

BCBUSINESS

Deep Roots

The virtues of being a small producer, digging for gold in Kelowna, and hot Chilean wines

Ask an Oenophile

The Expert: Jake Skakun, sommelier at Gastown's L'Abattoir

The Dish: Leg of lamb, served with coriander fritters, spinach and eggplant purée, \$25

The Pairing: La Compagnie des Papillons, Clot de L'Oum, 2005, \$66



I like to support small farmers that are making good wine.

And I am supportive of people who are farming naturally; if there is enough attention paid to the way grapes are grown, there isn't always the need for pesticides and herbicides.

With that in mind, I've selected La Compagnie des Papillons' Clot de L'Oum to pair with our leg of lamb. This is a small, family-owned producer in the south of France, farming free of chemicals. The name is a reference to the butterflies that returned to the area once they stopped conventional farming.

The wine itself is a blend of three grapes: Carignan, Grenache and a splash of Syrah. So it has some nice spice elements and a bit of earthiness that complements the coriander, cumin, cardamom, fennel and chili spices rubbed over the lamb.

It's a real harmony of flavours. The wine also has a lot of ripe, plum-y fruit that rounds out the spice in the lamb and fritters. The spicy nose leads to a firm, savoury palate. And the weight of the wine is perfect. It's a medium-bodied wine, which doesn't overpower the lamb and vice versa.

It's a beautiful dish, especially for fall because it's warmer and heartier, and the wine adds a touch of rustic charm. - as told to Alexandra Barrow ☐



food + drink