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## WINES of SOUTHWEST FRANCE-Gourmet French Fries Competition

#VINOFRIES

The First Annual Southwest Wines of France Gourmet French Fries Competition Presented by WINE ENTHUSIAST



showed off the versatility of the wines...and the variety...



the setting...

West 36th Street/NYC

SURE---the thought of fried foods...conjures up visions of the body's arteries, shutting down---one at a time---but when the SOPEXA email invite for the first annual, Wine Enthusiast hosted, SOUTHWEST WINES of FRANCE-Gourmet French Fries Competition arrived-*oui, oui* we thought---as cutting down the chances of a heart attack-like the French do- with good French red wine=very appealing!!!!



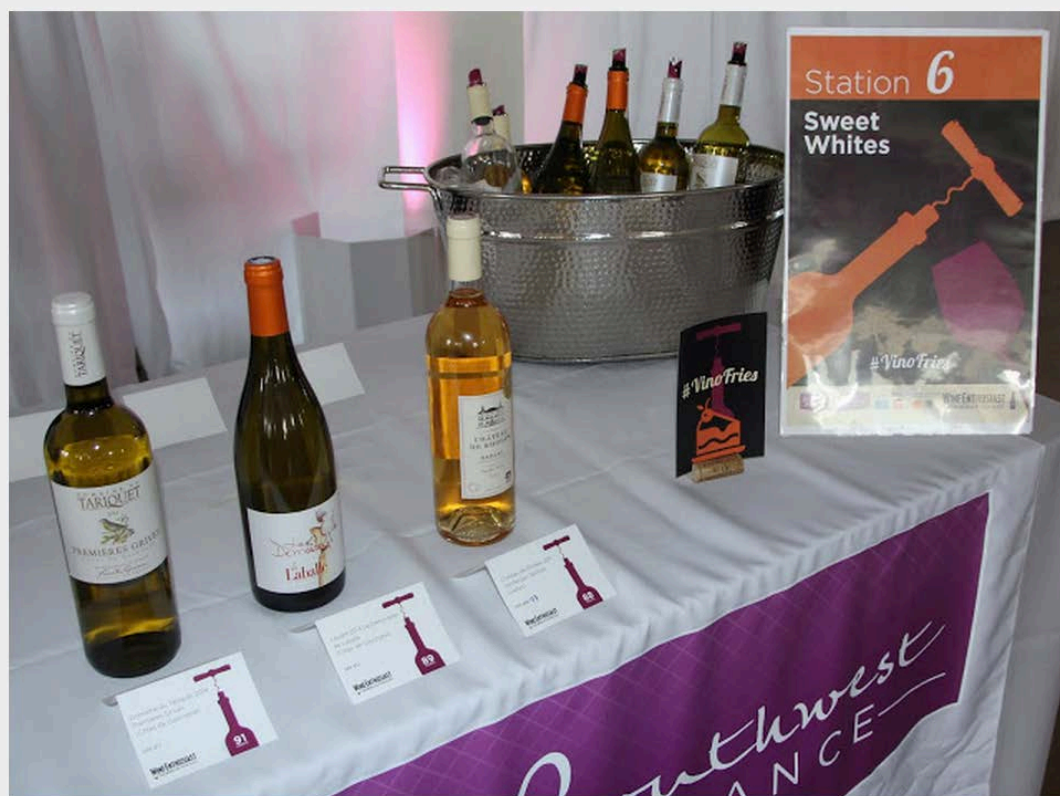
Southwest France-which we know from Toulouse jaunts-Mid-Pyrénées region-incorporates wide variety soils and sites-hence quite the diversity in wine styles+flavors- from the sea-temperate maritime + Mediterranean influences , sunny gently rolling hills, plains, and the high elevation Massic Central-mixes of micro-climates, temps, winds and rainfalls...with soil differentiations like chalky clay, active limestone, combo of stones, sand, gravel , gravel on bed of limestone, sandy clay. Gastronomically- cassoulet (bean+pork stew), *garbure* (cabbage soup w/poultry) and foie gras signature eats. Vegetarians/cheese lovers relish the fab -Tommes Des Pyrénées and Roquefort. Wine wise-the region boasts 20 indigenous and rare grape varieties (Négrette, Fer Servadou, Duras, and l'en de l'El) and is the birthplace of Cabernet Franc and Sauvignon, Merlot and Malbec-the latter grape kinda neglected (and almost wiped out) until Argentina's offerings upped the consumer clamourings. The spirit Armagnac-also from this part of the planet.

WHAT: A focused selection of Dry Whites, Rosés, Full Bodied Red (Blends), Full Bodied Reds (Malbecs), and Sweet (ish) White Wines...paired with creative interpretations of fried bites- potatoes or okra (plus)- and -chocolate truffles- all transporting attendees to that happy place of taste buds' heaven.

A 'competition' of sorts...with the professionals and invited guests weighing in on their favs---

Realistically-an already select group of competitors---manning the stations---meaning all were winners, imo....and available on this side of the POND.

Bonus Points: To the organizers and chefs---with their helpers. The event space-while spacious with a fab rooftop space- was about as well equipped as our kitchen-meaning NOT---so portable electric deep fryers, coolers, and accoutrements-all hauled in...!



across the room-chocolate+wines beckoned...



Domaine du Tariquet 2014 Premières Grives (Côtes de Gascogne) -our fav \$17 too 100% Gros Manseng grape