importer: Fruit of the Vines

Rosé Wines: Château Lastours 2014 Les Gravieres Rosé (Gaillac); Importer: Baron François

Fruity Red Wines: L'Enclos des Braves 2012 Braucol (Gaillac); Importer: Vinotas Selection

Fruity Red Wines: Château Coutinel 2013 (Fronton); Importer: Fruit of the Vines

Full Body Red Wines (100% Malbec): Domaine de Cause 2012 La Lande Cavagnac (Cahors); Importer: Bird Rock Imports

Full Body Red Wines (100% Malbec): Jean-Luc Baldès 2010 Probus (Cahors); Importer: Cynthia Hurley French Wines

Sweet White Wines: Domaine du Tariquet 2014 Premières Grives (Côtes de Gascogne); Importer: Robert Kacher Selections

People's Choice Award for Top Event Wines in Each Category

Dry White Wines: Domaine des Terrisses 2014 Terrisses Sec (Gaillac); Importer: Wine Traditions

Rosé Wines: Domaine D'en Ségur 2014 Le Rosé (Côtes du Tarn); Importer: Bird Rock Imports

Fruity Red Wines: Château Lastours 2011 (Gaillac); Importer: Baron François

Full Body Red Wines (100% Malbec): Château Lagrézette 2011 Le Pigeonnier (Cahors); Importer: The Other Wine and Spirits

Full Body Red (Blend) Wines: Domaine D'en Ségur 2012 Cuvée Germain (Côtes du Tarn); Importer: Bird Rock Imports

Sweet White Wines: Domaine du Tariquet 2014 Premières Grives (Côtes de Gascogne); Importer: Robert Kacher Selections