Mount Lavinia Hotel Celebrates The Release Of Beaujolais Nouveau 2011

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Mount Lavinia Hotel will join hands with Alliance Francaise de Kotte in partnership with the Embassy of France to celebrate the release of the Beaujolais Nouveau 2011. The evening of November 17, 2011 at the Tropical Hut, Mount Lavinia Hotel, will present authentic French cuisine and the joyful taste of Beaujolais Nouveau.

Beaujolais Nouveau is a red wine made from Gamay grapes produced in the Beaujolais region of France. It is the most popular vin de primeur, fermented for just a few weeks then officially released for sale in November.

Beaujolais is the “fun” wine on Mount Lavinia Hotel’s wine lists. Anura Dewapura, General Manager of the Hotel stated, “This year the wines are both luxuriant and fruity, really refined and beautifully rich and deep in colour. 2011 is a vintage with a wide palette of aromas and flavours. The wines are rich and powerful without losing any of their freshness.” Yet good Beaujolais is still complex enough to hold interest.

Following the release of the wine, guests will also have the pleasure of sampling French cuisine at the Governor’s Restaurant from 18 to 23 November, 2011. Complemented by the taste of Beaujolais Nouveau 2011, the dishes on the menu will include Les escargots de la region (Burgundy Snails with melted butter spiced with garlic), La Darne De Seer la facon du rhone (Cutlet of Seer, white grapes, fresh cream, shallots, white wine garnished with fresh asparagus), Les fillets de sole au Beaujolais (lemon sole fillets cooked in white Beaujolais and cream and shallots mushrooms, crayfish and quenelle of pike) as well as desserts like la poire au vin de Beaujolais (fresh pear cooked in syrup and Beaujolais).