

# Sample Drop Media Coverage

Audience reach: 500,000

**BBC RADIO LONDON** Robert Elms

Home Episodes Clips Contact Listed Londoner

**Niklas Ekstedt and Nigel Barden**

Swedish chef Niklas Ekstedt talks about his new cookbook which shares recipes from his Michelin-starred Stockholm restaurant, food and drink from around the world with Nigel Barden and Jude in Finsbury Park co-curates Funky Friday.

29 days left to listen  
3 hours, 30 minutes

Listen now

Audience reach: 10,000

*THE KNACKERED* Mother's WINE CLUB

ABBOTTS & DELAUNAY VIOGNIER

AUGUST 21, 2020 HELEN MCGINN 0 COMMENTS

REVIEW

WHITE £7.99 MAJESTIC

Vioigner is a peach of a grape, capable of producing wines with lots of ripe tropical fruit flavours. This one, from the Languedoc in southern France, is bright and juicy with buckets of apricot fruit flavours but also just the right amount of zip to keep it light (some can feel quite heavy and a little oily, if you know what I mean). Made for roast chickens, fyi.

(Visited 3 times, 2 visits today)

AVAILABLE AT MAJESTIC

About The Wine

- Wine type: white
- Producer: Abbots & Delaunay
- Country: France
- Region: Languedoc
- Grape: vioigner
- ABV: 13%
- Style: dry
- Occasion: everyday
- Organic: No
- Price: £7.99
- Retailer: Majestic

Audience reach: 527,975

platinum  
live, look & feel fabulous

Gin o'clock

In this special Wine o'clock takeover, Joanna Simon turns her attention to the very best gins you can buy: from peppery, aromatic blends to fruity concoctions.

Joanna Simon is one of the UK's leading wine experts. She selects her favourite gins for Christmas gifting — and for keeping a varied crowd of guests happy. This is the time to get organised by stocking up now.

135° East Hyogo Dry Gin £92-£34.95, OCAO

An East-meets-West gin created in 2018 by Japanese distiller Kinki Yonezawa. Botanicals such as yuzu, citrus, saffron, dried cedar, vetiver (green tea) and cypress/cedar boost the molecular juju. For coriander and angelica, and there's a rather swacious floral splash of distill ed Juniper sake. The chrysanthemum gives potency, the cardamom and yuzu give a peppery citrus kick and the overall effect is like smooth, 42% ABV.

★★★★★

Norfolk Gin £99.99-£44, NORFOLK GIN

The very definition of handcrafted, this small-batch gin is made in Norfolk by husband and wife, Jo Urban and Alison Bentley, in a 100-year-old oak-grown in their 100-hectare garden. It's hand-bottled in a subtle, dynamic container and each one is signed with the batch and individual bottle numbers. More importantly, it's a very good gin: the subtle accompaniment with aromatic cardamom and coriander, 48% ABV.

★★★★★

Audience reach: 100,000

FRANCE

Bon appetit

Flavours of France

Save it SPEND

SNAP IT UP  
Ormarie, Cuvee Conchylia 2019, Picpoul de Pinet, Languedoc

Ormarie is one of the big cooperative producers in Picpoul, making roughly 40% of the appellation's production. This wine has peachy and lemongrass aromas. It combines well classic freshness and zestiness. Drink with: Socially distanced canapés and nibbles  
Buy from: Marks & Spencer, £9, marksandspencer.com

FOR CELEBRATION  
Domaine Gayda, Chemin de Moscou 2017, IGP Pays d'Oc, Languedoc

Fruit for this wine comes from some of the most prestigious spots in Occitane. Mainly syrah, with some grenache and cinsault; it has a perfumed nose of fresh violets, vanilla toast, nutmeg, cinnamon, black fruit and cracked black pepper. Drink with: Beef and ale pie  
Buy from: The Oxford Wine Company, £24.95, oxfordwine.co.uk

WINES OF THE MONTH  
By Sally Easton, Master of Wine

Weekend treat  
This blend of syrah, with old vine grenache and carignan delivers big density of primary flavours. Enticing, multiple aromas of black pepper, red plum, liquorice root, sweet dry earth and blackberry, meld with rich, fresh fruit flavours on the palate. This layered wine is remarkably easy to drink for a wine of such big flavour, freshened with acidity.

Les Sorcières du Clos des Fies 2019, Côtes du Roussillon

Drink with: Venison and green lentils  
Buy from: Yapp Brothers, £15.95, yapp.co.uk