



WESTERN PALATE

TARTE TATIN

WITH CHÂTEAU
RAYMOND-LAFON 1988

Caramel, crisp apples and flaky, buttery pastry are the operative flavors in a classic tarte tatin. Fortunately, this is an easy pairing with the honey and spice aromas of noble sweet wines. The ultimate companion to this dish would be a Sauternes with a bit of age, which is why we recommend the Château Raymond-Lafon 1988 from the Lur Saluces family. With almost 30 years of age, the wine has lost little of its sweetness, developing notes of caramel and butterscotch that respond perfectly to this dish.

— CHARLES CURTIS

CLOSE CONTENDERS

- ♦ A mature Vouvray Moelleux, such as the Huet Clos du Bourg 1997, in which the Chenin Blanc grape interjects a pleasantly earthy note
- ♦ For a contrast, try a sweet Champagne – a sec or a demi-sec, such as Taittinger Nocturne NV, which has just the right amount of sweetness
- ♦ Those tempted to explore might also enjoy a Riesling from the Mosel, such as the von Schubert Maximin Grünhäuser Abtsberg Riesling Spätlese 2001