

Taittinger Brut Reserve Non Vintage



A blend of 30 Chardonnay wines (40%) and Pinot wines (60%) from a number of different vineyards. The colour is a vibrant golden straw yellow. The bubbles are fine and mousse both discreet and persistent. The nose is expressive and open with aromas of peach, white flowers and vanilla pods.

A lively fresh harmonious wine that's instantly in harmony, delicate with flavours of fresh fruit and honey. This is a wine of great charm with a powerful body and intelligent spirit.

It was matched with a duck liver custard, a combination liver, eggs and cream. Topped with a Port wine reduction, balanced with sauteed mushrooms and truffles.

Laurence's comments:

When it first was presented at the table I thought it was an amuse bouche rather than the first course. The custard was elegantly smooth and contrasted nicely with the Port reduction. I was amazed how well the taste combinations worked.

Philippe Perretti passionate about French cuisine but always looking to try new recipes was born in Corsica. He studied at a culinary school in Paris then started in the culinary world as a saucier working his way up to chef in a leading Parisian hotel. He then moved to New York and Hawaii before returning to Paris. He first worked in Asia helping a friend to open a restaurant in Cambodia. Then in 1998 he opened his own restaurant Phillippe here in Bangkok, a very comfortable dining experience.



Chef of the month