

Wines of the week: spring reds

It's not just white wine that's good to drink now. So what comes in between the deep, rich and warming casserole reds and those that are light and chillable? Medium-bodied, juicy reds to drink now.

After last week's selection of spring whites, today we turn our attention to red wines for spring. Here we are looking for wines that bridge the gap between the big, rich, warming wines of winter that match roast meats and casseroles and the very light, chillable reds of summer – so, we are talking about medium-bodied juicy reds, with enough about them to warm a cool evening, but also match lighter foods, such as perhaps grilled tuna and chicken or pasta and risotto dishes based around spring vegetables.

The grape that of course best fits this description is gamay, which reaches its peak of perfection the Beaujolais villages area of France – and is grown almost nowhere else – delivering wines that, according to the particular village, vary between light and perfumed and more robust and weighty, but always remaining succulent, food friendly and highly drinkable, with a lightness of touch that is irresistible.



A good name to look for is Henry Fessy, now under the wing of the Louis Latour combine, which, despite the slightly jokey labels produces excellent wines from several of the *crus* including the **Henry Fessy Cote De Brouilly 2015** full of bright red fruit flavours or the **Henry Fessy Morgon 2017** which packs a bit more depth and complexity.

Both are ideal with roast chicken, charcuterie and main course vegetable dishes.

By Terry Kirby