

# Soirée Cedille

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## Wine & Beer Pairings



IN FINE SPIRITS

In Fine Spirits, Cedille's neighbor and wine supplier for Soirée Cedille, has created a list of wine pairings to accompany each of Entertaining Company's hors d'oeuvres packages.

These selections can be purchased online ([infinespirits.com](http://infinespirits.com)) and picked up at curbside (5418 N. Clark St., Chicago).

Suggested beers are not on their website for purchase.  
It is suggested that you call (773) 506-9463 to place your beer order.

Suggested wine pairings for Entertaining Company's Hors d'Oeuvres packages:

### Package 1

#### Weninger 2017 Kékfrankos Balf

Organic & Biodynamic, 100% Blaufrankisch Kékfrankos is the wine variety of Sopron. Over the past years this variety got a lot of international reputation, whereas in Hungary it is still an underdog. For a long time, this grape was misunderstood and treated the wrong way. Our Kékfrankos is a wine made with a deep understanding of the region and the place. The nose presents freshly ground black pepper and bruised cherries. Exceptional balance on the palate with plums, herbs, a bit of earthy funk, and more spice. Pair with herb roasted chicken, or beef pot stickers!

\$18

#### Le Caveau 2016 Manicle Chardonnay

A bang for its buck! This Chardonnay from the Bugey region of France perfectly balances fruit, body, creaminess, and acidity. On the nose, yellow apple, salted lemon, apricot, hazelnut, and wet stone. Medium body and slight acidity lead into a lengthy finish on this wine. Decant for thirty minutes and drink now, or age for a couple years to really taste this wine at its peak.

\$20

### Package 2

#### Heymann-Lowenstein 2018 Dry Riesling

The 2018 Heymann-Löwenstein Riesling is a complex wine with aromas of lemon, lime, green apple, melon, white flower and minerality. It has rich flavors of apricot, lemon-lime, orange peel, and a minerality thanks to the slate covered vineyards of the Mosel. With mouth-wateringly high acidity and a long finish, this wine can be enjoyed by itself or paired with a wide range of cuisine from sushi to rich cream sauces, etc. It is ready to drink now, but may benefit from a year or two in the cellar.

\$20

#### J Dusi 2017 Model M Red Blend

A dense, spicy blend of Zinfandel, Merlot and Syrah. On the nose, black cherry and plum, with the palate moving into flavors of overripe purple fruit and jammy blackberry. Finishes with rich, dark baking spices and herbs.

\$16

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## Suggested Beers:

**Marz Community Brewing Company**, Chicago, Illinois

Chug Life

Lager

**Spiteful Brewing**, Chicago, Illinois

Twang Tart Wheat Ale with Guava

Berlinerweisse

**Hubbard's Cave Brewery**, Niles, Illinois

Fresh Pale

American Pale Ale

**LoRez Brewing Company**, Chicago, Illinois

Double

Belgian-style Dubbel