

# BEAUJOLAIS 101

LEARN MORE ABOUT THIS LIGHT & FRUITY RED!

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## CELEBRATE BEAUJOLAIS NOUVEAU DAY AT BIFF'S BISTRO!

THURSDAY, NOVEMBER 16

Young, light and fruity, Beaujolais Nouveau is the region's *vin de l'année*, celebrating the end of the harvest every third Thursday of November since before World War II. With the birth of a marathon-style race from Beaujolais to Paris –paying homage to the speed at which the wine is fermented, bottled, sold and drunk – it wasn't long before worldwide markets jumped aboard this spirited ritual.

At Biff's Bistro, we're crazy about our wine – especially French wine. So we're particularly excited to be joining this year's Beaujolais Nouveau Day (<https://www.biffsbistro.com/?p=2617>) festivities by inviting guests to enjoy two generous pours of nouveau wine and a selection of canapés artfully prepared by our very own Chef Bill Osborne (<http://biffsbistro.com/about/#chef>). All for just 25 bucks.

Uncomplicated yet tasty, Chef Bill's pigs in a blanket feature housemade sausages that have been marinated overnight in Beaujolais wine and seasoned with simple but savoury elements like mushrooms, onions and garlic. And with other Beaujolais-infused finger foods like smelts Provençal and chocolate-ganache-filled choux, we promise straightforward, flavourful bites using local, seasonal ingredients – not unlike what you'd find at a Beaujolais festival in France – that complement the fresh, clean notes of the young wine.

That fresh, light fruitiness, explains our sommelier Matt Mahoney, is the product of carbonic maceration, during which the Gamay grapes are left whole instead of crushed. The tank is then filled with carbon dioxide so the juice ferments within the skins, reducing tannins and bitterness and resulting in a crisp, easy-drinking wine with sweet notes of banana and kirsch.

"I think that autumn works really well with this restaurant," adds Matt. "It's very much a warm, cozy space. And Beaujolais Nouveau is something that we've always had guests ask for on that day, so it's nice to celebrate the fall season here with something that people are already looking for."

So join us on **Thursday, November 16** to say *au revoir* to the harvest and *bonjour* to fall – with a red that embodies this seasonal transition. Seeing as Beaujolais Nouveau is meant to be consumed within weeks of its release, this is really a get-it-before-it's-gone situation!

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