

LITTLE JAMES' BASKET PRESS

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Manager



- Little James Basket Press Blanc (2010)
- Little James Basket Press Rouge MV (Multi Vintage)

These two wines are produced by Chateau de Saint Cosme from Northern Part of the most ancient and legendary village in Rhone, The Village of Gigondas, France. The property has been in the family business since 1490 and they have been vigneronns for 14 generations. These two 'Little James' are easy to drink and they have a very good economic value for Rhone's wines.

Both wines can be paired with the wide variety of cuisines that are offered at the Club's food and beverage outlets. One thing to note is that the 'basic law' of the art of wine pairing is the palate, and the palate is individual and subjective. Therefore, we would like to generalise these wine pairings with the most essential grapes characteristic (Grenache and a blend of Sauvignon Blanc and Viognier) for the various taste buds.



RECOMMENDED FOOD PAIRINGS

Little James' Basket Press Blanc (2010)

Hints of grape fruit, mango, lemon skin, melon, peach, liquorish. It is a blend of Viognier and Sauvignon Blanc, which creates a refreshing, aromatic, fruity and balanced of acid/dryness. Fermented and aged in vats, it can be tasted for aperitif and works with many different kinds of food: roasted vegetables, a myriad of seafood, stilton, bleu de bresse, asparagus, chicken with morels, risotto, pasta with mascarpone, and cuts especially well with our local spicy, Oriental cuisine.

Local/Regional Food

- Fruit Rojak
- Kue Pie Tee
- Otak-otak Ikan
- Vietnamese Spring Roll
- Green Chicken Curry
- Laksa
- Seafood Homemade Noodles Soup
- Tom Yum Seafood Soup
- Fish Head Noodle Soup
- Seafood Hor Fun

Western Delights

- Baked Potato with Seafood Au Gratin and Provolone Cheese
- Caesar Salad
- Nicoise Salad
- Cappuccino Mushroom Soup
- Reuben Sandwich
- Tuna Melt
- Grilled Vegetables
- Spicy Vongole
- Seafood Marinara
- Crab Carbonara
- Salmon Steak

Chinese Cuisine

- Shark's Fin dishes
- Abalone and Dried Seafood dishes
- Deep-fried Pig's Intestine
- Sze Chuan Hot and Sour Seafood Soup
- Sautéed Scallops with Brown Fungus and Seasonal Vegetables
- Live Seafood dishes

Little James' Basket Press Rouge MV (Multi Vintage)

Little James was created when the latest of the 15 generations of the Barroul familie was born. Hints of almonds, oriental spices, strawberry, jasmine, 100% Grenache. Little James' contains 50% of 2010, blended with 50% from all the vintages back to 1999 (Solera method). It offers lots of spicy, peppery, black cherry, even blacker fruits along with tasty, satisfying style, and at a remarkably valuable price. Rated 89/100 Points by Robert Parker Jnr.

Local/Regional Food

- Beef and Mutton Satay
- Chicken Tikka
- Nasi Goreng Kampong
- Chicken Rice
- Beef Hor Fun
- Indian Sampler
- Any Indian food, from mild to strong spices
- Char Kway Teow

Western Delights

- Chicken Drumlets
- Nachos
- Meatballs
- French Onion Soup
- Club Sandwich
- Aglio e Olio
- Any Red Meat Steak
- Rack of Lamb
- Bolognese

Chinese Cuisine

- Pan-Fried Wagyu Beef Rib Eye
- Peking Duck
- Roasted Suckling Pig
- Charcoal Grilled Lamb Rack
- Double-boiled Fish Maw with Chicken Soup
- Deep-fried Live Frogs with Sliced Ginger
- Sautéed Diced Beef dishes
- Sautéed Chicken Fillet with Spicy Sauce
- Sautéed Diced Chicken with Dried Chilli and Assorted Mushrooms