

Philippe Salasc of Ch Grès St Paul entertains capacity audience at the Abergavenny Food Festival

Its dynamic, driven winemaker Philippe Salasc gave the tutored tasting of Grès St Paul wines. Spirited, lively discussions ensued with Philippe's Gallic charm enthralled the seated audience. The wines breathed 'terroir' into the room as the brooding long-lived aromas opened up before the imbibers.

Philippe told us of his new venture with Gerard Dépardieu to produce a very small amount of Languedoc wine from a vineyard they have purchased together – extending the broad church of tastes already held within the mighty grasp of Philippe's current offerings of wine.

We began with the Grange Philippe Rosé fruit driven and serious with no sugar at all, 'The fruitiness makes you think the wine has sweetness but it is absolutely dry with Zero residual sugar' Philippe told us.....then came the **Romanis**, subtle and velvety not too much spice but layers of creamy fruit and a conversation about the type and amount of oak used in wines; **Antonin** substantial and brooding, full creamy oak yet with the fruit standing shoulders above it, the **Côte Sud**, spicy Merlot with acres of finish and a discussion about the terroir and spirit of the wine, as this Merlot tastes unlike any Merlot tasters were used to, the **Syrhus** with complex fruit and finish, full bodied and a crowd pleaser, so much so that we have sold out of the Syrhus for the moment (there is a pre order possibility so let us know if you want us to reserve some) and finally the Bohemienne, sweet wine made from Muscat with grapes that have been shrivelled on the vine, very popular indeed only a few bottles left of that now.

Please have a look at the pictures as next year you may have a chance of being there – Philippe is going to come back again for the same event 2007 – if you have not already seen the winery of the month Page please have a look now to see the wines of **Grès St Paul**