

The Wine Show

Season 2

THE WINES



“

**Tempranillo is
a good friend
to anybody.**

- Matthew Goode





THIS SEASON, WE ARE IN.. FRANCE!

The Wine Show's Matthew Goode welcomes new face James Purefoy to their beautiful new villa in **France**.

Together they are tasked with putting together a case of wine to match a six-course lunch made by Michelin starred French chef Stéphane Reynaud. Judging which wine goes in the case, is the world's most influential wine critic Jancis Robinson.



WINES BY EPISODE





EPISODE 1

This week it's pre-lunch snacks they have to match with wine, and they head to **Provence** for rosé wine in the charming town of Cotignac. Joe Fattorini is off on his travels too.



Matthew Goode

Mirabeau Pure Rosé



James Purefoy

Mirabeau Classic Rosé



La Ferme des Lices Rosé



 Fess Parker Ashley's Chardonnay

 Hartley Ostini The Hitching Post Highliner Pinot Noir

 The Valley Project Santa Ynez Grenache Blanc

 California Debra Blush Wine

 The Halcyon Deep Sea Riesling:

 Truchard Merlot

He's with comedian Gina Yashere in **Santa Barbara** learning how a cup of coffee can predict what kind of wine you might like. As Joe tries to convince Gina he will find a wine for her sensitive palate, she reveals a surprise of her own for Joe. Back in the UK,

Matthew Rhys is in glamorous and historic London St James's on his quest to find gadgets old and new.





EPISODE 2

In the second show in the new series of The Wine Show, Matthew Goode and James Purefoy are in search of a wine to match the starter in their epic six course lunch. They get an early morning call in the **Ardeche** before heading up the river in a kayak and caving their way to a very unusual wine cellar. Back at the villa, Jancis Robinson chooses her favourite wine of the two they bring back. Meanwhile, Joe Fattorini has been in **Argentina** to find out about a very successful immigrant and heads to **Japan** with top London brewer Jaega Wise to find out about sake.

Matthew Goode

[Domaine de Cousignac Notre-Dame Vinolitic Cotes-du-Rhone](#)



James Purefoy

[Vin de Pétanque Mas de Libian](#)



-

[Domaine du Chapitre No. 7 2016](#)



WINE



[Zuccardi Q Tempranillo](#)



[Catena Malbec](#)



[Susana Balbo Domino del Plata Nosotros single vineyard](#)

SAKE



[Sawaya Matsumoto Shuhari Saido Sake](#)



[Tokugi Furiya Lumière Koshu Petillant Wine](#)





EPISODE 3

The boys think they're in for a fabulous lunch at the glamorous Palme D'Or restaurant in **Cannes**. Little do they know the chef has decided they need to work for their lunch. But they each find a wine to take back for Jancis Robinson to assess as a match to the fish course of Stephane Reynaud's epic six-course lunch. Meanwhile Joe Fattorini has been to the former Soviet republic of **Georgia**, to find out if it really can lay claim to being the cradle of wine. And Joe joins wine expert Amelia Singer in **California** to find out how one sheriff is helping a local winemaker find people to work in her vineyard at a time of historic labour shortages.

 [Chronic Cellars Purple Paradise](#)

 [Peasant's Tears Polyphony Kakheti and Chacha brandy](#)

[Barra of Mendocino Pinot Noir Rosé and Petit Sirah](#) 

[Raymonds Vineyards Merlot Cabernet Franc blend](#) 



 [Abbaye de Lerins Saint Honorat rouge 2012 and Saint Pierre blanc 2014.](#)

 [Cotes de Provence Blanc de Blancs](#)

CHEFS CHOICE

[Domaine Clos St. Joseph Villars-sur-Var blanc](#)

EPISODE 4


Matthew and James find themselves in stunning **Burgundy** on the hunt to each find a wine to match the main course in their epic six course lunch.

With Coq aux Vin on the menu, it's the only place to be. They visit the historic Chateau du Clos du Vougeot and the Confrerie du Chevaliers du Tastevin – the knights of the Order of Winetasters. Meanwhile Joe Fattorini is competing in the **Medoc Marathon** with Jamie Ramsay, adventure runner. This is a full marathon where every mile there is a chateau offering a sample of their latest vintage to all the competitors. With the mercury hitting 30 degrees C and Joe in fancy dress, things don't work out quiet as Joe hoped.

Amelia Singer joins Joe in **Canada**, to find out if their wines can really hold their own against more established wine regions.


ROAD TRIP

Matthew Goode


 [Château du Clos Vougeot Clos-Vougeot Grand Cru Le Grand Maupertus](#)

-

James Purefoy

 [Château du Clos Vougeot Chorey-Lès-Beaune](#)

-

 [Château du Clos Vougeot Vougeot 1er Cru Clos de la Perrière](#)



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WINES

 [Château D'Issan Margaux Claret](#)

 [Château du Seuil Bordeaux Rose](#)

 [Okanagan Crush Pad Haywire Pinot Noir](#)

 [Pillitteri Estates Winery Vidal Icewine](#)

 [Château Montrose Bordeaux](#)

 [Mission Hill Winery](#)



EPISODE 5

ROAD TRIP

The actors visit the **Camargue** on the hunt for wines to match the cheese course in the epic French lunch. In an effort to understand the Camargue way of life, they become cowboys for the day, rounding up bulls before they are allowed to sit down and taste some wines.

Joe Fattorini is in **Bosnia** to find out how one vineyard is trying to heal some very open wounds of war. And he joins Amelia Singer in **St Tropez** for an inspiring beach lunch with legendary winemaker Sacha Lichine before getting aboard the cruise ship Celebrity Reflection to host a VIP wine dinner.



Matthew Goode
Mas de Valeriole Cham Cham
Marselan Rouge

-



James Purefoy
Mas de Valeriole Cham Cham
Blanc

-



Domaine de Beaujeu Marselan

WINES



Daorson Winery Pinnes
Žilavka Godina Berbe



Bargylus Grand Vin de Syrie

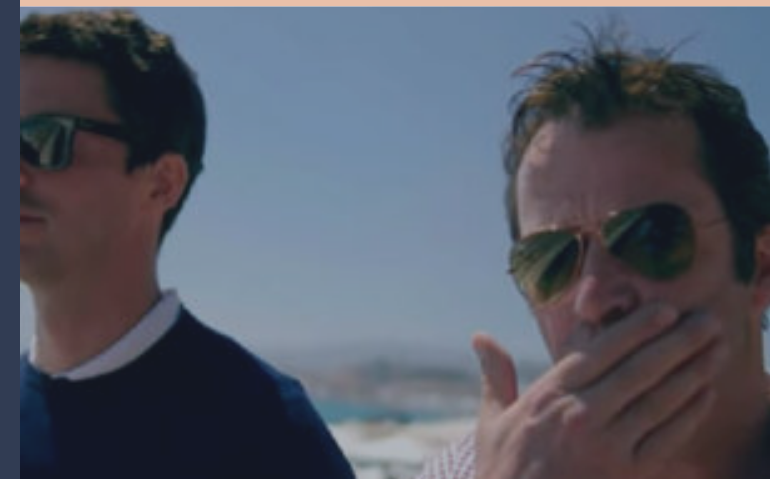


Château D'Esclans

Whispering Angel, Rock Angel,
Garrus, Domaine Sainte Foy,



Cherry Tart Pinot Noir





EPISODE 6

For the season finale, the team head to the belly of France – the food-obsessed city of **Lyon** to find a wine for the dessert course of their epic French feast.

They visit a traditional bouchon where they eat tripe, calves head and pike before heading off to satisfy their sweet tooth at Pralus, a patisserie famed for its Praluline brioche. Time for them to put on their aprons and get baking.

Joe Fattorini is in the Basque Spanish city of **San Sebastian** with chef Jose Pizarro. They head to Rioja to find wines of a dinner at one of San Sebastian's oldest Gastronomic Societies, Kanyonetan.

And Jaega Wise is tasked with trying to convince Joe that he should really be drinking beer in a very festive **Munich**, in the southern German state of Bavaria. Needless to say, Joe returns the favour with a quick lesson in how to choose the perfect German wine to go with your sausages

Matthew Goode 🍷

Domaine Franck Peillot 'Montagnieu'

James Purefoy 🍷

Domaine Serol Turbullent Sparkling Rosé



WINES

🍷 ItsasMendi 7 Txakoli

Bodegas Bhilar Phincas Rioja 🍷

🍷 Sybille Kuntz Riesling

Herederos del Marques de Riscal Winery 🍷

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A photograph of two men in a vineyard. The man on the left is wearing a light blue button-down shirt and khaki pants, holding a glass of wine. The man on the right is wearing a darker blue button-down shirt and dark pants, leaning on a wooden crate filled with wine bottles. The background shows a lush green vineyard with rolling hills under a bright sky.

THE WINE SHOW CASE



6
WINES

2
RESTING
ACTORS

1
CHEF

AND THE
WORLD'S MOST
INFLUENTIAL
WINE CRITIC!



Mirabeau Classic Rosé



: Domaine Clos St. Joseph
Villars-sur-Var blanc



Château du Clos Vougeot
Chorey-Lès-Beaune



Domaine de Cousignac
Notre-Dame
Vinolitic Cotes-du-Rhone



Mas de Valeriolo Cham Cham
Marselan Rouge:



Domaine Serol Turbullent
Sparkling Rosé



The Wine Show

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