

Chrismont ...celebrate each moment

tasting notes

LAZONA

sangiovese 2003



Winemaker Warren Proft

Region King Valley 100%

Colour crimson tending a little bricky, medium intensity

Nose complex nose of baked fruit loaf layered with ripe plum, prune, and dark cherry

Palate concentrated savoury palate of plums, dark cherries and aniseed; medium to full bodied with finely textured tannins; hints of bitter dark chocolate on the dry and assertive palate

Food enjoy with a variety of Mediterranean dishes; with cured meats, stews or well-aged cheeses

Cellaring drink now or age 8 yrs+

Alc/Vol 14.0%

Reviews ★★ ★ WINESTATE MAY/JUNE 2006

★★ ★ WINESTATE Nov/DEC 2005

Chicken thigh fillets and potato stew

12 chicken thigh fillets
10 small potatoes
fresh thyme
8 tbsp tomato puree
3 cloves garlic crushed and peeled
2 stock cubes
olive oil
rock salt
salt and pepper

Peel and quarter potatoes and boil in a pot with water and a hand full of rock salt until softened. Slightly cover the bottom of a large saucepan with olive oil, add the garlic and heat until sizzling before adding the chicken thighs and a few springs of

thyme.

Sear the fillets on both sides until nice and browned on the outside, season with salt and move to a plate cover with paper towel.

When potatoes are ready, drain them well and put them in the saucepan together with the chicken, stock cubes (crumbled with your fingers), tomato puree, a few more springs of thyme and 1/2 glass of water.

Stir well to combine ingredients, cover with a lid and allow to simmer over medium/low heat for about 25/30 minutes, then uncover and continue to simmer for a few minutes, until enough reduced. Serve hot with a little delicious sauce over the chicken.

For more information on **Chrismont Wines**, including stockists, contact:

Tyce E Light - Marketing PR & Sales Executive

t +61 3 5729 8220 f +61 3 5729 8253 tyce@chrismont.com.au www.chrismont.com.au