

Wine News & Events

By **Bruce Scott**



Ralph Hochar, of Chateau Musar, at Eat Me restaurant

At a recent “pop-up” fine dining event, organized by **Fin Wines** and held at **Eat Me** restaurant, wine lovers were treated to a curated food and wine pairing led by **Mr. Ralph Hochar**, the grandson of Gaston Hochar, founder of **Chateau Musar** (the iconic vineyard that brought Lebanese wine to a global audience). This family of winemakers has suffered through much since the founding of their winery back in 1930—including one world war and one civil war—but the business has always managed to not only survive but thrive.

The intriguing wines served at this particular dinner included a 2008 dry, oak-aged rosé that almost resembled a sherry. Of the three reds on offer, diners sampled vintages from 2004, 1997, and a very rare aged bottle from 1991—and this 25-year old was, amazingly, still intact and robust with flavour. Meanwhile the food pairings included signature items from chef **Tim Butler**’s most recent menu, including tamarind glazed quail, grilled veal tongue, and a generous loin of venison resting in a medley of mushroom, pistachio and chocolate stout reduction. However, I personally was most taken with the exquisite smoked swordfish belly (which paired nicely with the initial rosé).

Those interested in sampling some of these Lebanese “cult wines” can do so at some of the city’s top hotels as well as restaurants such as Gaggan, Le Du, Whale’s Belly, and (not surprisingly) Nadimos, where fine Lebanese cuisine is also on offer. Or, feel free to contact Fin Wines directly at www.fin-wine.com