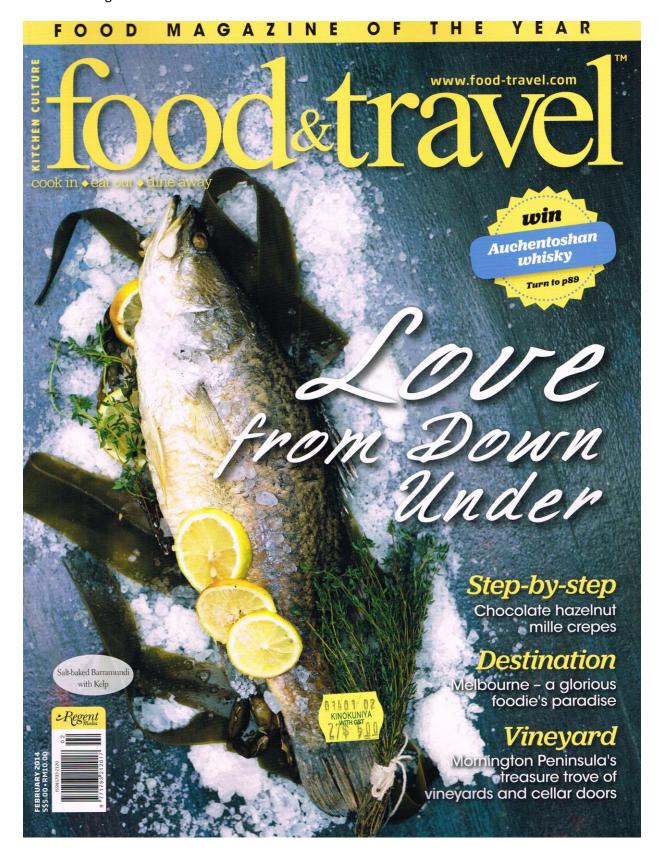
Client O Batignolles
Region Singapore
Date February 2014
Publication Food & Travel
Headline Date Night Wines





Client O Batignolles
Region Singapore
Date February 2014
Publication Food & Travel
Headline Date Night Wines



DRINK

DATE NIGHT WINES

It's the month of love this February and whether you're on a first date or intend to pop the question this Valentine's Day, here are some ideal wines for the perfect date, as recommended by Antoine and Marie Rouland, the couple and owner behind O Batignolles





FIRST DATE

Châteauneuf-Du-Pape Red 2009, Domaine Mont Redon
Chateauneuf-du-Pape is a historic town located in France's
southern Rhone Valley, famous for its full-bodied, spicy red
wines. Sharing a bottle of Chateauneuf du Pape on your first
date will bring you directly to the heart of this romantic village
in one of the most beautiful landscapes of Provence. With
a blend of intoxicating red wine grapes, your palate will be
surprised by its peppery black raspberries, garrigue, earth and
cherry notes, with concentrated layers of ripe and juicy red

A CONFESSION OF LOVE MOMENT

plums, spice, soft textures and good freshness.

Riesling 2010, Domaine Frey

Riesling is a light-skinned, aromatic grape and is one of the world's finest white wine grape variety. This wine is from Alsace, a French area that lies between the Vosges Mountains and the French border with Germany, marked by the Rhine River, and is really intimate, small and cosy. This mediumbodied wine is incredibly mouth-watering with delicious zesty, tangy ripe lime, lemon and green apple notes. Definitely the wine to choose if you need to confess a love moment.

A PROPOSAL

Champagne Cuvée Séduction White Daisy, Marguerite Guyot
Bubbles should always be part of big events! The white daisy,
symbol of purity and seduction is in perfect harmony with
the delicate aromas of Blanc de Blancs. A hundred percent
Chardonnay and four years aging with its fine and subtle
bubbles, this champagne will make your proposal memorable
and unique.

BAR STOP

With a name like Ah Sam Cold Drink Stall, you'd think this is a place to get your ice Milo, chendol or bandung fix. But on the second floor of a conserved shophouse in Boat Quay is instead a charming retro-fitted cocktail bar, replete with Khong Guan biscuit tins, Gold Cock Brand glass tumblers and latticed window grills. Drinks, unsurprisingly, focus on the classics: Old Fashioned, Negroni, Mint Julep et al. Owner and bartender Sam Wong, combines intimate knowledge of spirits and rightful bartending techniques, gleaned from his days at Jigger & Pony, to produce quality cocktails. He has also come up with new tipples inspired by popular local drinks, so you can actually satiate your milo craving with a milo-infused rye, and soothe your thirst for chendol with the Beaded Slipper, Sam's heady concoction of dark rum, gula

• 60A Boat Quay. Tel: 65/6535-0838. www.facebook.com/AhSamColdDrinkStall



DRDS JEMIMA WONG I PHOTOGRAPHS 123RF, AH SAM DRINK STALL & O BATIGNOLLES

foodstravel 15