



COPA JEREZ 2007

The Pairings

Chef Andy Nusser
Sommelier Nancy Selzer

When we were afforded the opportunity to compete in Copa Jerez 2007, I decided to let Andy's food drive my selections. The competition is, after all, an international platform on which to draw attention to the exquisite marriage of sherry and food. Andy's dishes are so simply satisfying, and yet encompass so many flavors that they naturally emphasize the diversity of Sherry as a food wine. In my pairings, while following the guidelines of the competition, I wanted to highlight both the traditional and the new that is Jerez today.

Duck Egg with Mojama
Lustau Almacenista Obregon Fino del Puerto

I very much wanted to use a Fino in the competition, but needed one with some power and depth to stand up to the rich elements of the dish. I find the Lustau wines to be exceptional and very much respect their celebration of the Almacenista tradition. This tradition seems quite modern with its emphasis on artisanal winemaking. The food and wine enhance and elevate one another, creating a surprising experience.

Higados with Cinco Cebollas
Gonzalez Byass Apostoles Palo Cortado VORS

As happens frequently in Andy's cooking, both sweet and tart are at play in this dish. I knew I did not want to rely on the cliché of dessert wine with foie gras, and found this to be the perfect opportunity to show the diversity of medium sherry. The Soleras Exclusivas line from Gonzalez Byass is extraordinary, and surely the Apostoles Palo Cortado is the ultimate sherry drinker's sherry.

Buñuelos de Laurel con Chocolate
Domecq Venerable Pedro Ximénez VORS

When Andy suggested spicy chocolate for dessert, Pedro Ximenez was the obvious answer. The PX would need to be not only sweet and unctuous, but also

one with depth and spice. The Venerable is indeed venerable, and fits the bills for a sublime finish.