



Pâtisserie and Wine Pairing by Pierre Rizet Mosser

Name of the Pâtisserie		Wine	Description	Wine	Description
1	Le Macaron (Raspberry or Chocolat)	Champagne Rosé	Champagne Rosé is the appellation for Champagne tinted pink by the dark pigment contained in the skins of Pinot Noir and Pinot Meunier grapes. The wines are sometimes referred to informally as 'pink' champagne. ... The red-fruit character and earthy, meaty aromas of Pinot Noir are also detectable in rosé Champagnes.	Maury From Languedoc	Maury's vins doux naturels are produced predominantly from the Grenache grape varieties (Grenache Noir, Grenache Blanc and Grenache Gris). They are made in a very similar style to the sweet wines of Banyuls, 35 miles (57km) to the south-east, which also use Grenache. The wines come in red, rosé and white variants, with the color resulting from the exacting winemaking techniques that are employed. In their youth, these wines are tannic and intensely fruity, but they become more savory and deeply colored as they age.
2	Le Cannelé	Pineau des Charantes	flavors of Pineau vary with the wines used in their production as well as their age. White Pineaus, really light to dark yellows, are made with the same grapes that are used for Cognac with other white wine grapes added to the blend. The rosés include some wines light enough to be called pink with others are dark enough to be called reds; they are blends of Cabernet Franc, Cabernet Sauvignon, and Merlot.	Sauternes	Sauternes, the sweet botrytized wine from Bordeaux, France, is now thought of as a "dessert wine."
3	Le Financier	Banyuls Blanc	After picking, grapes are refreshed in a cool room and then pressed. The low temperature causes a natural decantation and we keep the clear juice to ferment. Alcoholic fermentation goes through until we stop it by adding alcohol to hold the natural sugar of the fruit that is still in the juice. This operation is called "mutage". This wine is aged only a few months in tank to preserve freshness and fruity flavors	Champagne Grand Cru	MOËT & CHANDON GRAND VINTAGE 2000. Sumptuous but slightly sweet; try it with boldly flavored Asian dishes.

4	Les Madeleines	Crémant d'Alsace Blanc	<p>the wide variety in style, its best to know some key producers in Alsace. My personal favorite — and as a result, an Essential Winemaker of France — is Camille Braun. This biodynamic domaine in the small southern Alsace village of Orschwihr creates some of the most whispery and delicious sparkling wine I've encountered anywhere. I've profiled one of their wines below as a suggestion. Other excellent producers include Charles Baur (especially the "Emotion" Crémant d'Alsace Brut), Hubert Meyer, François Baur (the Brut Réserve is delicious), Specht, Pierre Sparr and Cattin (look for the Grand Cuvée). I would also recommend the non-vintage Gustave Lorentz Crémant d'Alsace Brut Rosé as a good representative of the style. I found the wine to be joyful with a peach carnation color and voracious bubbles that refused to die down several hours after opening.</p>	Grand Roussillon Blanc	<p>This wine is intense, fresh and mineral with peach and citrus fruit flavours and just a hint of spice. It is medium-bodied with a gentle, fresh finish.</p>
5	Le Croissant	Floc de Gascogne rosé	<p>Floc de Gascogne is intended primarily as an aperitif or to drink with dessert. Due to its natural sweetness and high alcohol level, it is also widely used in cooking. It does not improve with bottle ageing and is generally consumed within a year of release.</p>	Vin Pays d'Oc blanc de raisins surmûris	<p>The Pays d'Oc Blanc "sauvignon" wine comes in pale yellow hues or more intense. On the nose, citrus notes such as grapefruit and aromas of boxwood and ivy are present. On the palate, the attack is lively, the body is sharp, round, with a very nice freshness; some vintages have a mineral, sweet finish. Wine to drink young with Mediterranean fish a la plancha, it is served at 9 ° C.</p>
6	Le Pain au Chocolat	Banuys Blanc	<p>After picking, grapes are refreshed in a cool room and then pressed. The low temperature causes a natural decantation and we keep the clear juice to ferment. Alcoholic fermentation goes through until we stop it by adding alcohol to hold the natural sugar of the fruit that is still in the juice. This operation is called "mutage". This wine is aged only a few months in tank to preserve freshness and fruity flavors</p>	Floc de Gascogne rosé	<p>Floc de Gascogne is intended primarily as an aperitif or to drink with dessert. Due to its natural sweetness and high alcohol level, it is also widely used in cooking. It does not improve with bottle ageing and is generally consumed within a year of release.</p>
7	Les Beignets	Un Vouvray	<p>Produced in the Loire Valley, this AOC wine is available in a still, sparkling version. The latter goes best with donuts. Its bubbles, fine and fruit, bring a little freshness to the sweets of Mardi-Gras</p>	Une Blanquette de Limoux	<p>Blanquette de Limoux is a sparkling wine produced according to the ancestral method: its fermentation is entirely natural. The winegrowers use the Mauzac grape exclusively, to obtain a wine with low alcohol content (7 °) and easy to drink.</p>

8	La Tarte Tatin	pacherenc-du-vic-bilh	Generally speaking, viticulture occurs on the marly soils of the western slopes as well as the boulbènes (acidic leached soil) on gentle slopes and plateaus of the wider region. Pacherenc du Vic-Bilh sweet wines are made from hand-harvested grapes picked in multiple vineyard passes through the vineyard (tries successives). Harvest generally takes place in November and early December, when the grapes have dried out substantially, concentrating their sugars.	sauternes	Sauternes are characterized by the balance of sweetness with the zest of acidity. Some common flavor notes include apricots, honey, peaches but with a nutty note, which is a typical characteristic of noble semillon itself, Sauternes can be paired with a variety of foods
9	La Tarte au Citron	Cote du rhone Blanc	A lovely nose of peaches and pears with delicate anise overtones. Delicious on the palate with lovely fat, beautiful freshness and long-lingering aromas.	Alsace vendanges tardives Riesling	These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (botrytis cinerea) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.
10	La Galette des Rois	Crémant de Bourgogne "Blanc de Blanc"	The blanc de blancs carries the perfume of white flowers, citrus fruits or green apples. With time, it will develop toasty notes and notes of pitted-fruits such as apricot or peach.	Crémant d'Alsace Rosé	Tasting notes: With its beautiful peach carnation color, this Cremant d'Alsace rosé is — if nothing else — gorgeous to look at. I found the aromas to be a little suppressed — if anything, recalling apples and lemons, but little else.
11	Les Crepes	le cidre	A rustic Normandy cider, the Cidre le Coutard is smoother than many other Normandy-styles we have tried. It's lighter, not as thick but still very smooth and within the Normandy classification. Aged in Calvados barrels, it only picks up mild hints and means it's easy to consume.	un poiré.	Semi-dry. Light bodied. Moderate tartness and acidity. No bitterness, sourness, or funk. A hint of tannins. Notes of dried pear, candied pear, lemongrass, green apple, and honey. Moderate length finish with lingering lemon. Moderate pear flavor, complexity, and flavor intensity. High sessionability.
12	Le Flan	Coteaux du Layon	A classic perfect partner for foie gras, blue cheeses and desserts: foie gras on toast, pan-fried foie gras with fruit, Roquefort, warm plum tart.	Macon Village Blanc	The colour of the wine is bright and limpid. The nose is floral and fruity. Very straightforward and direct on the palate, as if biting into a grape. Fresh and light, with a very pleasant aftertaste