

Raise a Glass to National Wine Day with Marks & Spencer

Description

Celebrating National Wine Day, Marks and Spencer hosted a delightful wine tasting event. They invited several media friends, and we certainly could not miss it.



Held at Marks & Spencer Café (Wheelock Place), the event was scheduled to start at 6.30 pm. I arrived early, so I checked out the wine section. There is a 50% off currently for your 2nd bottle of classic wines.



For the event itself, we could try 6 distinctive wines paired with various types of cheese and crackers. In case I forgot which is which, I can refer to my numbered table sheet. Very thoughtful indeed.





I invited a few guests to join me—the more the merrier, right?



My thirsty guests are all set to go!



What is Grape Varietals?

When you see a wine label that directly names the grape, such as "Pinot Noir" or "Sauvignon Blanc," this signifies a "varietal wine." Essentially, this means the wine is primarily, if not entirely, produced from that one specific type of grape mentioned on the bottle. In contrast, this differs significantly from blended wines, which, as their name suggests, are a combination of various grape types. To illustrate, consider apples: just as Granny Smith, Fuji, and Honeycrisp are distinct varieties, wine grapes follow the same principle. Thus, unique kinds like Merlot, Riesling, or Zinfandel are commonly referred to as "grape varietals."

Read your labels

Furthermore, understanding wine labels often involves knowing about ABV, which stands for Alcohol By Volume. This is a globally recognised standard used to precisely quantify the amount of pure alcohol present in an alcoholic beverage. Specifically, the ABV is always presented as a percentage of the liquid's total volume. For example, if a wine carries an ABV of 12%, it explicitly means that 12% of default watermark that wine's entire volume consists of pure alcohol.

The Whites Selection



M&S Classics Crémant de Bourgogne

First, we tasted the **M&S Classics Crémant de Bourgogne**. This sparkling wine, with a 12% ABV, blends Pinot Noir, Aligoté, Chardonnay, and Gamay grapes. It offers a creamy, elegant fizz with flavors of peach blossom, apricot, and redcurrants. Hailing from Burgundy, France, it pairs wonderfully with canapés, smoked salmon, or goat's cheese.





My guest is truly impressed with the wine selection





M&S Collection Gavi del Comune di Gavi

Next was the **M&S Collection Gavi del Comune di Gavi**. This unbaked white, with a 12.5% ABV, uses the Cortese grape. It's an intense, mouthwatering wine featuring citrus and stone fruit flavors. From Piedmont, Italy, it's perfect with seafood, chicken, or asparagus.





M&S Classics Riesling

We then sampled the **M&S Classics Riesling**, a refreshing and delicate white. This 12% ABV wine from Pfalz, Germany, highlights the Riesling grape. It offers mineral notes with flavors of citrus, peach, and a hint of spice. It's an excellent match for spicy Asian cuisine, light seafood dishes, or soft cheeses.

The Reds Selection





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M&S Collection Saint Emilion Moueix

Moving to the reds, we tried the **M&S Collection Saint Emilion Moueix**. This 14% ABV wine combines Merlot and Cabernet Franc grapes. It's a supple, refined, and elegant red with flavors of plum, cedar, and leather. From Bordeaux, France, it pairs well with rack of lamb, roasted vegetables, and strong cheeses.





M&S Collection Chianti Classico Riserva Poggio Tosco

Following that was the **M&S Collection Chianti Classico Riserva Poggio Tosco**. This intense, dry, and complex oaked red has a 14% ABV. It's made from the Sangiovese grape in Tuscany, Italy. You'll find flavors of Morello cherries, violets, and chocolate. It's ideal with lasagna and steak.





Here our emcee, Paige is holding the M&S Collection Rioja Gran Reserva El Duque De Miralta

Finally, we enjoyed the **M&S Collection Rioja Gran Reserva El Duque De Miralta**. Our emcee, Paige, showcased this mature, aromatic, and rich red wine. With a 13.5% ABV, it uses the Tempranillo grape from Rioja, Spain. It boasts flavors of vanilla, coconut, leather, red berries, and spice. It pairs beautifully with lamb and game dishes, creamy mushroom risottos, and cheeseboards.

What are the pairings?





Here we enjoyed an elegant selection of canapés curated to complement the wines. We had individual servings of smoked salmon, artfully arranged alongside crisp crackers and a creamy cheese spread.



Suitable for our vegetarian friends too

Our vegetarian friends also had excellent options. The "Made Without Wheat" crackers were incredibly crunchy and delicious. They are made with a potato base and rich Gouda cheese, offering a satisfyingly cheesy bite. These gluten-free crackers are perfect with various chutneys and cheeses. Remember to store them in a cool, dry place to keep them fresh.





We savored Spain's exquisite Manchego Cheese PDO from the La Mancha region. It is a firm, aged cheese which boasts a complex flavor profile. You'll notice a delightful nuttiness that leads to a sharp, satisfying finish. All of this is encased in its rustic, natural rind. This celebrated cheese truly offers a taste of Spanish heritage.





My camera is probably getting tipsy as well

The Parmigiano Reggiano was seriously good, amazing flavour with that classic Italian vibe. They age it for at least 30 months and it is all made from raw cow's milk at the Canossa dairy. You should pile this generously on your pasta or Caesar salads. It has a totally unique, savory taste that you will just love.





To top it all off, our M&S goodie bag included a box of Swiss chocolates. The box itself is silver and black, featuring the prominent M&S logo. Inside, there's an assortment of individually wrapped chocolates in silver foil, some with a lovely lavender hue. They were a sweet ending to the wine tasting experience.

Don't miss the exclusive online promotion: get 20% off purchases of 4 to 11 bottles. You can also get 25% off on purchases of 12 or more. This offer is available on the M&S – Fashion, Beauty and Food Mobile App or at marksandspencer.sg. Let us know in the comments: Which was your favorite wine from our selection?

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