

## Sante Magazine

*By Doug Paulding, Wine Writer*

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One thing I have learned in the wine industry: all wine makers and importers are passionate about their products. David Shiverick, of Langdon Shiverick Imports, has good reason for his palpable passion. Sunday night, (11/16/08) David teamed up with Bernard and Sarah Bouissou, of Bernard's Inn at Ridgefield and Monica Brown of Cellar XV in Ridgefield, to create a food and wine pairing that was simply amazing. The event attracted nearly 60 people most of whom are familiar with the magic Bernard imparts into every dish leaving his kitchen. I have enjoyed his cuisine for many years, usually accompanied by a special bottle of wine for the evening. The wine selections chosen to accompany and highlight each food course was a synergistic treat.

We were ushered upstairs for the first wine. The Bouissou's have evolved with the economy and have created Sarah's Wine Bar up a grand staircase above the main dining room. On a typical night they will be offering lighter, less expensive food options paired with a large and varied wine-by-the-glass selection and will be serving later, catering to the folks that are still on the go at 10 to 11 PM. But Sunday night a Loire valley white 2006 Savennieres, made of 100% chenin blanc was crisp with light citrus and steely mineral notes was given to each guest on arrival. The staff presented flash fried Cod fish fritters and truffled duck egg flan, as well as ratatouille and herb cheese tart and prosciutto wrapped pears.



**David Shiverick  
(Langdon  
Shiverick  
imports), Monica  
Brown (Cellar  
XV), Sarah and  
Bernard Bouissou  
(Bernard's Inn at  
Ridgefield)**



## ACCOLADES

After a leisurely welcome to the wine bar where David went table to table introducing himself, he gave a brief presentation of the wine we were enjoying and the region and its history. We were then invited to our tables downstairs in the main dining room, where each course had its own wine pairing and an insightful overview by David. Our second course, a warm lobster salad was simply off the charts. I enjoy the sense of humor Bernard brings to food, with his ability to create dishes of contrasting flavors that meld into a delightful dish. The lobster salad was paired with a 2006 Southern Rhone Collioure Blanc, which was dramatically different from the Loire wine. The oak influence (think Chardonnay) jumped out of the glass but grew mellower with air.

We then switched to red wines with a fruity 2007, Burgaud Beaujolais Vallieres from the southern Burgundy region. The discussion of this wine included the age-ability of this wine. Indeed the Georges DuBoeuf Beaujolais Nouveau phenomenon has changed the way we look at Beaujolais. It's seldom that a bottle makes it into the cellar for aging. David insists 10 years or more of cellar time will make this 100% Gamay grape become more pinot noir-like. The price makes it a bargain, if you are willing to wait. I found it a bit thin with notes of pomegranate. It was paired with a monkfish wrapped in bacon with seasonal pumpkin wedges with a morel sauce.

The second main course of the evening was a veal duo, which is another of Bernard's culinary leanings. He offers several dishes, both entrees and desserts as duos or trios, essentially 2 or 3 preparations, served on one plate. One never tires of this type of presentation. Bernard served a braised cheek with farrow and a roasted loin stuffed with spinach and Brussels sprouts and a red wine sauce. The wine was a Chateau Perray Jouannet Anjou Rouge, 2005, from the cabernet franc grape. It was dry with a fruity, yet big old world taste to it.

A varied cheese plate, of soft and harder cheeses of very different expressions, was delivered with grapes, figs and bread. A very delicious 2006 Pierre Gaillard St. Joseph Rhone was served. It was 100% Syrah with notes of liquorice, pepper, mint and eucalyptus. The conflicting, yet compatible cheese and fruit tastes along with this big wine created a symphony of flavors.

The final course was a mini pumpkin Crème brulee and apple strudel which was served with 2003 Loire Valley Laffourcade Quarts de Chaume dessert wine. It was made of 100% chenin blanc grape. It was unctuous, creamy, citrus with hints of vanilla. David said the vintage had been affected by botrytis, which is a fungus that helps create the brilliant tastes of some of the foremost (Chateau d'Yquem) dessert wines of the world.

All of the wines can be found at Cellar XV in Ridgefield. When Bernard and Sarah offer a wine and food event again it is not to be missed. Make some excuse of a past, present or future special event and go. The memory will last a long time.