

Qatra Ladies Night 2026 Wine Report

The Taittinger Brut Reserve NV was paired with the “Snacks” the 3 types of canapes in the Villa terrace.

This champagne is a classic Champagne produced using the Traditional Method from this famous house and is made with a blend of around 40% Chardonnay and around 60% Pinot Noir and the remaining made up with Pinot Meunier.

Based in the city of Reims, Taittinger is known for its Chardonnay-dominant cuvées, the pinnacle of which is their blanc de blancs prestige cuvée, Comtes de Champagne. The house was established under Pierre Taittinger in 1932. His son François took the reins in 1945 and built up the cellars and the vineyards, establishing Taittinger as a top Champagne house. In 2005, the company was sold to US investment group Starwood, but was bought back a year later by the family.



The grapes come from between 30 and 50 different vineyards mostly owned or at least managed by the house. Around 30% reserve wines are used (the youngest of the reserves held in stainless steel). After fermenting in stainless steel tanks with full MLF, the base spends a minimum of 3 years on lees, before a dosage of 8.5 g/L in autumn. Brut Reserve makes up 85% of the wine produced by the house.

On the nose and palate one could find apple, lemon peel and brioche with a round palate and a citrus finish,

This wine has won many awards: Gold from the Sommelier Wine Awards was awarded as well as Double Gold from the Michelangelo International Wine & Spirits Awards. Av critics score 91/100

It has an ABV of 12.5% and is sold by N.M.Arrigo with an RRP of €62.30

The Gran Barquero Fino Sherry NV was paired with the Chawanmushi | Soy | Leek | Black Garlic.

Although it has similar production methods, this Fino Gran Barquero is different from the usual Fino produced in Jerez firstly because it is made from Pedro Ximénez grapes whereas in Jerez they use Palomino, which is generally regarded as a slightly coarser grape for a quality Fino and secondly, P.X. grapes also contain more sugars, which can be transformed into alcohol during the fermentation process. More sugar means a higher maximum alcohol level and in fact, this wine can naturally obtain 15% without the additional fortification they traditionally need to do in the sherry region.



Bodegas Pérez Barquero started in 1905 and has its vineyards in the Sierra de Montilla, on albariza soils. They originally were using *tinajas*, huge concrete vessels for the fermentation of their base wines, but nowadays these have been replaced with temperature-controlled stainless steel tanks. The maturation is done under a layer of flor in the system of soleras and criaderas, just like in Jerez.

On the nose it is quite aromatic, starting off with lots of almond notes and balanced hints of flor. Also noticeable is sour dough, cashew nuts and soft herbs. After the first impact there are a lot of fruity notes reminiscent of grapes, peach and melon and a very light hint of wood as well.

The palate is good, with nice hints of flor, brine and some refined earthy notes, but also with a prominent zesty side of grapefruit zest, bitter almonds and herbal notes. The fruit is still there, backed by some firm acidity, which makes it seem a little less dry than a Fino de Jerez. There is also some astringent oak and ending in long finish with a faint bitter side.

This wine won several awards including a Silver Medal in the Concurso Internacional de Vinos Bacchus, a Gold Medal at Alimexpo and a Silver Medal at Vinexpo as well as a Gold Medal in the French Blayais-Bourgeais

This Fino is of around 8-10 years of age, has an ABV of 15% and is imported by N.M.Arrigo and sells with an RRP of €17.00 Av critics score 91/100

The Risotto | Porcini Mushroom | Oyster | Burnt Onion was paired to a Chateau de Chamirey En Pierrelet 2021

The Devillard family runs this chateau as well as Domaine des Perdrix in Nuits-Saint-Georges and Domaine de la Ferté in Givry.

The grapes of this Burgundy, a Mercurey AOC, are grown in 2 plots 'En Pierrelet', planted in 1990 and located right behind Château de Chamirey. Of the 2,9670 hectares of vineyards only 1 hectare in the heart produces this cuvée so although this wine does not come from a premier-cru vineyard, it hails from a single vineyard that regularly produces delicious white wines

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Full clusters are pneumatically pressed and the juices stay in the vat overnight for a cool settling down and then are directly filled into barrels by gravity. Malolactic fermentation is permitted to reach 100%

Fermentation and aging takes place in 400 litre barrels for 11 months followed by 3 months in stainless-steel tanks. Only light toasted French oak coming mainly from the Bourgogne, Allier and Vosges forests is used in the barrel making

On the nose this white wine is very appealing and opens up after a brief aeration in the glass to present white-fleshed fruit and citrus aromas.

On the palate, there is a discreet oakiness which supports the whole rich structure with flavours of fresh apples and yellow fruits, all supported by a good acidity. The finish brings in spices and vanilla notes. It has ageing potential

This white Burgundy is imported locally by Charles Grech and sells with an RRP of €44.32 and has an Av critics score 90/100



The Migrating Duck - A journey between Peru and Thailand was paired with a Aloxe-Corton 1er Cru "Clos des Maréchaudes"- Monopole from Albert Bichot

Domaines Albert Bichot is a leading family-owned and run négociant house and estate owner in Burgundy, formed in 1831 and now based in the town of Beaune. The Pinot Noir and Chardonnay grape varieties are unsurprisingly the main focus; the company also produces red wines from the Gamay grape in Beaujolais.



The name "Maréchaudes" is derived from the name of a vineyard mentioned in the 13th century as "En Mareschaut", which comes from the Old French "maresche" (marshland). The lower part of Aloxe-Corton was indeed marshy due to its proximity to the source of the Lauve river and major work was undertaken to drain the soil to make it suitable for viticulture.

"Clos des Maréchaudes" is a monopole of Domaine du Pavillon, which is extremely unique in that it boasts 2 levels of appellation, a Grand Cru and a Premier Cru, within the same 5-acre clos (walled vineyard).

The grapes in this plot ripen early due to its east-southeastern exposure and its location at the foot of the hill, partly on the slope. This is one of the sunniest climats on the hill of Corton. The Premier Cru plot (3.4 acres) occupies the lower part of the vineyard where the soil contains less clay and is a little deeper than in the upper part. Average age of the vines is 35 to 40 years

Harvesting is strictly by handpicking and fermentation is in temperature-controlled conical oak vats for 18 to 21 days. The wine is then aged in oak barrels (new barrels: 25% to 35%) for 14 to 16 months

On the nose it gives scents of red and black fruit (cherry, raspberry, blackberry) together with notes of mild spices and cocoa. On the palate it is medium to light bodied with a soft tannic structure and lots of red berry flavours. The finish is long and flavourful and similar to the fruit found on the nose.

Awards include the International Wine Challenge (IWC) Gold Medal & Regional Trophy for outstanding quality and the IWC French Red Trophy

This red Burgundy is imported locally by Mirachem, has an ABV of 13.5% and sells with an RRP of €88.00. Av critics score 91/100

Chateau Perron 2022

This red wine, specifically purchased for those who only wanted a red wine for all the food courses offered, was chosen as an equivalent quality compromise for the different types of dishes served during this dinner. Considered as one of the great wines of Lalande-de-Pomerol, this property is family-owned since 1958 but dating back to 1642 and one of the oldest properties in the municipality, is firmly committed to organic farming and respecting its terroir.

Château Perron extends over 36 hectares of vineyards in the Lalande-de-Pomerol appellation and produces red wines dominated by Merlot. 37% are young vines and 63% are old vines with an average vine age of 25 years. The grape varieties are 80% Merlot, 10% Cabernet Sauvignon and 10% Cabernet Franc.

Harvesting is both manual and mechanical. Fermentation occurs at two wineries, one with temperature-controlled cement vats for the Merlot which is harvested in the warmer summer months and a temperature-controlled stainless steel vat room for the Cabernet which is harvested later in the autumn.

Each plot is vinified separately to express the unique character of its terroir. They use various extraction techniques to complement the fruit with weekly tastings to adjust their approach. Some batches are fermented in barrels for malolactic fermentation while others remain in tanks.

The batches are aged separately in truncated conical wooden vats. Aging takes place under controlled conditions to allow the wine's fruit character to fully express itself with two tastings conducted monthly before blending. The wine is bottled in late spring or early autumn and stored in a climate-controlled environment before being released two years after the harvest.

On the nose it presents with fresh currants, blackberries, bay leaves and chili chocolate while on the palate it is medium-bodied, balanced with sleek tannins with plenty of black fruit and savoury flavours

Ch Perron has won, among others, a Gold Medal at the Challenge International du Vin and a Gold Medal at the Concours de Bordeaux

This red Bordeaux is imported locally by Mirachem and sells with an RRP of €50. It has an ABV of 13.5% and an Av critics score 90/100



The Lettuce Ice Cream | Marsala | Almonds | Fermented Strawberry was accompanied by a Gran Barquero Amontillado

Amontillado is considered by many to be the peak of traditional fortified wines and this one from the same maker of the Fino represents what is expected of a modern Amontillado with the level of elegance and complexity one hopes for in this wine.

This is made from 100% Pedro Ximénez, from the superior quality area of Montilla-Moriles Appellation of Origin (Sierra de Montilla and Moriles Altos) Production starts with a selection



of “yema” must (the juice obtained from a very light pressing of the grapes) which is naturally fermented at controlled temperatures and with no need to fortify. Amontillado is, ultimately, an old Fino that, after a long period of biological aging under a film of yeast called flor, has reached another level of oxidative aging.

This long aging under the flor, more than 10 years, is followed by an oxidative aging for no less than 15 years reaching a total ageing is 25 years. Both processes take place in American oak casks of 500/600 liters capacity, following the traditional system of criaderas & solera and ending with a residual sugar of around 5 g/l

Robert Parker Wine Advocate writes “An impressive 25-30 years old. It wears a dark amber robe and a subtle, elegant and focused nose. It’s an Amontillado of finesse, with biological, salty notes and roasted almonds, close to the Fino character. The palate shows a medium-bodied wine of a velvety texture, fine acidity and clean, focused flavors, It represents superb value for the quality it

delivers”

On the nose there are complex and intense aromas of wood, nuts (hazelnuts), spices and overripe fruit. On the palate there is a very consistent and structured body, warm and powerful yet elegant, nicely rounded and fresh with a hint of caramel, crushed nuts, candied citrus and a large and persistent finish

This wine has won several awards including a Gold Medal at the Turkish Wine Challenge, a Silver Medal at the Bacchus Wine Competition, Best Fortified Wine in the Gourmets Guide, a Bronze Medal at Vinexpo Bordeaux and a Bronze Medal at the Challenge International du Vin

This Amontillado has an ABV of 19% and is imported by N.M.Arrigo and sells with an RRP of €23.82 Av critics score 91/100

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