

MYERS



QUALITY BAKERS

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Christmas Fayre

- * Dundee Cakes
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- * Myers Famous Lincolnshire Plum Loaf

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- HORNCASTLE -

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*Celebrate
in style this
Christmas
at the
Petwood*



Petwood
WOODHALL SPA

The Petwood Hotel
Stixwoud Road
Woodhall Spa, LN10 6QG
01526 352411
reception@petwood.co.uk
www.petwood.co.uk

We celebrate the festive season here at Petwood for the whole of December. Whether it's a Bar Meal for two, a Christmas Lunch for eight or eighty, a fun Party Night, New Years Eve Ball, or special Christmas holiday meal Petwood have the answer - for a family occasion, a friends get-together, company staff party or entertaining clients - Petwood ensure you get the very best of festive fare. Contact us early to reserve a date in December.

Wines from Waitrose Lincoln



MARC DE-HAVILAND

*Le Beaujolais Nouveau
est arrivé!*

"The New Beaujolais has arrived!"

The famous region of Beaujolais lies in the southern area of Burgundy. Here the focus is on making red wines using the Gamay grape. In fact only one per cent of the wine produced here is white, made from the chardonnay grape. Beaujolais accounts for nearly half the total wine production of Burgundy.

Gamay gives very fragrant wines that are light bodied, have light tannins and feel soft in the mouth. During wine making the wine is produced using a procedure known as carbonic maceration. Here we see complete bunches of uncrushed grapes and stalks placed under a blanket of carbon dioxide. Fermentation starts as the grapes use their own enzymes in the absence of yeast. They will then burst and fermentation will continue as normal. This method ensures that a lot of colour is extracted but not tannin, keeping the wine soft.

At the stroke of midnight on the third Thursday of every November the Beaujolais Nouveau is released from little villages and towns in Beaujolais. This wine has been produced very quickly and has only been allowed to ferment for a couple of weeks.

Beaujolais Nouveau is a purple-pink wine that is particularly lightweight, even by the standards of Beaujolais. Beaujolais Nouveau is intended for immediate drinking, and in general should not be kept for more than a year. However it usually benefits from being left a few weeks to recover from the effects of bottle shock, where the wine may inhibit some loss of fruit character or have peculiar flavours. On the palate you should expect to find notes of pear drops and banana and a recommended drinking temperature for the wine would be lightly chilled at around 10-12 degrees.

We look forward to launching the Beaujolais 2009 in our Lincoln Branch and are excited to see the result of this year's harvest!

**DON'T MISS NEXT MONTH'S WINE COLUMN
WHEN MARC WILL BE GIVING THE LATEST
INFORMATION ON YOUR FAVOURITE WINES.**