

# PITTSBURGH TRIBUNE-REVIEW

## Red wines offer year-end value

*By Dave DeSimone*

With year-end holiday meals and parties ahead, an opportune time has arrived to stock up on red wines. Avoid annoying year-end lines by shopping now for good values offering versatility with food.

Moving northward in France, try the 2007 Domaine Henry Fessy Morgon, Cru Beaujolais, France from a long established producer in Saint-Jean-d'Ardières, a hamlet of 2,500 souls in southern Burgundy. The Burgundian négociant firm, Maison Louis Latour, purchased the domaine in 2008 and made this tasty wine available through the Pennsylvania Liquor Control Board's ever-popular Chairman's Selection program.

Domaine Fessy's vin de terroir admirably reflects the Morgon appellation, one of the Beaujolais' outstanding "cru" area. Morgon's stony, granite-based soils give gamay grapes distinctive character and depth of flavor.

The wine's light-ruby color offers enticing blueberry, cherry and violet aromas with light, pleasant earthy notes. Bright red and blue fruit flavors with dashes of refreshing acidity and soft tannins balance nicely through the fruity, but dry finish. Aging in bottles for a year at the winery makes the wine ready for immediate drinking. Enjoy the wine with either a relaxing holiday lunch of baguettes, cheese, potent Dijon mustard and cornichon pickles or eclectic holiday party hors d'oeuvres. Highly Recommended.

