

High Wine; a tasting trigger on the way to Vinkeles?

Having dinner at our Michelin Awarded restaurant Vinkeles is a gastronomical experience on itself. As 'Vinkeles' team we do our utmost to give our guests that something extra based on service and great food & wine pairings.



Introducing our guests to the unique world of food & wine pairing resulted in October 2009 in a new concept: High Wine. Some would say our savory version of the well know (sweet) concept; High Tea. The basis of this concept is a selection of 4 wines served with 4 accompanying amuse style bites (at a price of € 39,50 per person).

Every season and for special occasions we start by selecting the wines. To greater the challenge a lot of the wines come from the more modern wine countries, with sometimes a little controversy to it. In previous High Wines we for instance have incorporated a rosé wine and this fall we had chosen for a Sauvignon Blanc. Both wines ended up being favorites.



High Wine menu example:

Amuse 1:

Small caesar salade served in a martini coupe with sautéed prawns and garlic croutons

Wine 1: Julius Klein, Sauvignon Blanc

Sauvignon Blanc from the Julius Klein wine house in Austria located within the Kamptal region (Nieder-Österreich) about a one hour drive from Vienna. The vineyards in the Kamptal are located on the higher terraces along the river. The region is named after the Kamp river, which is a sidearm of the Donau river. A typical wine for this time of the year, characterized with a fruity bouquet, the accompanying caesar salad complements the freshness in the wine and give it its long favorable taste.

Amuse 2:

Wagyu pastrami with a salad of fresh pasta, grilled pointed pepper, basil and a dressing of Savora mustard

Wine 2: Ill B & Auromon, Chardonnay, Limoux

The white wine served is a full fragrance chardonnay from Limoux (Lanquedoc). Like all the chardonnay grape wines from this regions has the fermentation process taken place in oak barrels, given this wine its rich tones with a breezy vanilla flavor. These rich and deep flavors are underlined by the pastrami and the grilled pointed pepper and give this wine its flavor sensation.

Amuse 3:

Sautéed duck breast with string beans, grilled potatoes and a jus of smoked-dried meat

Wine 3: Bucaro, Montepulciano d'Abruzzo

This wine comes from central Italy and has a quite powerful character with lots of red fruits. The fermentation in wooden barrels give this wine somewhat 'smoky tones' The full flavored duck breast is complemented, but it is particularly the smoked-dried meat which is underlined by this wine.

Amuse 4:

Marinated raspberries with prosecco, mint and almonds

Wine 4: Monbazillac, Grande Maison, Cuvée des Agnes

This dessertwine from the Monbazillac (south-east of Bordeaux) is like the Sauternes, made with Semillon grapes. The wine has a natural sweetened body with honey flavor tones, balanced by the fresh tones from the mint and rich almond tones.