

# ”Fægekroens” seasonal wines

*Summer is upon us, and the heavy wines have been put in the cellar – and the fresher and lighter wines have been found. This season, Danny has found two fresh, aromatic, and crisp white wines, which go really well with seafood in particular. The two red wines are very different. The focus has been on the lighter ones. A mouthwatering Pinot Noir – and a slightly more powerful Chianti.*

## White wine

Domaine Alpha Loire, Chemin de la Patte de Chat.

*A wonderful wine made from Chardonnay and Sauvignon Blanc. Scent of apples, white flowers and freshly cut grass. Refreshingly crisp and citrus notes. Perfect for seafood.*

Knipser, Riesling Trocken Johannishof. Pfalz.

*Charming Riesling, which is crisp, fresh and has a high fine acidity as well as a refreshing minerality. Aroma of ripe stone fruit and a hint of lime. A fantastic glass for fish, Risotto & Charcuterie.*



## Red wine

Domaine Martinollers, Pinot Noir Pays D’Oc

*A delicious and silky southern French Pinot Noir, which has a good fullness of fresh fruit and dark berries. A good all-around wine, that is easy to enjoy.*

Rocca di Castagnoli, Chianti, Fattoria Di Scannano.

*A slightly drier and strong wine – but still nicely tuned for this season. The wine possesses a distinguished lightness in its structure and has a pleasantly strong taste – There is no doubt that you are drinking Sangiovese. In the scent you will find woodland, ripe dark berries, and a touch of herbs.*



Gl. 59,- / Btl. 289,-

