

Ukens vintips: Smak av sensommer

21.august 2020 | Vin



HVITE VINNERE: Disse hvite vinene briljerer til termingkast seks denne uken. Den ene passer ypperlig til smørstekte kantareller på toast.
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dvard Skramstad has a background as a waiter, sommelier and restaurant manager. Works daily as a restaurant manager at Statholdergaarden and Statholderens Mat & wine cellar.

In my world, the white wine season lasts all year round, at the same time there are some wines that show off their very best side this summer. The fresh and mineral white wines from Pouilly Fumé in the Loire are excellent examples of this. This week's selected is a first-class candidate that you can safely serve with a summer salad.

We must not forget that there are now plenty of mushrooms in the forest, so I have made room for a full-bodied white wine from Burgundy. If you serve this with butter-fried chanterelles, I can promise you an excellent food and wine combination.

If you feel more like daydreaming about Greek holiday islands, you will also find a crisp white wine from Crete in today's column. You can also read more about one affordable rosé wine from South America as well as a Pommard from the top shelf. Enjoy the late summer!

Price: Kr. 235.90

Dice roll 6 (note : 6/6)

It does not get much better than enjoying Pouilly Fumé on a hot summer day. This is a classic variety that smells of gooseberries, citrus, tomato stalks and minerals. Perceived as crisp and bitter (citrus fruit) in the mouth. Great minerality throughout the taste curve. Long dry finish. Recommended serving temperature eight to ten degrees.

Serve it with an asparagus soup or try it with a green chevre salad.