

Discovery Evening  
Soirée Découverte  
Wed 22 January 2020  
Thu 23 January 2020



£55 per person  
£10 pp deposit

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## Pays Cathare

le Pays Cathare is the area represented by the departement of Aude, and includes the towns of Carcassonne and Narbonne. The Cathares were people who practised a variant of Christianity in the 12th and 13th century which was condemned by Rome and led to their persecution. The Pays Cathare therefore boasts dizzy fortresses built on the top of rocky peaks to protect themselves against crusaders.

It's a green land of forests, wild maquis and shrub-land, with the Montagne Noire to the north, and the Corbieres mountains

to the south which announce the Pyrenees. The streams and rivers lead to the mediterranean lagoon of Bages-Sigean near Narbonne. The soils are relatively poor which means local agriculture is heavily focused on viticulture.



The most notable local wine appellations are Corbieres, Limoux, Minervois, Fitou and the sweet wines from St Jean

de Minervois. They use an impressive number of different grape varieties thanks to the perfectly adequate conditions of climate, soil, sun exposure and inclination. Fruit and vegetables are not grown in great volumes, the focus is more on breeding poultry, and herds of sheep and goats.

The departement has the highest number of Michelin starred restaurants in France. Not surprising, given the availability of great ingredients like seabream, mussels and seafood, ducks & geese, Castelnaudary white beans, ewe's & goat's tommes, honey and almonds... the list goes on! But it's the idea of re-visiting medieval customs of eating fish and game that inspired our menu.

### AMUSES-BOUCHE

*Célériac Rémoulade with green apples - onion compote on olive crust*

### BLANQUETTE DE LIMOUX

*Sparkling wine from Limoux, made with Mauzac, Chenin Blanc & Chardonnay*



### FILET DE DORADE ET FRUITS DE MER EN NAGE DE SALICORNE

*Fillet of seabream in fragrant broth with mussels, cockles and samphire*

### LIMOUX BLANC

**SIEURS D'ARQUES - TOQUES & CLOCHERS - 2016**

*You could call this Chardonnay "petit Meursault". The elevage of the wine is in new oak, which confers complex flavours of melted butter, nuts, caramel and toast. There is also a delicious lemony twist in the finish. A wine where the accent is on terroir and minimal intervention. Ages wonderfully too!*



### PERDRIX EN DEUX CUISSONS

*Partridge in two cooking modes; the breasts just seared, the leg meat taken off the bone and rolled into a long sausage, served with a red wine sauce, cassoulet style white haricot beans, savoy cabbage and winter vegetables*

### CORBIÈRES ROUGE

**PIERRE BORIES - CUVEE CLASSIQUE - 2018**

*Carignan reigns in Corbieres. This one is partnered with Grenache, Mourverdre and Syrah. The wine is fermented and then aged in tank for 12-18 months. Luscious red & black fruit flavours are counterpointed by the drier garrigue notes of bayleaf & rosemary, as well as tobacco leaf & pepper finish*



### FROMAGES DES CAUSSES

*goat's milk Pélardon - cows milk blue veined Bleu des Causses*

### FITOU ROUGE

**DOMAINE DE ROUDENE - FAMILLE FAIXO - 2017**

*a blend of Carignan (50%), Grenache (30%) and Syrah (20%). Everything is done traditionally; harvest is by hand when grapes have reached full phenolic maturity whilst a long cuvaion of twenty-one days and pigeage helps to extract all the aromatic components. The wine is bright and purple with blueish tints, with a fine complex nose of confit fruits, red and black berries suffused with peppery spices and notes of bay and clove. The feel of the wine in the mouth is fresh and lively and the tannins are fine and supple*



### TARTE AUX PIGNONS, AGRUMES AU MUSCAT

*Almond, meringue and pine kernels tart, served with citrus fruits lightly cooked in Muscat wine*

### MUSCAT ST JEAN DE MINERVOIS

**CLOS DU GRAVILLAS - FAMILLE BOJANOWSKI - 2017**

*Muscat is what Saint-Jean de Minervois is renowned for. This one is floral & fruity with whiffs of orange flower & honeysuckle combining with flavours of sweet pink grapefruit and mandarine. The finish has a great refreshing tang !*



### CAFÉ