

Decanter



MICHAEL BROADBENT

Across the pond – the great divide

As one of the 'honourees', I am privileged to attend Marvin Shanken's Gala Dinner in New York, which decided to fill my glass, which was a mistake because the wine's appearance was even more dense: positively opaque, black, with a serene, vivid purple rim as though

also included the ubiquitous Peter MF Sichel and Agustin Huneeus, producer of the exalted, biodynamic Napa wine 'Orinossa'. I do not wish to imply that

A couple days later at Morrell's Wine Bar, almost next door to Christie's in Rockefeller Plaza: lo and behold, a 2006 Riesling from K Vintners in Washington State. Despite its bizarre title - Kung Fu Girl - and most peculiar label, it was a sheer delight. Extremely pale, a touch of spritz; pure classic Riesling aromas: off-dry with delicious flavour and acidity. A perfect, lightish (12.5% alcohol) lunchtime drink with an equally good salmon dish. I gave both four stars.

usters are – how cultured. I think expected.

ote in a gracious my criticism in vines, it is a big titled to his own is effect.

et. I do not visit as I used to, but like a beeline for Central Station, orth a visit for its dour. Not very r, I was surprised ng from Chateau nton State. This r it – by the glass, Mosel Riesling, a Spätlese. What a i, pesty, fruity B Simon, I had e made a note to

at Morrell's Wine to Christie's in d behold, a 2006 rs in Washington e title – Kung Fu ar label, it was a pale, a touch of ling aromas: off- ur and acidity. A 2.5% alcohol) an equally good e four stars.

ch with a glass of Children's 10-year-old tawny. 'Nutty' nose, pleasant enough with a warm finish. I personally prefer 20-year-old tawny port: Ferreira's Duque de Braganza, Graham's, Taylor's – you name it, they are all good. My regular, mainly weekend, after lunch tippie (small glass) is a 20-year-old tawny, at present Berry Bros' 'Wm Pickering', a mellow and soothing prelude to my 30-minute siesta. **D**

Michael Broadbent of Christie's has more than 50 years' experience in wine

label, tame, of course, but drinking well. The 2004 Caymus CS could not have been more of a contrast. A mischievous waiter, after I had asked to see the label,

major feature, the Caymus was greatly preferred to the Lynch-Bages.

There is a great divide, between the European and American taste – our table

WHAT MICHAEL'S BEEN DRINKING THIS MONTH...

SCHLUMBERGER PINOT GRIS

A sheer delight, suitably first encountered at *Decanter's* Fine Wine Encounter in November.

Schlumberger's 2005 Pinot Gris Grand Cru Kitterlé. Youthful, fresh, fragrant, medium sweet, perfect acidity, totally delicious.

PHOTOGRAPH: JERIBIE ROWE