

# *petit manseng 2006*

<b>WINEMAKER</b>	Warren Proft
<b>REGION</b>	King Valley 100%
<b>COLOUR</b>	light, golden straw
<b>NOSE</b>	aroma of ripe peach and pineapple with a subtle bouquet of vanilla cream
<b>PALATE</b>	inviting and full-flavoured with rich, preserved fruit and assertive, natural acidity supporting great length
<b>FOOD</b>	roast chicken in a herb mustard cream sauce
<b>CELLARING</b>	to 2009
<b>ALC/VOL</b>	14.0%

<b>GORGEOUS</b>	<b>MAX ALLEN</b> Weekend Australian
<b>RICH...FRESH</b>	<b>CHRIS SHANAHAN</b> Canberra Times
★★★★	<b>DAVID SUTHERLAND</b> Border Mail

## **CHICKEN BREAST IN HERB MUSTARD CREAM SAUCE**

2 boneless chicken breasts, cut in half  
1/2 cup dry white wine  
1/4 cup chopped shallots  
1 cup heavy cream  
2 tablespoons Dijon mustard  
1 tablespoon chopped fresh basil  
1 tablespoon chopped fresh dill > preparation

Boil white wine and shallots in heavy medium saucepan over high heat until liquid evaporates, about 4 minutes. Reduce heat to medium-high. Add whipping cream and simmer until reduced to 1 cup, about 2 minutes. Add Dijon mustard, basil and dill. Simmer 2 minutes to blend flavors. Season sauce to taste with salt and pepper.

Sauté chicken breast halves in a little olive oil until golden brown and cooked throughout. Remove to a warm plate.

Remove from heat, stir in the mustard, and spoon over the chicken. Serves 4.

*Chrismont*

