

A WINE FOR THE OCEAN WAVES



A wine expert and a fellow boater share their tips on which bottles to take aboard, how to store them and most importantly, how to quaff them

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Most boat owners I know seem to enjoy a good bottle of wine almost as much as they enjoy their boat, but until 2009, I hadn't had the opportunity to combine these two pleasures myself.

During the 1990s, I lived and worked in Hong Kong and would look down longingly from my office at the myriad of junks, motor cruisers and sampans coming and going in Victoria Harbour. I decided then and there that I wanted a boat, and came close to purchasing a Cheoy Lee cruiser. Sadly, I had to buy a new computer system for my business instead, and it wasn't until I moved back to the UK in 2009 that I started looking at buying a boat again.

I'd always heard people say that whatever boat you buy, you'll always want a bigger one, so I bought an Astondoa 43 Fly in an effort to avoid that regret. For a while, it worked, as my wife and I cruised around the south coast, France and the Channel Islands. Then one evening over a glass of wine, we started discussing what we wanted to do as we approached retirement. An idea began to evolve – we would take our boat down to Spain and cruise round the Med for two years, setting off from the UK in 2019. Given our new cruising itinerary, we realised belatedly that our Astondoa 43 still wasn't big enough, and recently took delivery of a Prestige 550 flybridge.

A key part of boat life for us is enjoying good food and wine and entertaining guests on board. As chairman of Lunzer Wine Events, I've had the benefit of wine expert and founder Peter Lunzer to help me select wines that taste good but also keep well in the confines of a boat, so I asked him to share that advice with the readers of *MBY*.



WINE STORAGE

Storing wine at home is generally acceptable provided that the temperature swings aren't too wide or too frequent. So a home kept at 22°C all year round is not perfect long-term storage, but wines will survive unharmed for many years. Temperature fluctuations are the killer. The air bubble in a bottle constantly expanding and contracting will cause even the most resilient of corks to give up the ghost. Screw caps are superbly resistant to these forces but even they can weaken over time. So storage on board a boat is not without problems.

In UK waters, keep wines close to the waterline, away from any engines. During the year, the gentle rise and fall in temperature will keep wines in a happy state. In the Med, the water temperatures are warmer and effort is needed with air-con to keep bottles unharmed. The upper limit for any wine, apart from Madeira, is 26°C.

Wine fridges are a great solution. The idea is that reds and whites can be kept at 12°C. When needed, it takes a little time in the fridge to cool the whites to 6°C or warm the reds to 18°C.

Motion is blamed for wine deterioration and in part, this can be true. If you stir chemicals, any reaction will happen quicker than if the liquid is static. The same is true of wine but here, speeding up the chemical reaction will increase the speed of maturation. Given the youthfulness of many red wines, it is no bad thing to give the maturation process a helping hand. Motion and wine sediment are not an ideal scenario so the red wines proposed below are not too old, nor likely to have easily disturbed sediment.

There is a theory that fizz will suffer most from movement but in our experience, Champagne and imitations are formidably resilient to deterioration. **MBY**



A wine fridge will cool whites to 6°C and warm reds to 18°C

MBY READERS' OFFER

Lunzer Wine Events provides bespoke, themed wine events for corporate entertaining or private occasions at stunning venues across the UK, or on board Andrew's Prestige 550 *Verano Azul*. If you'd like to impress clients or celebrate something in a unique and special way, contact andrew@lunzerwineevents.com quoting 'MBY'. We'll work with you to create a memorable occasion with fabulous wines to delight you and your guests, plus a free case of Bordeaux Magnums for all bookings. **020 7060 6820** www.lunzerwineevents.com

Good wines for boating

Peter's Lunzer has handpicked a list of some of the best wines for storing and drinking on board. The aim is to have a mixture of wines suited to every scenario.

Denbies Greenfields, English sparkling wine

Few remember that the Brits invented Champagne – Christopher Merret's paper on how to make fizz was delivered in 1662 before Dom Perignon had been near the Abbey of Hautvillers. Denbies has harnessed the qualities of the UK climate to make a very acceptable wine. *Waitrose offer, £23.99*

Pol Roger Brut Reserve, NV, Champagne

This is a renowned Champagne from Winston Churchill's favourite producer. It's not overpowering but has a refreshing balance which would suit any bright morning or as an aperitif later in the day. *Waitrose offer, £29.99; www.lunzerwineevents.com, £28*

Gavi 2015 La Toledana, Italy

Gavi has become as well known as Chablis, and like 'Hoover', all sorts of average producers have jumped on the bandwagon. La Toledana is an exception and represents remarkable value for money. *Majestic Wines, £10.49*

Whispering Angel 2015, Château d'Esclans

Some of us struggle to get over the prejudice against rosé, built up over decades due to some thin and acidic examples from the south of France. That's history, and we're now being wowed by beautifully crafted pink wines. Whispering Angel is one of the finest examples of this new breed. *www.lunzerwineevents.com, £15.20*

Copertino 2012, Masseria Monaci, southern Italy

A little-known DOC in Italy where 30-year-old Negroamaro grapes produce a beguiling wine. It is not especially light, but the ripeness of fruit makes it remarkably drinkable with antipasti or a pizza. The price is generous because of the wine's official pedigree but this should not be a barrier. *Majestic Wines, £7.99*

Segla 2005, 2nd wine of Château Rauzan Segla, Cru Classé, Margaux

Some of the best wines of Bordeaux have followed the example of Château Latour who in the 1970s, created a '2nd Wine'. It matures sooner than the Grand Vin and throws less of a sediment, which is not a bad thing for bottles at sea. Incidentally, Segla is Swedish for sailing! *www.laywheeler.com, £30.52*

Château de Fargues 1995, Sauternes

Long before the Lur Saluces family bought Château d'Yquem, they owned Château de Fargues. The expertise in creating this gustatory smorgasbord is unquestionable. Remember that although Sauternes is sweet, it is the dazzlingly refreshing acidity which makes this wine sing. *www.blwine.com, ~£50*

Warre's Otima, 10-year-old tawny port

If a harvest is not great in Porto, wines can be kept in wood to make Tawny. After ten years in wood, Warre's Otima has lost a lot of its original corrosive potential. With the tannins and acidity tamed, this port is smooth and very drinkable. The ideal temperature to serve is lightly chilled: 8-10°C. *Waitrose, £11.99*



Bernard Haas et Fils, NV, Cremant d'Alsace

It's always worthwhile seeking out a Cremant. The word 'Cremant' alludes to the creamy texture of this wine, which is ideal for those less keen on the aggressive bubbles of Champagne. Enough character to match a selection of canapés before lunch. *www.colombierwines.co.uk, £15*

Martín Códax, Albariño 2015, Rias Baixas

Albariño shot to popularity from a standing start in the late 1990s. This versatile grape is grown extensively in Galicia and Martín Códax is one of the most successful producers. Often compared to chardonnay for its complexity but its richness is not cloying. *Majestic Wines, £10.95*

Puligny-Montrachet 2010, Domaine Jacques Carillon

From the original 1632 estate of Louis Carillon, two brothers, Jacques and François, each produce their own wines, sharing the vineyards of the original estate. Puligny is a real treat but should never be rushed, can benefit from decanting and is a great accompaniment to seafood. *www.montrachetwine.com, £39*

Peregrine Pinot Noir 2012, Central Otago, NZ

When the sun is shining and a lunchtime red is required, we are big fans of the thin-skinned pinot noir grape. It was discovered that the southern New Zealand island had the perfect microclimate in Central Otago. The wines continue to develop and enthrall. *Majestic Wines, £19.80*

Château Lamothe-Cissac 2009, Haut-Médoc

This property is on the Haut-Médoc side of the border with Pauillac and specifically, the vineyards of Mouton Rothschild. We would not compare the two wines but the quality and roundness of Lamothe-Cissac is more than reminiscent of its illustrious neighbour. *www.lunzerwineevents.com, £30*

La Réserve de Léoville Barton 2005, 2nd wine of Château Léoville Barton, Cru Classé, St Julien

St Julien when properly made can be very long lived. Given its longevity, this wine will last on board for many years and can be proudly produced when serving beef (a pan-fried ribeye to match the wine's subtle tannins). *www.wilkinsonvintners.com, trade price £390 per 12 bottles*

Royal Tokaji, 5 Puttonyos 2009, Hungary

Although the history of this wine is lengthy, it has only recently been brought to the public's attention: 5 Puttonyos is the number of pots of concentrated grape pulp which is added to the barrels of ferment grape. The result is a sugar-acidity balance, making the wine light and refreshing. *Majestic Wines, £21.60*

Blandy's, Harvest 2008, malmsey, Madeira

Madeira wine is fortified – adding brandy to the fermentation preserves natural sugar – just like port. Where production differs is that almost by accident, it was found that cooking the wine made it delicious and almost indestructible. An open bottle of Madeira will not go 'off' for literally years. *Waitrose, £13.99*