





Cover photo: Valeria Bismar





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TASTE TAGS / WINES

















TASTE TAGS / SPIRITS













ICONS / COCKTAIL SPIRITS













TASTE TAGS / GIN



notes of resir





violet









cubeb berry saffron cardamom

Labrador tea

blackberry





chamomile

hibiscus

A MAGAZINE THAT RESPECTS THE ENVIRONMENT

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2,259 GJ 10,459 = 164 60W bulbs burning for one hour

411 kg NMVOC = 411,416 km travelled by car

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NEW DIGITAL CONTENT EACH WEEK ———

SAQ.COM/INSPIRATION



If you're already a fan of Aperol Spritz, you're

going to love our delicious drinks prepared with Aperol—the trendiest bitter liqueur out there!

TRENDS

SPOTLIGHT ON

BITTER LIQUEUR



JOURNEY TO **NEW ZEALAND**

Learn all about Sauvignon Blanc, New Zealand's emblematic variety, perfect on those hot summer days!



TAKEOUT: WHICH WINE TO CHOOSE?

We've simplified things for you by selecting a few versatile bottles that pair perfectly with a wide range of restaurant meals.



100% LOCAL

ON THE ROAD FOR A GOURMET TOUR

Take advantage of the beautiful

days ahead to visit the charming

Montérégie region. Check out

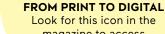
Audrenne Demoy's favourite

places, including the Cidrerie du

Minot. From vineyards to farms

and gourmet shops, there's

something for everyone!



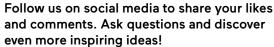
magazine to access additional digital content.











BETTER SELECTIONS WITH

TOP PICKS

OUR EMPLOYEES' CHOICES

LOOKING FOR A NEW AND EASY WAY TO DISCOVER **GREAT PRODUCTS? LOOK IN-STORE FOR OUR EMPLOYEES'** TOP PICKS. THEY LOVE SHARING THEIR PASSION, ADVICE, **AND NEWEST FINDS WITH YOU!**

PHOTOGRAPHY AURÉLIE GIRARD





SAQ Classique Montmagny



TOP PICKS

"In my 30 years working at the SAQ, I have had the chance to live my passion for the world of viticulture. I enjoy developing food and wine pairings, as well as discovering new products. Recently, I fell in love with an organic white from Austrian estate Nikolaihof, made with the Grüner Veltliner grape variety. It presents well-balanced acidity and stands out for its enjoyable freshness. An absolute must for seafood season! As for spirits, I recommend Menaud gin, a local product made from a base of wheat and rye grown in Isle-aux-Coudres. It has a slightly oily, but extremely refined mouthfeel and finishes with a floral touch."



SAQ Sélection Galeries de la Capitale



TOP PICKS

"The universe of wine opens up new horizons thanks to aromas and product quality. Passionate about life, people, culture, and travelling, and with 13 years' experience at the SAQ, I like to encourage my customers to step outside of their comfort zone by recommending amazing lesser-known wines, as well as popular classics. Among my finds, let yourself be charmed by Gerovassiliou, a Greek white wine with delicate aromas of melon and peach, and subtle flavours of citrus and flower. It's the ideal wine to pair with sushi. If you're a cocktail lover, I recommend Miele, a Quebec amaretto made with organic honey. You'll fall for its notes of ginger, almond, apricot pit, and grilled sesame."



THE NATURAL WAY TO SPRITZ



2 PARTS MARTINI FIERO

1 PART SODA WATER

2 PARTS MARTINI PROSECCO

Serve over ice, garnish with a slice of orange.

MARTINI FIERO +14431258 MARTINI PROSECCO +13322703

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quebec

Love for Quebec products is stronger than ever, and local producers have the wind in their sails when it comes to producing delicious top-quality wines, ciders, and spirits. As a result of the increase in popularity of local spirits these past few years, Quebec products are on the rise, offering more variety and flavours year after year.

When it was first launched in 2013, our Origine Québec category only included Quebec-made wines and ciders. Over the course of the years, propelled by our artisans' expertise and passion, the variety has expanded to include spirits. By buying local products, you're not only supporting the talent and creativity of Quebec producers, you're also encouraging the local economy and reducing your ecological consumer footprint.

Given the ever-growing number of local products available, the SAQ has decided to divide them into three categories to better reflect the ingredients and specificities that make each product unique. You'll find these three categories online on SAQ.com, on the product's detailed info tab, as well as in-store, on our shelves.

DISCOVER THE THREE NEW CATEGORIES, AND ENJOY THE FLAVOURS OF QUEBEC IN EVERY SIP!



Proudly crafted by local artisans with homegrown ingredients.

Proudly developed or distilled by passionate locals, with ingredients from here and elsewhere.





Products proudly assembled and bottled by a local business, by people who live here.



Modern Sicilian Wines

CENTURIES IN THE MAKING

Meet the indigenous grapes of Sicilia, Grillo and Nero d'Avola



Wines of SICILIA DOC

EXPLORE A MOSAIC OF FLAVORS



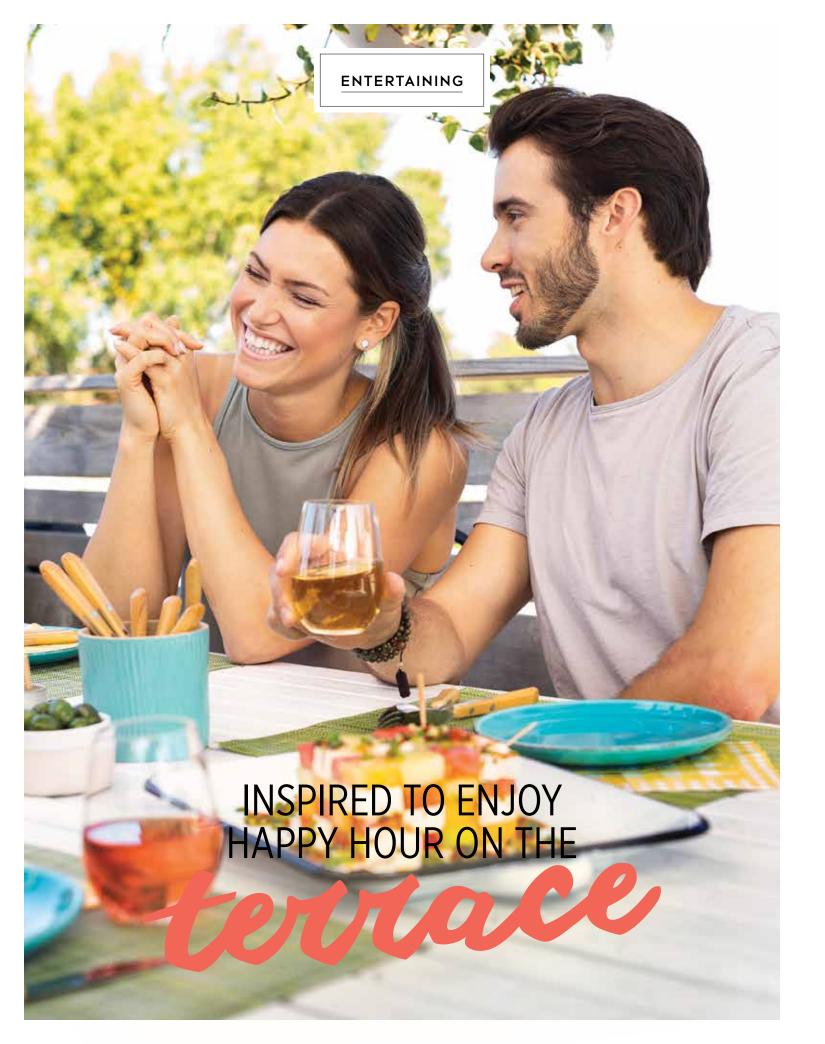


NERO D'AVOLA SICILIA DOC



MPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013





THE MINUTE THE TEMPERATURE STARTS
TO WARM UP, EVERYONE IS OUT SWEEPING
THEIR BALCONIES, SETTING UP FLOWER BOXES,
AND PLACING THEIR PATIO FURNITURE.
THE EXCITEMENT THAT COMES WITH THE
ARRIVAL OF SUMMER PAVES THE WAY
TO THE JOYS OF HAPPY HOURS OF ALL
TYPES – SPONTANEOUS, GOURMET, INTIMATE,
AND GRANDIOSE. ONE THING IS CERTAIN:
WITH THIS ISSUE, YOU'LL HAVE EVERYTHING
YOU NEED TO MAKE YOUR FIRST HAPPY HOUR
OF THE SEASON A MEMORABLE ONE!

PHOTOGRAPHY VALERIA BISMAR

WHAT ARE WE EATING?

For happy hour, a variety of simple, tasty dishes is key. Make your life easier and take advantage of the beautiful weather thanks to our amazing barbecue recipes: beer-glazed ribs, grilled cauliflower steaks with chimichurri sauce, and grilled pineapple rings with vanilla ice cream and bourbon caramel sauce. For a dose of freshness, try our unique melon and feta salad. Plus, our spinach-and-cheese-stuffed baguette or Buffalo chicken meatballs make for two excellent finger food options. There's something for everyone!

WHAT ARE WE DRINKING?

The great thing about happy hour is that everyone can drink what they like, and pair accordingly. For a casual get-together, place a few ready-to-drink beverages and beers in an ice-filled cooler, and let your guests serve themselves. It's a great way to welcome back summer! Otherwise, cooled whites and rosés are always a big hit on the terrace. And sparkling wines are sure to set the tone for your festive evening!



\$12.60 NOROI VODKA SODA LEMON LIME

Spirit-based cooler / Quebec 14016020 / 4 X 355 ML

SCAN FOR INFORMATION



FROSTED PLEASURE

Add a little granita to your summer! It's important to stay cool in the simmering heat, so why not do so with our ready-to-drink granitas? They're both practical and easy to prepare. Simply take your favourite cooler, and pour it in the blender with some frozen fruit. Next, pour the mixture into a hollow dish and freeze overnight. Right before serving, scrape the mixture with a fork, creating little crystals, and scoop them into chilled cups.









EXQUISITE **BITES**

A NEW TAKE ON A CLASSIC

Who doesn't like Buffalo wings with crudités and ranch sauce? A pub favourite, this staple dish goes great with beer, cocktails, or any other drink. And we have a more sophisticated version for your happy hour - the same sweet, salty, spicy taste as traditional wings, but in meatballs! A big plus: they aren't as greasy or as messy. Top them with a homemade ranch sauce and serve them on a platter, with toothpicks.

TO EACH THEIR SAUCE

You can also serve these meatballs with a variety of sauces: a blue cheese sauce; a sharper, hot pepper sauce; a classic barbecue sauce; a cream cheese and red pepper sauce; or a soya, maple, garlic, and ginger-based Asian sauce. So many sauces, so little time!

CRUDITÉS AND MORE

In keeping with the pub theme, in addition to the good old celery and carrot sticks, you can serve your Buffalo chicken meatballs with a crunchy coleslaw, potato skins and sour cream, corn chips with salsa and guacamole, or warm spinach dip.

WHAT TO DRINK WITH THESE BUFFALO **CHICKEN MEATBALLS?**

Beer is the first thing that comes to mind as the perfect Buffalo chicken pairing. Refreshing and thirst-quenching, it creates a great contrast for those warm, savoury sauces. For these meatballs, go for a blonde, such as a Pilsner, which offers mellow bitterness and a perfect balance of malt and hops. For wine, opt for light, full-bodied reds with maximum freshness, such as a Gamay or Pinot Noir. Fruity, fresh, and voluptuous, they go well with a variety of appetizers... including our chicken meatballs!



\$2.30 LEIKEIM PREMIUM PILS Blond lager / Germany 13870128 / 500 ML

Recipe and pairing suggestions here: SAQ.COM/INSPIRATION

SCAN FOR INFORMATION

LE GRAND BALLON **VAL DE LOIRE** Gamay PGI Red wine / France 13993013 / 750 ML SCAN TO BUY



\$15.95 SAGET LA PERRIÈRE LA PETITE PERRIÈRE **Pinot Noir** Red wine / France 13996847 / 750 ML SCAN TO BUY

HAPPY HOUR BAGUETTE

SIMPLY GRATIN

Can you think of anything more mouthwatering than a perfectly baked threecheese-stuffed baguette? Sharp cheddar, fresh goat cheese, mozzarella... a gourmet cheese combo all of your happy hour guests are sure to enjoy! Take it right from the oven to the table, cutting a few slices to get people to dig in. It's exquisite and delicious!

LONG LIVE LEFTOVERS!

This recipe is perfect for a spontaneous happy hour get-together. Simply open up your fridge and create a baguette with whatever's in there. Most cheeses (St-Paulin, gruyere, blue, cheddar) work perfectly with leek, caramelized onions, bacon, or ham. You can also top them with all those fresh herbs you've been longing to use: Italian parsley, thyme, and cilantro will add a touch of flavour to your creation!

WHAT TO DRINK WITH THIS STUFFED BAGUETTE?

There's a perfect balance between the saltiness of the cheese and a slightly acidic, hopped, and fruity pale beer. This type of beer is a summer favourite – it's both refreshing and thirst-quenching. An "aromatic and mellow" Chardonnay also works nicely with these warm appetizers. Choose a rich and textured white with aromas of apple, caramel, vanilla, and oak, which highlights the smoothness of the cheese. If you really want to treat your guests, serve a sparkling wine with fine, elegant bubbles.







Prices are subject to change without notice.







FINGER-LICKING

GOOD!

DROP IT LIKE IT'S HOT... ON THE GRILL!

Ribs are a BBQ must! On top of wowing your guests during happy hour, they're easy to prepare ahead of time and require just a few simple ingredients. The secret to tender and tasty meat? Make sure to fully submerge your ribs in water infused with aromatics (onion, celery, garlic, and spices), bring to a boil, and let simmer at least one hour. Next, brush the ribs with sauce, and finish cooking them on the BBQ. The night of your get-together, just throw them on the grill 15 minutes or so, and then watch as your guests devour them!

BABY BACK OR SPARE RIBS?

The upper ribs – known as baby back ribs – are shorter and contain more meat, while the lower ribs – known as spare ribs – are larger but have less meat on them. Typically a less expensive cut of meat, spare ribs are fattier than baby back ribs, but pack a bit more flavour.

WHAT TO DRINK WITH THESE RIBS?

This piece of grilled meat pairs perfectly with exuberant reds with notes of ripe fruits that have been aged in oak barrels. Reds made primarily with Cabernet Sauvignon would complement the sauce's complex flavours nicely. Full-bodied and robust, such reds are great served with seasoned grilled meat. If you prefer a more classic pairing, opt for an amber ale with aromas of biscuit and caramel – ideal for highlighting the sweet honey and beer sauce.



\$3.25 FULLER'S LONDON PRIDE Amber ale /

United Kingdom 13965881 / 500 ML







Cabernet Sauvignon/Syrah Red wine / Argentina 13990146 / 750 ML



21





\$19.95 CHATEAU STE MICHELLE Cabernet Sauvignon/ Syrah/Malbec/Merlot Red wine / United States 11882221/750 ML

SCAN TO BUY

AN AIR OF ARGENTINA!

CRAZY FOR VEGGIES

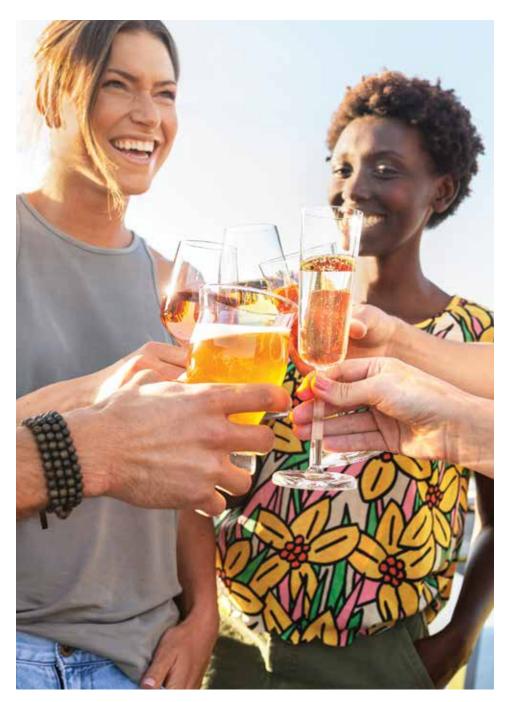
For the past few years, vegetables have gone from being simple sides to much-loved mains, so much so that they're at the heart of culinary inspirations of chefs the whole world over! Our grilled cauliflower steak recipe, served with an Argentinean-inspired fresh herb sauce, is absolutely divine, loved as much for its simplicity as for its unique taste! Traditionally used in Argentina as a marinade or side for grilled beef, chimichurri sauce pairs just as well with vegetables.

EVEN MORE IDEAS!

Grilled cauliflower is yummy on its own, but you could also add it to a ton of grain-based salads. Think quinoa-cherry tomatoes-sliced almonds, barley-cucumber-green onions, or wild rice-kale-toasted pine nuts.

WHAT TO DRINK WITH THESE CAULIFLOWER STEAKS?

Spring is synonymous with rosé, especially when it comes to happy hour. Try pairing your cauliflower steaks with a "fruity and light" rosé with dominant notes of red fruit and a refreshing mouthfeel. Whites are also a great terracetime option. Opt for a Sauvignon Blanc with vegetal notes and a citrusy fragrance; it'll highlight the lemon and herb flavours in the sauce nicely. Finally, for a simple, laid-back pairing, crack open a refreshing bottle of white ale... the perfect accompaniment to your tasty vegetable steaks!



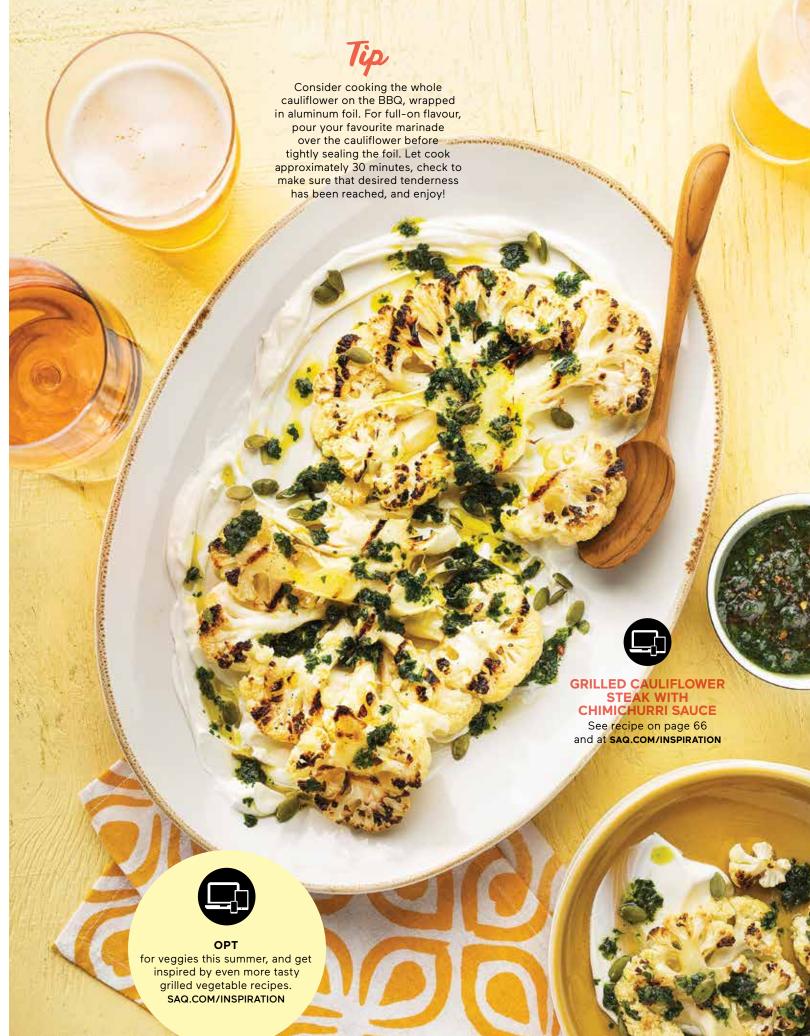














GRILLED DESSERTS

A TOUCH OF EXOTIC

Feel like making a dessert... on the BBQ?! Fruit are a fantastic option! On top of being healthy, their natural sugars mean they caramelize nicely. This summer, try various combos on the grill: peaches with maple syrup and nutmeg, plums with Port and cinnamon, or even honeydew melon with citrus liqueur and honey. Incredibly easy to make, our featured recipe will satisfy your sweet tooth and charm you with its delicious contrast of warm pineapple and cold ice cream... not to mention our irresistible bourbon caramel!

SWEET AND SALTY COMBOS!

Although they're delicious served as dessert, topped with melted chocolate, whipped cream, yogurt, or ice cream, grilled fruit also pair nicely with savoury dishes. Spicy grilled mangoes, for example, are simply succulent tossed into an Asian shrimp or chicken salad. You can also add cubes of rum-marinated pineapple to your pork skewers.

WHAT TO DRINK WITH THIS GRILLED PINEAPPLE?

A rum-based ready-to-drink bursting with pineapple and citrus flavours is the ideal pairing for our exotic dessert. As an end-of-meal libation, you could also opt for a dessert wine with a "fruity and extra sweet" taste tag. Not only will such a wine elevate the dessert's caramelized notes, it'll also balance out the rich ice cream and bourbon flavours.









\$23.55



SCAN TO BUY









\$29.15 VIGNOBLE DU MARATHONIEN VENDANGE TARDIVE White wine / Canada 12204060 / 375 ML

25





\$13.20 BACARDI BREEZER ISLAND PINEAPPLE Spirit-based cooler 13336275 / 6 X 355 ML

SCAN FOR INFORMATION





IN COLLABORATION WITH THE ITHQ

UPSCALE LOCAL PRODUCTS

While some people look forward to spring for terrace time, budding flowers, and Bermuda shorts, others can't wait to indulge in snow crab! In fact, these delicious crustaceans are the first to make their way to grocery stores, sometimes as early as April. Their delicate and refined flesh makes them a prized ingredient. Coat your crabmeat in a fresh herb mayonnaise and stack it between plump tomato slices. A simple, yet sophisticated appetizer that's perfect for a festive Friday!

ROSÉ DUO

Have you ever tried pairing salmon with strawberries? You would be pleasantly surprised just how well these two ingredients go together! Impress your guests with this perfect pairing featuring thin slices of raw and smoked salmon, topped with strawberries and basil. Amazing!

RIVER RICHES

Bite-sized and boasting a pretty pink colour, northern prawns are a springtime staple! On bruschetta canapés, a pesto pizza for dinner, or even in a warm salad alongside roasted parsnips and orange segments like in our featured recipe... these little delicacies will make your taste buds explode with flavour!

\$21.40 TRILOGIE DOMAINE BARMES-BUECHER Pinot Blanc/Riesling/Pinot Gris White wine / France 12254420 / 750 ML SCAN TO BUY

\$18.35 GÉRARD BERTRAND CÔTE DES ROSES Grenache/Cinsault/Syrah, Languedoc-Roussillo 13845791 / 750 ML

SCAN TO BUY

PALM BAY PINEAPPLE MANDARIN /odka cooler / Canada 11440255 / 6 X 355 ML

SCAN FOR INFORMATION

IMPRESS YOUR GUESTS

with our three seafood recipes: SAQ.COM/INSPIRATION



When it comes to flavours, bitter often gets a bad rap. Yet, as many an Italian drink shows, bitter provides energy and a surprising amount of freshness to a variety of drinks (coffee, anyone?).

What makes an Aperol Spritz such a great drink? To a large extent, it's the bitter elements of Aperol, a bright orange North Italian liqueur that recently celebrated its 100th birthday.

Created in 1919 by Luigi and Silvio Barberi, just after they took over the family company from their father, Aperol began its ascent to planetary success just after World War II, when the famous spritz started to reach out from its Venetian stronghold to gain worldwide fame. In the last couple of decades, it's become a fixture of summer fun pretty much anywhere warm enough to jump in a pool.

FROM ORANGE TO RED

If you want to turn the dial one notch higher on the bitter scale, Campari is certainly your aperitivo of choice. In the very simple Campari-soda, it just sings with its bright red colour and energetic aromas. Created in 1860 by Gaspare Campari, in the Italian town of Novara, it's also an essential element to one of the world's great classic cocktails: the Negroni, made with equal parts gin, red vermouth, and Campari. While there are many delicious variations that play with different spirits and bitter liqueur (like the Boulevardier, which uses bourbon instead of gin), a Negroni needs the Campari element to be called a Negroni.

Each year, the popular drink even gets its own worldwide celebration: Negroni Week (September 14 to 20), during which some 12,000 bars and restaurants serve

classic and reinvented Negronis, all while supporting charitable causes. Since its creation in 2013, it has helped raise over 3 million dollars, from Africa to Alaska.

BEFORE AND AFTER

There are different categories within the large family of bitter alcoholic drinks, which also includes vermouth. Like vermouth, Aperol and Campari are more generally associated with before-dinner drinks, and therefore classified as aperitivo. However, there is also a wide range of after-dinner herbal and bitter drinks, renowned for their digestive qualities and often showing some deeper, darker flavours. That family is called amaro, and each is built on a distinctive proprietary recipe, fiercely guarded by their producers, found all over Italy.

The ingredients can vary widely. Cynar (SAQ: 12332539), a pretty intense north-Italian bitter, is made using... artichokes! Meanwhile, the Sicilian Averna, adapted in the 1860s by the Averna family from a recipe apparently created by Benedictine monks, is mainly based on citrus, herbs, and spices, and shows notes of lemon, caramel, and rosemary or sage, as well as a hint of pomegranate.

Averna is delicious on its own, served on ice with a slice of orange, a splash of soda, and maybe a sprig of rosemary. Like other dark amari, it can also make some beautiful cocktails, especially when combined with whiskeys and elements like citrus or bitters - or maybe some cold brew coffee. Once you start playing with amari, you'll discover a world of possibilities - and you'll start thinking that all that bitter stuff is pretty sweet!



APEROL SPRITZ

At home, the easy recipe is to fill a wine glass with ice, pour 2 ounces of prosecco, then 2 ounces of Aperol, top the drink with about 1 ounce of soda water, and garnish with a slice of orange. A perfect refresher, with lots of character.













SCAN TO BUY



DELICIOUS, COMPLEX, AND PRODUCED IN A VARIETY OF STYLES, SAKE IS BECOMING INCREASINGLY POPULAR HERE IN QUEBEC. HERE ARE A FEW KEY WAYS TO ENJOY IT, WITH SUSHI (OF COURSE!), BUT WITH A VARIETY OF OTHER FOODS AS WELL.

BY RÉMY CHAREST

"I put a little bottle of sake in the fridge for happy hour. You down?"

Ok, so it's true that you hear the words "Muscadet" and "rosé" a lot more when it comes to happy hour here in Quebec, but more and more people are taking to this new alternative. Plus, the different varieties of sake on the market are more diverse than ever!

In Quebec, like everywhere else in North America, sake sales have more than doubled in the past decade. Canada is now the sixth biggest sake importer in the world. There are dozens of sakes available on the Quebec market, with a range of aromatic profiles that let you better understand the subtlety and refinement of this ancient and complex art form. A sake festival – Kampaï Montréal – was even founded in 2018.

A GLOBAL TREND

Sushi's steady popularity, as well as the rising number of Japanese restaurants offering a glimpse into this delicious and refined culinary world, are two reasons why sake is a new go-to libation. However, there's more to it than that. In Europe, sake bars are popping up in some of the bustling city centres, while around the world, sommeliers are starting to suggest sake pairings with dishes that are definitively western, and mixologists praise sake for its round body and refined flavours - perfect for cocktails. Although very different from Champagne, sparkling sake - this thousand-year-old beverage that today is more often served cold than hot - is a refreshing and aromatic option when it comes to celebrations.

A WORLD OF AROMAS

Sake has a very distinctive aromatic palette, likely to please most wine lovers. First off, because the rice, under the transformative effect of the enzymes, offers a range of aromas very different than that of grapes - and that vary considerably depending on the type of rice, production region, and method used, which is unique to each estate. You'll decipher notes of fruit (green apple, tropical fruit, lychee, etc.), but the more dominant notes include grains, honey, flowers, accents of mushroom, and herbs. Generally, sake is known for its umami* profile; umami being the "fifth taste" common in Japanese (and Chinese) cuisine. When it comes to pairing sake, serve it with food with similar umami flavours.

Another distinctive element: sake's acidity is relatively low. While most wines generally have a pH between 3 and 4, sake's pH lies somewhere between 4.2 and 4.7 (to compare, lemon juice has a pH level of approximately 3 and orange juice, 4). The result is an alcohol that is light with a full, smooth body that's pleasant to drink. Sake's full body and higherthan-wine alcohol level (between 15 and 18%) give it an enveloping character, making it suitable for heavier, more flavourful foods.

Although sake pairs naturally with Japanese cuisine, it also pairs nicely with a variety of other dishes. Firm cheese, blue cheese, and white meat in a mushroom sauce would all pair perfectly with more robust sakes, such as honjozo or junmai. Served hot, sake is great for highlighting fattier



THE ART OF PRODUCTION

Although you often hear that sake is a rice wine, its production method is quite similar to that of beer: it is made from a base of grain and the starches must be converted into sugar, then fermented into alcohol. By following this principal, the bases of which were perfected somewhere between the 12th and 15th century in Buddhist and Shinto temples, the first step is to steam-cook the rice, whose exterior layers have been polished off. The outer layers of the grain are stripped because they contain fats, minerals, and proteins that can alter the taste of the final product. In fact, the more the rice is polished, the purer the starches are, and the more refined and subtle the flavours are.

Next, the rice is inoculated with koji (or Aspergillus oryzae), a microscopic mushroom with many virtues that is also used in the production of miso and soy sauce.

The koji rice, now full of enzymes responsible for transferring aromas to the finished sake product, is then combined with water, yeast, and more steamed rice before beginning its fermentation process.

Once fermentation is over, the mixture is pressed in order to extract all the sake, which is then aged a few months (in rare cases, a few years) before being bottled.

^{*}All about umami Most of us are familiar with the sweet, salty, sour, and bitter taste profiles, but there's a fifth, lesser-known (but very interesting) flavour: umami. This savoury, mouth-watering flavour is often associated with Asian cuisine (soy sauce, miso, fish sauce, shiitake mushrooms, kimchi, etc.), but it is also present in Parmesan, blue cheese, grilled sardines and anchovies, charcuterie, and even ripe tomatoes.

fish like grilled mackerel, salmon, or tuna. Raw or lightly marinated fish, scallops, shrimp, and oysters would benefit from being paired with lighter, more refined sakes (think ginjo or daiginjo). Full-bodied sakes can even be paired with smoked meat or spicy BBQ dishes. A more enveloping sake, such as nigori, goes great with desserts like madeleines, meringue topped with tropical fruit, and citrus and almond cake.

THE PATH TO DISCOVERY

If you're ready to start discovering sake, you can find a lot of helpful information right on the label. Most bottles indicate the style and category of sake they contain, as well as suggested serving temperature and pairing ideas. Knowing if a sake is fresh, floral and light, or more robust with notes of shiitake and undergrowth, will help you decide if you should pair it with a platter of sashimi or with pork tenderloin in a wild mushroom sauce.

As far as accessibility goes, sake has a nice advantage: it's available in smaller bottles. In fact, many bottles are sold in 300 mL formats, which means that sake enthusiasts everywhere can organize a tasting session without spending a fortune. Even junmai daiginjo, the most refined sake on the market, is available in a smaller format, making them all that





A SELECTION OF SAKE

Ginjo and daiginjo

These two superior grades of sake are characterized by their high rice-polishing ratio: at least 40% for ginjo, and 50% for daiginjo. They're also fermented at a lower temperature, which results in a lighter, fruitier sake. This category also sometimes includes junmai.

Sake made entirely of rice, koji, and water, with no alcohol or sugar added during the brewing process (something that is allowed when it comes to simpler sakes like futsu-shu or honjozo). This method results in a refined and refreshing sake.

Nama

Nama is used to describe non-pasteurized sake. These sakes continue to evolve and gain complexity once bottled because the enzymes are still present. Keep chilled!

This unfiltered sake has a somewhat milky appearance. By skipping the filtration process, the texture and taste of the rice is more prominent.

The National Research Institute of Brewing has a very useful and comprehensive online glossary on the various types of sake, their production methods, and tips on how to read their labels: nrib.go.jp/sake/pdf/nlziten fs.pdf



\$21.50 GEKKEIKAN SAKE BLACK & GOLD Sake / United States 10311662 / 750 ML

SCAN TO BUY



\$8.40 HAKUTSURU SUPÉRIEUR JUNMAI GINJO Sake / Japan

10757074 / 300 ML

SCAN TO BUY



\$8.00 SAYURI NIGORI Sake / Japan 10757103 / 300 ML

SCAN TO BUY





FUSION COCKTAIL Can't decide between a margarita and martini? Then try our margatini! Your guests will love this new take on two timeless classics, and its frostiness is perfectly refreshing on those hot summer days. Lookwise, keep it simple with beautiful basil or fresh mint leaves or lime wedges. Really want to make a lasting impression? Decorate your glass with spiraled citrus zest for a more sophisticated look! YOU CAN'T GO WRONG WITH GIN! Gin never goes out of style - mixologists use it in a variety of delicious cocktails, and local distilleries offer a whole range of refined products with distinctive flavours. **MARGATINI** 1 drink <u>Ingredients</u> 45 mL (11/2 oz) dry gin 8 mL (1/4 oz) citrus liqueur Juice from 1/2 lime Ice cubes **Directions** In an electric blender containing ice cubes, combine the dry gin, citrus liqueur, and lime juice. Blend until smooth. Pour the contents of the blender into a margarita glass. Garnish to your liking.

\$46.50
DISTILLERIE
MITIS
GIN MUGO
DRY GIN
Dry gin / Quebec
14235960 / 750 ML

SCAN TO BUY

Prices are subject to change without notice.





RUM FOR EVERY OCCASION

Reminiscent of the laid-back, festive atmosphere of the tropics, white rum is a terrace drink staple. In fact, it's the base of several classic exotic cocktails such as daiquiris, pina coladas, and mojitos, and combines well with fruit juices (grapefruit, orange, peach, pineapple). Having guests over? You can serve some exotic fruit punch (pineapple or mango, for example).

FRESH HERBS IN SYRUP

Summer is the season for fresh herbs: mint, basil, tarragon, thyme... Use them to garnish your cocktails or for easy syrups that are sure to take your alcoholic drinks, like our Tropical Paradise cocktail, to new heights. Plus, they're so easy to make! Simply combine equal parts water and sugar and bring to a boil. Add the herb of your choice, let it infuse, and strain. This syrup keeps in the fridge for up to two weeks. Use it to add a splash of flavour to your bubbly or mojito!

TROPICAL PARADISE

1 drink

<u>Ingredients</u>

Directions

60 mL (2 oz) white rum
30 mL (1 oz) peach liqueur
210 mL (7 oz) orange juice
Dash of spearmint syrup
Ice cubes
Mint leaves

1 starfruit slice

Pour the rum, peach liqueur, and orange juice in a highball glass over a few ice cubes. Stir. Slowly pour the spearmint syrup along the edges of the glass so it sinks to the bottom without blending. Garnish with mint leaves and a piece of starfruit.



WICKEDLY GOOD!

If you're curious or feeling bold, El Diablo will surely live up to your expectations. It starts with the classic tequila and lime duo, to which is added blackcurrant liqueur for some sweetness, and ginger ale for some extra spice. A unique, perfectly balanced cocktail!

QUEEN TEQUILA

If you like agave-based spirits, then you're in for a treat, cause tequila is back in the limelight. And distillers, mixologists, and even some of Hollywood's biggest stars, like George Clooney and Justin Timberlake, have taken an interest in high-end tequila.

DID YOU KNOW?

The El Diablo cocktail was created by Victor Jules Bergeron, aka Trader Vic, a popular Californian restauranteur from the 1930s. He was also the mastermind behind the Mai Tai, a staple Tiki cocktail.

EL DIABLO

1 drink

<u>Ingredients</u>

30 mL (1 oz) tequila

15 mL (1/2 oz) blackcurrant syrup

120 mL (4 oz) ginger ale

Ice cubes lime wedges

Directions

Pour the tequila, blackcurrant syrup, and ginger ale in a highball glass. Stir. Garnish with lime wedges.





IT STARTS



APEROL + PROSECCO + SODA







JONATHAN THÉRIAULT IS A FAR CRY FROM YOUR TYPICAL SEASONED MIXOLOGIST, MAKING HIS NAME IN THE ECLECTIC NIGHTLIFE WORLD. IT'S NO SURPRISE THAT HIS JOURNEY STANDS OUT FROM THAT OF HIS FELLOW MIXOLOGISTS. PORTRAIT OF A YOUNG MAN WITH A NEW TAKE ON HIS PROFESSION.

PHOTOGRAPHY JULIEN FAUGÈRE

His good looks may lead to good conversation, but that's where his resemblance with most other mixologists ends. More easygoing than flamboyant, he could almost be mistaken for a young entrepreneur in full expansion. Which may not be too far off, given that Jonathan Thériault has spent the last decade working his way up at 425 °F in Sainte-Thérèse, where he has been General Manager for over a year now.

Although he has created a variety of cocktails for this new restaurant, his contribution to its success is not limited to just his delicious drinks. He is the man behind one of the most popular destinations in town. Like an entrepreneur, Jonathan Thériault ensures the restaurant's longevity and helps make sure it runs smoothly. He also understands the importance of teamwork in a demanding field. "I'm surrounded by a great group of people, and I have a great working relationship with the chef, Frédéric Dufort. We make a good team," he explains with what is no doubt his usual modesty.

So how did this former architecture student, who was predestined to a career in urban development, end up in the restaurant and service industry? What was once just a means to paying for his education eventually became more of a passion for him than architecture. And he largely credits the owners of Chez Lionel restaurant for this, having worked there during most of his studies. In fact, when he speaks of them, it's obvious he thinks of them as family. Although this term is often overused in a work context, there is such sincerity in his voice, which is very telling of his affection for his first mentors. "Their passion rubbed off on me. I already had several years of experience in the restaurant industry before joining their team, but this is where I started wanting to make it a career," he says. "I got to explore various facets of the job."



He has successively worked as a waiter, bartender, and maître D. Then, the owners allowed him to design his own cocktail menu, an experience to be repeated at 425 °F. His creative side, along with his personal knowledge of the clientele, gives him a surprising upper-hand when creating his cocktails, which he concocts with his kitchen companion Frédéric Dufort. "Our menus are creative, but we always keep what people like and want in mind. This sometimes means reinventing classics, making them our own."

In his opinion, a sought-after cocktail list, combined with a refined cuisine, put his establishment on the map. "There are so many good restaurants in Quebec, it's important to stand out. Having a great cocktail list is one way to get there."

The restaurant offers takeout and delivery service. Order meals to enjoy from the comfort of your home: ready-to-eat dishes, frozen meals, vacuum-sealed meat for the BBQ, desserts, and private import wines. Full details here:

425f.ca/garde-manger

JONATHAN THÉRIAULT'S TIPS WHAT'S THE BEST SUMMER DRINK? I like bold, refreshing cocktails, especially gin cocktails, like a Negroni. WHAT PRODUCTS DO YOU LIKE TO WORK WITH? Herb liqueur, such as Chartreuse, and bitter liqueur, such as Fernet-Branca. They give cocktails an interesting complexity. A DISAPPEARING TREND: Straws. There are so many different versions out there now to replace plastic: bamboo, stainless steel, paper... Personally, I prefer sipping cocktails without a straw. It's even better for the environment that way! YOUR ADVICE FOR YOUNG MIXOLOGISTS: You need to build your own empire and try a variety of cocktails in order to be able to advise your clientele. BELLE BULLE Makes 1 drink 30 mL (1 oz) vodka 30 mL (1 oz) fruit liqueur (pear) 24 mL (3/4 oz) fresh lime juice 24 mL (3/4 oz) pear syrup splashes of peach bitter Prosecco (enough to fill the glass) lavender stem (optional) slice of lime (optional) Place all the ingredients except the Prosecco, lavender, and lime, in a shaker filled with ice. glass filled with ice. Add the Prosecco. Garnish with a lavender stem and a slice of lime. **CAP DIAMANT** CAP Vodka / Quebec 13674127 / 750 ML



Perfect on the rocks and with mixers.

Sip your own way.





UNAPOLOGETICALLY ENJOYED 100% LOCAL

Celebrating APPLES



THREE DECADES AGO, TWO BRITONS MADE
THEIR WAY TO HEMMINGFORD TO BREATHE
NEW LIFE INTO THE CIDER INDUSTRY, AFTER
SOME BACKLASH A FEW YEARS BACK. NOW
HEADING THE CIDRERIE DU MINOT, WHERE THIS
SMALL REVOLUTION CAME TO BE, AUDRENNE
AND ALAN DEMOY HAVE DONE A GREAT JOB
TAKING OVER THE REINS.

BY MYLÈNE TREMBLAY PHOTOS CIDRERIE DU MINOT

Audrenne, rational and scientific, develops the nectars and is very poised. Alan, aka Mr. PR, is in charge of marketing and addresses the public. Together, the Demoy heirs have been managing the family business for the past nine years, as their parents are enjoying their well-deserved retirement. "But they're always there when we need them," assures the eldest.

On this cold December morning, she meets us at the cider shop, which faces some 14,000 snow-covered apple trees over 20 or so hectares. In the basement, the frosted fruit picked earlier are being crushed in the press, and will ultimately become the ice cider sold both here and in France. The remaining apples will be used for still and effervescent local ciders.

"Apples are our hallmark. They're bottled via the closed-tank method, rarely used in Quebec," explains the chemist as she gives us a tour of the premises. "Fermentation at very low temperatures helps achieve fine bubbles and low-alcohol products."

ROBERT, A TRUE PIONEER!

It was her father, Robert Demoy, who had the sparkling idea of using this technique to preserve the taste of the fruit. This was not the oenologist's first innovation. He and his wife Joëlle brought cider production back to Quebec after the industry faced some serious backlash in the 1970s. This was a natural initiative for the Briton. "He had cider in his blood," says Audrenne.

In 1978, the man put his knowledge to the service of a Quebec wine company. That same year, the family moved to Hemmingford, a place known for its apple trees. Nearly a decade later, the couple purchased a small orchard... and it was not with the goal of selling apples at the market! "My father knew that



CIDRERIE DU MINOT CRÉMANT DE POMME To start the evening on a high note, this refined sparkling cider has been delighting taste buds for over 30 years! Its low alcohol level and bouquet of fresh apples, melon, and apple blossom make it the perfect addition to kirs and cocktails.

CIDRERIE DU MINOT LA BOLÉE Dry and light, this still cider with notes of apple, peach, and honeydew melon is a great alternative to white wine. Serve it with sushi, mussels, tartare, Mediterranean skewers, or white meat.







CIDRERIE DU MINOT CRÉMANT DE POMME Sparkling cider / Quebec 245316 / 750 ML







\$12.50
CIDRERIE
DU MINOT
LA BOLÉE
Light cider / Quebec

511956 / 750 ML
SCAN TO BUY

the permit for manufacturing and selling artisanal cider was a hot topic in Quebec," says Audrenne. As the first person to be given this permit in 1988, the visionary was fully aware that he had a lot of work ahead of him to make the poor quality industrial production a thing of the past. "People thought he was nuts," his daughter laughs.

Wanting to turn the bad reputation around, Robert Demoy kicked off production with what he called a "crémant de pomme" apple cider. "At fairs, we would invite people to taste our McIntosh apple 'sparkling wine.' Noting their delight, we would then tell them that it was in fact quality cider!"

QUALITY, QUALITY, QUALITY

This word comes up often in our conversation, like some sort of mantra or even an obsession. "When you're given the very first artisanal cider permit, the stakes are high," observes the young co-owner, who studied biochemistry and eventually turned to teaching before returning to cider making. Her brother Alan also worked in other areas before joining the family business.

"Our annual production amounts to around 500,000 bottles, or a dozen carefully produced products," says Audrenne. Slightly fruity and with a pleasant mouthfeel, ciders from du Minot offer a nice balance of sugar and acidity. The cider maker is now thinking of developing drier ciders, like in Europe, in order to innovate and surprise the new generation. "In a fully expanding market, I refuse to make the same mistakes of the past by going into a big production. The product doesn't move until I'm happy with it!"



CIDRERIE DU MINOT POINT 5 This dealcoholized sparkling cider is the only of its kind in Quebec! Thanks to its low alcohol level, fresh apple and honey aromas, and natural sparkling profile, it's the perfect accompaniment to desserts, such as meringues, fruit tarts, and mousseline creams.

CIDRERIE DU MINOT LA BOLÉE PÉTILLANTE ROSÉE With its gorgeous pink hue and fine bubbles, this sparkling cider with aromas of apple and berries exudes a subtle touch of bitterness. Perfect as an aperitif, it pairs well with smoked salmon. cheese, and charcuteries.

CIDRERIE DU MINOT LA BOLÉE PÉTILLANTE This sparkling cider with aromas of apple, white flowers, and pear is ideal for hot afternoons by the pool, as a post-hike reward, or picnic beverage. Refreshing and light, it pairs well with oysters, summer salads, fish cakes, and grilled meats.





























WHEN YOU GO TO SOPHIE TABET'S AND MARCO MARANGI'S GRIFFINTOWN RESTAURANT, YOU CAN CREATE YOUR OWN TASTING MENU FROM ALL THE ITEMS THEY OFFER. THIS UNIQUE CONCEPT, LIKE NO OTHER IN THE WORLD, ALLOWS YOU TO DISCOVER THE CHEF'S FINE CUISINE, ALONG WITH PERSONALIZED WINE PAIRINGS CAREFULLY SELECTED BY HER HUSBAND - THE SOMMELIER. AT CHEZ SOPHIE, YOUR WISH IS THEIR COMMAND!

BY MYLÈNE TREMBLAY PHOTOGRAPHY JULIEN FAUGÈRE

"I'm always telling Marco how we face so many constraints each and every day. Imagine being tied down to a fixed menu when you go to a restaurant, where all you want to do is unwind!" As you can see, Sophie Tabet takes good care of her customers — her guests. In her quaint restaurant on Notre-Dame Street, she makes sure you get the exact treatment she would like: a surprise charcuterie with your aperitif, a little treat to end the meal, and in between, you choose what goes into your four-course feast. Plus, her partner in business and in life offers you an impressive selection of wines.

Inspired from a traditional menu that has been revisited, lightened, and enhanced, her fine dishes are made from quality local products. "I mix different techniques and add some spice for more flavour," explains the renowned Montréal-Lebanese chef. "You can say it's French cuisine with an exotic touch — I travel a lot."

AN APPETITE FOR WORK

Young Sophie's culinary appetite was awakened after getting a taste of the pleasures of restauration at Primo & Secondo in Little Italy. And if she was going to feed her passion for cooking, she might as well learn the ropes at the Institut Paul Bocuse, in Lyon, her parents suggested.

Working her way through five-start establishments, such as l'Astrance and the Violon d'Ingres, in Paris, the apprentice chef would eventually find herself at the Dal Pescatore Santini, a Relais & Châteaux in Northern Italy. One Marco Marangi was working as a server and sommelier in the dining room. His motto: listen to the customers and broaden their horizons. "Some would say things like, 'I don't drink this or that.' I would try to understand why, and then, without contradicting them, I would try to change their mind," the sophisticated Italian, who grew up in the vineyards and olive groves, explains with humour.

Sophie liked his style. They became a couple and a team, leaving Italy to go to France, and from France they moved to Lebanon, where they opened the first version of Chez Sophie. It was considered one of the best restaurants in the Arab world. In 2010, the passionate and talented cordon-bleu chef won the chef of the future and best restaurant awards from the Académie internationale de la gastronomie.

HOMEBOUND

Three years later, the pair sold their business and decided to head back to Montréal. For Sophie, it was a homecoming; for Marco, a new life experience. No time to waste! "He warned me: either we open a restaurant, or we're outta here! He already had a location picked out and everything," Sophie laughs.

The restaurant offers a

The restaurant offers a takeout menu from Thursday to Saturday. You can place your order and pick it up the same day. Options include duck nems and Island plank cod. 25% discount on wine. chezsophiemontreal.com

After two months, the Montréal version of Chez Sophie came into being, with a clean, contemporary look... minus the white tablecloths. "Everything you see here comes from my various travels," Sophie points out. "Each table and every ceramic dish was handmade by local artisans," adds Marco.

Since opening its doors in 2014, the establishment has ranked among the city's best addresses, offering a healthy lunch menu and gourmet dishes in the evening, a marked attention to detail, and a hefty wine list that is constantly evolving. "I'm always ready to uncork a bottle to pair with the dishes," says Marco. "I create a crescendo, going from white, to rosé, to red, to ice wine, to straw wine. I take people on a wine journey!"

The chef, who now has a three-year-old daughter, often gets asked about opening new locations. Her response: "I can't be in two places at once. And I wouldn't want to be anywhere else!"

CURRY SNOW CRAB WITH AVOCADO AND LIME

Preparation: **15 minutes** Cooking: 5 minutes Cost per serving: about \$12 Serves 2

Crispy cake

Tortilla-style fajita bread Cooking oil

Curry snow crab

(1 oz) snow crab, shelled

(2 tsp) mayonnaise 10 g

10 mL (2 tsp) madras curry powder (1 tsp) green onion, chopped

(1 tsp) cilantro, chopped

5 mL (1 tsp) tomato, finely diced (1 tsp) mango (unripened), 5 mL

finely diced

Lime juice and zest, to taste

avocado, not too ripened, cut into thin slices

Espelette pepper, to taste Salt and pepper, to taste

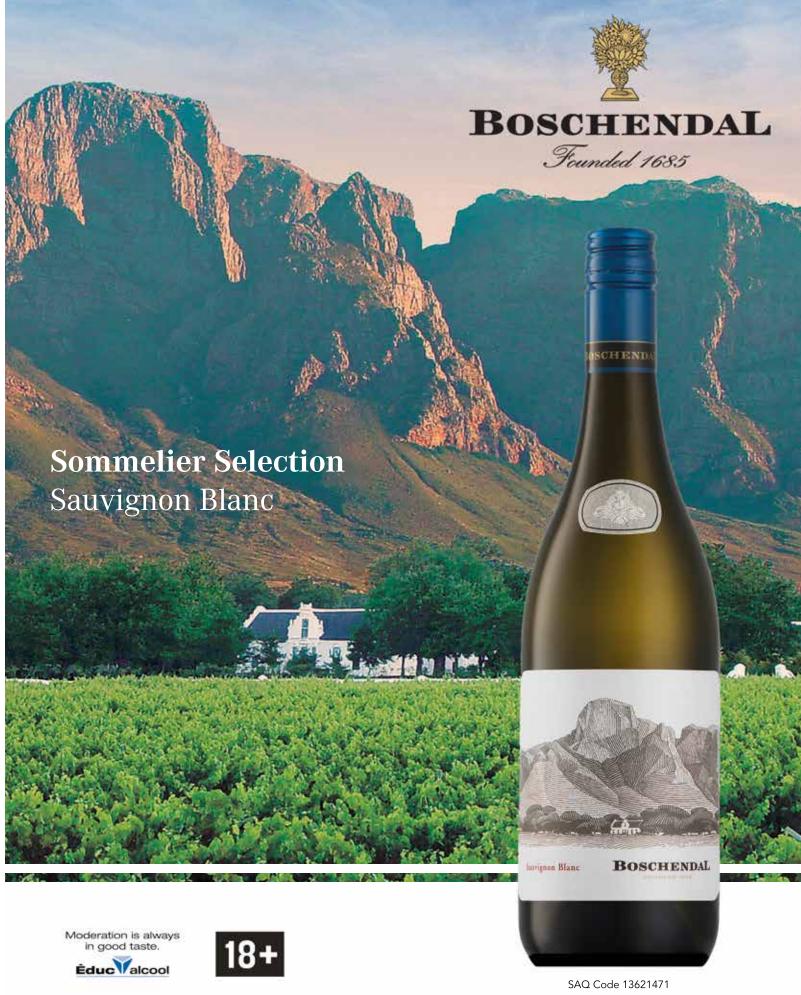
1. Crispy cake: In a hot skillet, pour a little oil and brown the tortillas on both sides. 2. Place them on a cloth and remove the excess fat. 3. Curry snow crab: Mix all the ingredients together, except the avocado.

mixture onto the cakes and top with thin lime juice, and Espelette peppers.

Salt and pepper to taste. 4. Spread the crab avocado slices. 5. Season with fleur de sel,







Prices are subject to change without notice.



BUILDING ON A 360-YEAR HISTORY
AND A RENEWED AND FORWARD-LOOKING
ENERGY, SOUTH AFRICA PRODUCES A RANGE
OF WINES AS DISTINCTIVE AND DIVERSE
AS ITS AMAZING LANDSCAPES.

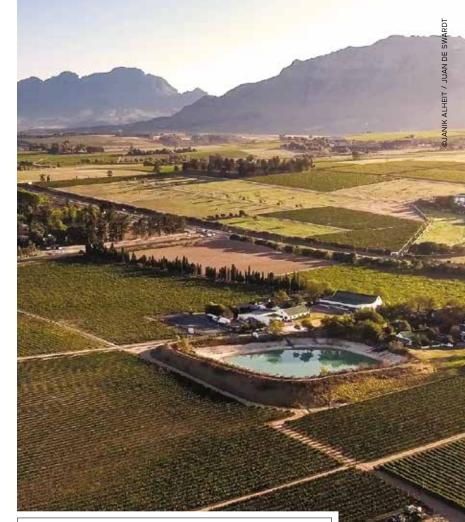
BY RÉMY CHAREST

What is a South African wine? Now that's a good question, to which the answers are many. Whether you want a fresh Chenin Blanc or a bright Sauvignon Blanc, structured Cabernets and Bordeaux blends, spicy and sunny Rhônestyle reds, easy-drinking Chardonnay, refined and balanced Pinot Noirs, or a sip of Vin de Constance, a legendary dessert wine enjoyed by kings and emperors over 200 years ago, the options are many and excellent.

While South Africa first made its mark internationally with some very competitively priced wines (a result of low production costs and often-favourable exchange rates), today, it's showing increasing diversity and quality at every price range. Terroir-driven, even single-vineyard wines are showing up more and more, as their complex, balanced, and often downright fresh character draw increasing attention. The secret to their success – and the surprise they elicit – is likely due to their capacity to navigate an interesting midpoint between new world and old world styles.

OCEANS AND MOUNTAINS

The diversity of these offerings is borne of a climate that can go from cool and oceanic to hot and dry in the space of just a few dozen kilometers, depending on which side of a bay or valley the vines are, or how high they are growing. In the Western Cape region, where most of the country's winegrowing takes place, vintners can harvest completely different grapes on both sides of a same mountain, depending on whether their vineyards are facing the cool sea breezes on the southwest or the hard African sun on the northeastern slopes. Nothing could be more different than the vast rolling hills and occasional mountainside slopes of the Swartland, and the narrow and ocean-facing valley of Hemelen-Aarde (a name that translates to "heaven on earth" - and it's hard to argue with this, so beautiful are the vistas it offers). While the former produces characterful, savoury, and sunny Chenin and Rhône reds, the latter specializes in fine, often complex Pinot Noir and Chardonnay whose expressions are tempered by the coolness of the nearby ocean.



HERITAGE-FORWARD

South Africa has been giving a strong push to preserve its viticultural heritage, thanks to an organization aptly named the Old Vine Project. While South Africa's current presence on international markets is only a couple of decades' old, the roots of winemaking in the country go back over 360 years. Beginning in the early 2000s, viticulturist Rosa Kruger began searching for old vineyards with some of the country's top winemakers, to try and highlight the best that the country had to offer. With the effort gaining momentum, the project became a full-fledged organization that keeps a registry of the hundreds and hundreds of vineyards aged 35 years or more, including some spectacular old vines of Cinsault, Chenin, Sémillon, or Muscat, aged well over 100 years. The project encourages producers to bottle these wines separately and feature the official certification on the bottles. By showing the quality and value of these older vines, the hope is that winegrowers will get better prices for the grapes and wines they produce and keep them around, instead of ripping them out in favour of younger, higher-yielding vines.

The various grapes gain a remarkably different expression from valley to valley, allowing winemakers to play considerably with style. Syrah can go from sunny and fruitdriven to tight, savoury and peppery, providing an exciting range of possibilities that never spills over into heaviness or excessive richness. Chenin Blanc, of which South Africa grows significantly more than France, is essentially made as dry wine, whether in light and refreshing versions or complex, barrel-aged cuvées that can age well and stand with the best white wines of the world. South African winemakers have also made a considerable mark with Cinsault, a Rhône variety that shows delightful fruit, moderate alcohol, and light tannins, and is right in line with the current trend towards lighter reds. Meanwhile, Pinotage, the country's signature crossing of Pinot Noir and Cinsault, deserves a second look, as the styles have become finer, lighter, and more expressive.

FULL OF CHARACTERS

Another element that gives South African wines their originality is a whole set of innovative and colourful winemakers who have created strong brands featuring original blends and original varieties. A case in point would be Bookenhoutskloof's Marc Kent, a man who went from waiting tables to spearheading several remarkable brands like The Wolftrap and The Chocolate Block. This last one was created as part of a kind of dare with his British importer and turned into a fantastically successful high-end wine. From a few hundred cases, this original Syrah-based blend (with other components varying year-to-year) now sells hundreds of thousands of bottles in dozens of countries and has become a bit of a cult wine.

Another such figurehead would certainly be Ken Forrester, who will joyfully pour you a glass of well-aged reserve Chenin Blanc

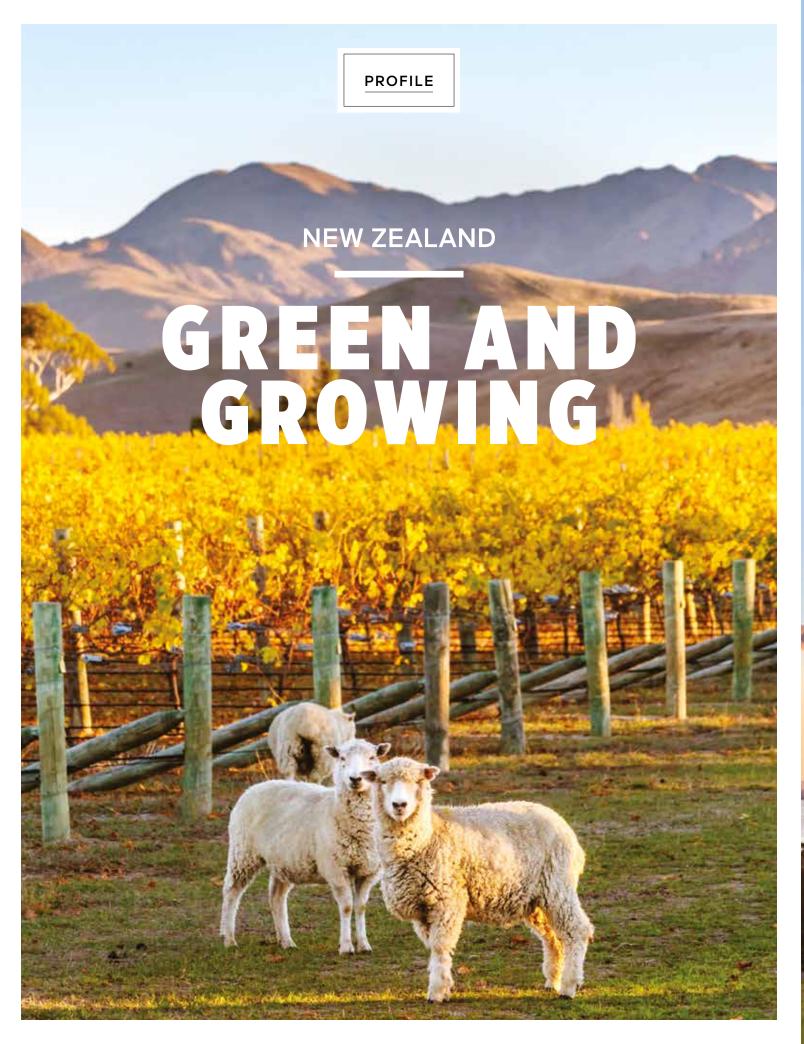


and watch your reaction with a boisterous laugh and pride in his eyes, as you visibly wonder how such a friendly priced wine could show such complexity and drive, ten years down the line

These pioneers of South Africa's current international success are now being followed by a younger generation that has proven adept at expanding the range of wines and styles even further, whether by championing new grapes, creating unusual blends, or finding new sources of grapes in lesser-known areas. Winemaking may be centuries old around the Cape of Good Hope, but in many ways, it feels like the country has only just begun.



SWEET & SPICY LIMITED EDITION **SWEET & SPICY CAESAR** A unique twist on a classic Caesar Sweet & Spig with added chili for spice balanced with a sweet mango taste. VODKA BEVERAGE 18+ Moderation is always in good taste. PLEASE DRINK RESPONSIBLY Éduc Valcool license by Canada Dry Mott's Inc.



PROPELLED BY THE UNFLAGGING INTERNATIONAL SUCCESS OF ITS SAUVIGNON BLANC, THE NEW ZEALAND WINE INDUSTRY IS CONSTANTLY EXPANDING ITS HORIZONS – AND TAKING ITS GREEN SIDE SERIOUSLY.

BY RÉMY CHAREST

New Zealand has several things it can boast of when it comes to its vineyards and wines. For instance, the vines planted in the country's Central Otago Valley, one of the world's highly regarded spots for growing Pinot Noir, are the most southerly in the world.

However, what made this small country a household name in the wine world can be summed up in two words: Sauvignon Blanc. The bright and highly aromatic white wines made from this New Zealand grape, instantly recognizable for a remarkably high number of wine drinkers, have been one of the great success stories of the last decades.

A SAVVY MAJORITY

To give you an idea just how big Sauvignon Blanc is in New Zealand, let's start by saying that within the country, the variety represents 62% of all vineyards. Sauvignon Blanc, in the single region of Marlborough by itself, represents more than half of all national wine production. The variety being fairly high yielding, it accounts for 73% of the total volume of wine produced in the country, and with the international appetite for it, 86% of NZ wine exports. In short: it's kind of a big deal.

That's also true on the international scale. Overall, New Zealand is responsible for a little over 1% of all the wine produced on the planet, but it accounts for almost 20% of worldwide Sauvignon Blanc. The "kiwi" style

ORGANIC AND SUSTAINABLE

Green isn't just a colour that dominates the scenery and rich landscape of New Zealand – it's also a strong focus of the local wine industry. The country is among the leaders in organic certification, with over 10% of vineyards certified according to Organic Winegrowers New Zealand. What sets it apart, however, is the Sustainable Winegrowing New Zealand (SWNZ) initiative, a national certification that now includes 98% of all the country's vineyards. Set to reduce environmental impact, notably by lowering chemical use, SWNZ sets a scorecard for participating vineyards that includes five sustainability focus areas aligned with the United Nations Sustainable Development Goals: water, waste, pest and disease, climate action, and people. These focus areas encapsulate the aspects of sustainability that are most relevant to the wine industry and are where it has the greatest ability to make a positive impact.

of "savvy," as it's nicknamed over there, became such a strong identity for the grape twenty years ago that it started influencing the taste of Sauvignon in places like California, Chile, South Africa, and even France.

Ironically, while others seek to emulate it, the styles of New Zealand Sauvignon Blanc have become more diverse in recent years. While the dominant style remains bright, mineral, and fruit-driven (think grapefruit, citrus, passionfruit, and other tropical fruit) with vegetal undertones like fresh-cut grass or bell pepper, there have been a growing number of barrelfermented and/or barrel-aged cuvées, as well as wild-ferment, more natural styles that further widen the range of expressions.



It's quite the achievement and evolution, when you consider that commercial production of Sauvignon Blanc only began in 1979. The people who planted the very first grapevines in the country, just over 200 years ago (on September 25, 1819, to be exact) certainly wouldn't have predicted that "kiwi" wines would be enjoyed all over the planet this way.

A GREAT DIVERSITY

Behind the Sauvignon domination, there is a lot of diversity in New Zealand vineyards, regions, cellars, and grape varieties. Packed along the eastern coastlines of the country's two great islands, where they are protected from rains by interior mountain ranges, the country's vineyards are spread out over some 1,600 kilometers, from north to south. Enough to produce some juicy and bold Syrah in Hawkes Bay, as well as bright and lively sparkling wine in the cooler southern vineyards, where Pinot Noir also reaches some impressive levels of finesse and generosity. Pinot Gris from New Zealand has been making a bit of a splash in recent years, and Chardonnay can produce some stunning, age-worthy, and structured wines capable of rivalling even the best in the world. If you dig around a little, you'll also find some distinctive New Zealand Gamay, Grüner Veltliner, Riesling, and Gewürztraminer.

And as if that wasn't enough, all this vineyard diversity is nestled in a range of absolutely stunning scenery, from the magical skies above the hills of Blenheim to the remarkable seaside views of Cloudy Bay or the Waipara Coast and the breathtaking, snow-capped mountain backdrop standing above the vineyards of Central Otago – to name but a few. And that, contrary to the wine, is something that just can't be exported...















PROUDLY BOTTLED IN QUEBEC!

SAQ SHELVES ARE LINED WITH MORE THAN 150 WINES AND SPIRITS PRODUCED ABROAD AND BOTTLED HERE, A PROCESS THAT HAS A POSITIVE IMPACT ON THE **ENVIRONMENT AND WORKFORCE IN THE PROVINCE.**

Although most wines and spirits sold at the SAQ are bottled by the producer and shipped from their country of origin, there are dozens of products — some of our best-sellers, no less — that are shipped in bulk and bottled in Quebec before being distributed to various SAQ locations and grocery stores. An approach the Crown Corporation wants to promote and highlight, as it significantly reduces greenhouse gas emissions and creates jobs.

COMPARABLE QUALITY

Many products that are much appreciated by Quebec consumers are bottled here rather than at the estate. Quality-wise, the result is essentially the same: the bottling technologies and processes are as vigorous in Quebec plants as they are in international bottling plants. "During blind tests, consumers can't tell the

difference as to whether or not a given wine was bottled here or not," says Christian M. Pilon, Director of Social Responsibility at the Société des alcools du Québec. Bulk transportation can even have some qualitative benefits, given that a single container of several thousands of litres is potentially less sensitive to varying temperatures and other stresses associated

several thousands of litres (instead of thousands of glass bottles), helps reduce the weight of the cargo by nearly half. "With certain conditions¹, this type of approach helps reduce impacts on the environment by 10 to 20%," explains Pilon.

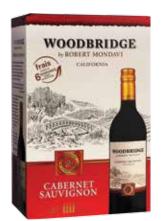
A POSITIVE APPROACH Transporting wine in large cisterns that hold tice supports a local circular industry for glass, starting with recovery and recycling. Next, new bottles are made and used in the food industry, thus reducing their environmental footprint. "We have the necessary know-how to

deliver a quality product. Products are bottled in the same way they would have been elsewhere, but this approach creates local jobs," explains Stéphane Denis, Account Manager, supply management at the SAQ. He specifies that these products generate major benefits for Quebec's economy, as the entire final assembly, preparation, labelling, and bottling processes are all performed locally.

In the past, having the wine bottled at the estate was a way of guaranteeing the product's origin and the fact that no one had altered or replaced the product from a renowned estate. In the current wine market, there are now many other ways to ensure the origin and traceability of the products.

For Stéphane Denis, being open to locally bottled products is also a question of habit. In regions like Scandinavian countries or the United Kingdom, he points out, a good portion of wines sold locally are bottled locally, often in alternate containers like the bag-in-box, whose environmental impact is also less than that of glass². "In the UK, 40% of all wines sold on the market are bottled locally," he specifies, with supporting data on hand. There too, several very popular products are bottled locally... Cheers to the local economy!







WOODBRIDGE BY ROBERT MONDAVI

Cabernet sauvignon Red wine / United States 12560531 / 3 |

SCAN TO BUY

- According to a 2011 study on life cycle by the Centre international de référence sur le cycle de vie des produits, procédés et services (CIRAIG), local bottling of wine imported in bulk is an alternative solution to traditional importation and in some cases can help reduce the environmental footprint of products sold in Quebec, Specifically, and as long as the glass bottles have the same mass, the importation of bottles from the New World and their bottling in Quebec reduce environmental impacts by 10 to 20%.
- According to a 2011 study on life cycle by CIRAIG, bag-in-box (or BIB) packaging in Quebec is not environmentally advantageous compared to importing products already BIB packaged.













RIFF

RIFF GOES ORGANIC

The freshest Pinot Grigio from ancient soils.

SAQ CODE: 13897427



SUMMER GRANITA p. 13

Preparation: 5 minutes Freezing time: At least 6 hours Cost per serving: About \$3 Makes 4 servings

4 x 355 mL vodka-based lemon and lime coolers Mint leaves Slices of lime

1. In a large, shallow dish, pour the vodka cooler. 2. Place in the freezer for at least 6 hours, or until mixture is frozen. 3. Before serving, scratch the surface of the granita with a fork to form small crystals. 4. Divide into chilled glasses and garnish with mint leaves and lime slices.



NOROI VODKA SODA LEMON LIME

LE GRAND

TRIPLE-MELON AND FETA GREEK SALAD p. 15 Preparation: 15 minutes Cost per serving: About \$0.65

Makes 4 to 6 servings Various melons (cantaloup, watermelon, honeydew),



<u>Vinaigrette</u>

60 mL (1/4 cup) olive oil lemon, juice and zest (1 tsp) honey tomato, seeded and finely chopped mini cucumber, finely chopped

cut into 50 2.5 cm (1 in.)

X 1.25 cm (1/2 in.) cubes

2.5 cm (1 in.) X 1.25 cm (1/2 in.)

cubes of feta cheese,

(2 tbsp) basil, minced (2 tbsp) chives, minced (2 tbsp) mint, minced Salt and pepper

1. Vinaigrette: In a bowl, combine the oil, lemon juice and zest, and honey. 2. Add the tomato, cucumber, and herbs. Season with salt and pepper. 3. <u>Cubes:</u> In a serving dish, assemble the salad into a large cube, alternating the small melon and feta cubes. **4.** Drizzle with vinaigrette.

BUFFALO CHICKEN MEATBALLS AND RANCH SAUCE p. 16

Preparation: 30 minutes Cooking: About 20 minutes Cost per serving: About \$1.50 Makes 25 meatballs

Meatballs

454 g (1 lb) ground chicken (1/4 cup) breadcrumbs

(1/4 cup) grated Parmesan cheese

1

1

garlic clove, finely chopped

(2 tbsp) chives, minced

125 mL (1/2 cup) store-bought Buffalo sauce

45 mL (3 tbsp) melted butter

Ranch sauce

125 mL (1/2 cup) sour cream or plain yogurt

125 mL (1/2 cup) buttermilk (2 tbsp) Dijon mustard

small garlic clove, finely chopped (2 tbsp) flat parsley, finely chopped

(2 tbsp) chives, minced 30 mL 30 mL (2 tbsp) dill, minced Salt and pepper

<u>Garnish</u>

Green onions, chopped

mix together all the ingredients, except the Buffalo sauce and melted butter. Season and shape into small meatballs. 3. Place the meatballs onto a baking sheet lined with parchment paper. 4. Cook about 20 minutes or until the meatballs are cooked through. 5. In a small bowl, combine the Buffalo sauce and melted butter. 6. Coat the meatballs with the Buffalo sauce for a glazed effect. 7. Ranch sauce: Mix all the ranch sauce ingredients together in a bowl. 8. Serve the chicken meatballs with the ranch sauce. Garnish with chopped green onions.

1. Meatballs: Preheat oven to 200 °C (400 °F). 2. In a large bowl,

SPINACH AND CHEESE **STUFFED BAGUETTE** p. 19

Preparation: 15 minutes Cooking: About 20 minutes Cost per serving: **About \$0.75** Makes 24 bites

baguette, halved lengthwise

Stuffing

45 mL (3 tbsp) olive oil 1 onion, finely chopped garlic cloves, minced (8 cups) fresh spinach

250 mL (1 cup) mozzarella, grated 250 mL (1 cup) sharp cheddar, grated 125 mL (1/2 cup) goat cheese, crumbled

Ground black pepper

1. Preheat oven to 180 °C (350 °F). 2. Remove the crumb inside the bread to form a cavity. **3.** Place the two pieces of baguette onto a baking sheet. 4. In a frying pan, heat the oil and sauté the onion and garlic. 5. Add the spinach and continue cooking until wilted. 6. Remove from heat, add the cheeses, and mix. Season with salt and pepper. 7. Spread the spinach and cheese mixture into the two baguette cavities. 8. Place on BBQ grill over low heat for approximately 10 minutes, or until the cheese is golden and the bread is crispy. 9. Slice and serve immediately.



BLACK BEER AND HONEY-GLAZED RIBS p. 20

Preparation: 15 minutes Cooking: 65 minutes Cost per serving: About \$8

Makes 4 servings

(3.3 lbs) baby back ribs black beer, 341 mL onion, cut into four pieces

celery stalks, cut into chunks

garlic cloves, peeled

bay leaves

2.5 mL (1/2 tsp) dried thyme

(1 tsp) crushed black pepper

Salt

<u>Sauce</u>

garlic cloves, finely chopped

125 mL (1/2 cup) black beer

80 mL (1/3 cup) honey

60 mL (1/4 cup) barbecue sauce 45 mL (3 tbsp) tomato paste

(1 tsp) hot pepper flakes 5 mL

1. Place the nine first ingredients into a large pot. Fill the pot with water. 2. Bring to a boil and cook 50 minutes or until the meat begins to come off the bones. 3. Meanwhile, in a bowl, mix the ingredients for the sauce. Set aside. 4. Preheat barbecue to maximum intensity. 5. Thoroughly strain the ribs and place them on a large plate. **6.** Brush the sauce onto the ribs, making sure each side is covered. **7.** Grill the ribs 12 to 15 minutes, brushing them with the remaining sauce regularly. 8. Turn the meat over to ensure it cooks evenly. 9. Cut in between the bones to share the ribs. Serve immediately.



GRILLED CAULIFLOWER STEAK WITH CHIMICHURRI **SAUCE** p. 23

Preparation: 15 minutes Cooking: About 10 minutes Cost per serving: About \$2 Makes 4 to 6 servings

cauliflower, cut into 2.5 cm (1 in.) slices

Chimichurri sauce

500 mL (2 cups) fresh parsley 125 mL (1/2 cup) fresh cilantro 60 mL (1/4 cup) fresh oregano garlic cloves, peeled shallot, chopped coarsely 250 mL (1 cup) olive oil (1 tsp) pepper flakes lemon, zest and juice

Salt and pepper

Topping

pumpkin seeds.

Greek yogurt or Labneh Lemon zest Pumpkin seeds, grilled

1. Chimichurri sauce: In a food processor, chop the herbs, garlic and shallot. Add the oil, pepper flakes, and lemon zest and juice. Season with salt and pepper. 2. Cauliflower: Preheat barbecue to medium heat. 3. Coat the cauliflower slices with chimichurri sauce and place them on the grill. Cook 5 to 6 minutes on each side, or until golden brown. 4. Remove from the grill. 5. Spoon Labneh or Greek yogurt onto a large serving dish. Add the grilled cauliflower slices. Pour the remaining chimichurri sauce and top with

GRILLED PINEAPPLE, VANILLA ICE CREAM, **AND BOURBON CARAMEL** p. 24

Preparation: 15 minutes Cooking: 6 to 8 minutes Cost per serving: About \$2 Makes 4 to 6 servings

<u>Pineapple</u>

pineapple, cored and cut into slices

1 cm (0.40 in) thick

15 mL (1 tbsp) canola oil 45 mL (3 tbsp) brown sugar

Bourbon caramel

250 mL (1 cup) sugar 45 mL (3 tbsp) water

250 mL (1 cup) 35% M.F. cream

(3 tbsp) butter

30 mL (2 tbsp) bourbon

Vanilla cream Grilled pecans

- 1. Pineapple: Preheat barbecue to medium-high heat. 2. Coat the pineapple slices with oil and sprinkle with brown sugar. 3. Grill the pineapple slices a few minutes.
- 4. Caramel: In a saucepan, heat the sugar and water, without stirring, until caramel forms. **5.** Remove from heat and add cream and butter. 6. Return to heat and stir until the caramel is smooth. 7. Incorporate the bourbon and let cool. 8. When serving, top each grilled pineapple slice with a scoop of vanilla ice cream. Spoon some caramel sauce and top with a few toasted pecans.

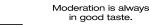




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