



COLUMN UNVARNISHED

By Paul Herman

You only have a memorable experience at a restaurant when all the pieces fall into place. Not only the kitchen should perform up to par, both the host as well as the sommelier must also give their utmost. The Chef finds the most beautiful products, vegetables fresh off the land, game shot only moments before, and the freshest fish. The suppliers must perform at a high level. The farmer spoils his asparagus and the livestock farmer pampers his bovine. The sommelier goes out of his way to find tasty wine, special wine, but most of all, quality wine. Whereas the choice of the Chef often falls on local produce, the wine comes from afar. France, Italy, Spain, or even from the other side of the world.



PASSPORT

Vieille Mule white 2016 Jeff CARREL

Tasting notes: Macabeu grape, vines of over 50 years old, a very balanced wine with notes of white flowers and citrus.

Serving temperature: 12-14°C

Content: 75 cl. 15%

Price: € 7.65

Most wine dealers try to cut back on the cost of the transport, which is sometimes more expensive than the wine itself. From the (climatized) wine cellars of the wine farmer, the boxes (with wine) are unscrupulously thrown upon the trailer of a truck; a tarpaulin is pulled over for cover and then they are ready to go. You can imagine how hot this trailer becomes when the truck is idling in a traffic jam under the Spanish sun. Temperatures can rise as high as 60°C.

This is disastrous for the wine. The corks are almost pushed out of the bottles and the wine is close to the boiling point. Once arrived at the supplier, the bottles are kept at room temperature. So all in all, temperatures tend to fluctuate. This is very bad for the wine, so we go about it differently. All our wines, not only the most expensive ones, but also the affordable ones, are transported in climatized reefer containers at 15°C. After between 1 to 3 days of travel, we store them in our warehouse where the temperature is always 12-13°C, with a humidity of 60%. Currently we are looking into solar panels, so that soon this process will be energy-neutral. Because we treat all our wine with so much respect, we are assured of a prime product. Of course, there is always the off chance that a bottle is corky, but this percentage is much lower when the bottles are treated right. Every sommelier knows this. The fact that not all restaurants have their own sommelier is a shame. A good sommelier is worth his weight in gold. He buys quality wine, knows how to treat the wine, helps customers with their choice and makes sure that they are happy. Lastly, and I think I have mentioned this a hundred times already, but I'm going to do so again: "white wine is often drunk too cold and red wine too hot. White wine and rosé are best drunk at 12-14°C, red wine at between 15-17°C and Champagne at 10°C.

WANTED!

We are always looking for old, rare and special wines. Do not hesitate to contact us. We are curious to find out what you have in your basement.

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PAUL'S CHOICE. A DIFFERENT PRODUCT IN THE SPOTLIGHT EACH MONTH



HIGHLIGHTED

A Chameleon

It does not matter with which bite you serve this wine. This ambrosia adapts to every dish and enhances its flavours!

Vieille Mule
By Jeff Carrel



Friendship, professionalism, and trust

Wine producer Jeff Carrel (you've met him before, a few editions ago he talked about his rosé 'Les Darons') and bio-engineer Philippe Maurette are the men behind the Veille Mule. Both are friends of Paul Herman.

Buy my wine

Maurette and Carrel met 25 years ago. At the time they both worked for the same company in the Languedoc. Carrel as oenologist, Maurette as the export manager for the Netherlands. At this point, Maurette has already worked in the cognac industry, taken care of cows and chickens, and worked in a vineyard at AOC Gaillac. Paul

Herman got to know Maurette through a wine from the Languedoc, vinified by Carrel. The three of them became friends. Carrel decides to start making his own wine and Maurette starts his own business: AMVM, 'Acheter Mon Vin Merci' ('Buy my wine, thank you').



Nowadays, this is still the most important purchase channel for Herman Wines. Friendship, professionalism, and blind trust, result in surprising quality wines in the assortment of Herman Wines.

Old Mule

Veille Mule (French for 'old mule') is made in the IGP Côtes Catalanes. The mule is the symbol for this region. The grapes which are used to make this wine are of the historic grape varieties Grenache and Macabeu. Anyone who believes that the ears of the mule on the label have been cut off is mistaken; as soon as you uncork this bottle you'll discover the ears on the side of the cork.



Kijk voor het recept op:
www.hermanwines.com

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Mildly piquant and fruity

Maître Sommelier Steven van Roemburg and Chef Wouter Kik are two young hounds hunting for their futures in the world of gastronomy. We meet them in the middle of a transfer which will enrich their records. One of them will start assisting promising young talent, while the other is leaving to work at the restaurant of his unwritten mentor.

Steven van Roemburg

When Maître Sommelier Steven van Roemburg (1984), born and raised in Zierikzee, was looking for a job on the side, he got to choose between stocking shelves at the supermarket, or doing dishes at Hostellerie Schuddebeurs. This was an easy choice for him, just like the quick switch to waiting tables. He is 20 years old when all of a sudden he becomes interested in wine. At restaurant Hermitage the young host learns a whole lot from the wine cellar built up by the Klein family. Subsequently, van Roemburg works at restaurant Niven for five-and-a-half years. Niven has a small wine cellar a finds its challenge in coming up with young, renewing, playful wines. After a short period at restaurant De Vierbannen in Ouwekerke, which is where we are meeting him now, he is leaving for restaurant Meliefste in Wolphaartsdijk. Undoubtedly this is where he will continue to develop his talents.

Wouter Kik

The adventure of Chef Wouter Kik (1989) 'uut Brù!' (from Bruinisse) starts at the age of twelve. He is allowed to work as a waiter at Brasserie Vluchthaven. He immediately side-lines himself when he is serving four glasses of Bourgogne and finds himself holding an empty bottle after pouring the third glass. So away to the kitchen with him. With enormous pleasure he learns the trade and enjoys the awesome 'rock and roll atmosphere' of the kitchen. He even skips school in order to work there. At age twenty he learns other intricacies of the trade working at Gallery Restaurant in Reykjavik. Once back home, he subsequently works for Nolet Reymersweal and at Manoir Restaurant Inter Scaldes. Kik is currently also in the middle of a transfer. After being Chef of the kitchen of De Vier-

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Steven van Roemburg, Wouter Kik

bannen for five years, he is leaving for two-star restaurant Kromme Watergang to lift that restaurant to an even higher level together with Edwin Vinke and his son Tom.

About the wine:

Van Roemburg: 'All three wines carry the identity of the maker. They are different wines but you can taste that they are related. The white wine is fresh, sweet and seductive'. Kik: 'We serve it with a flat Zeeland oyster with many fresh ingredients like cucumber, green apple and some briny herbs'. Then the rosé. 'It has a beautiful structure,' says van Roemburg. 'It is a genuine Southern-French wine, of which the spices wonderfully match with the chlorophyll of the crab dish. In addition, its sweetness is balanced by the charred onion.' 'The red wine was easiest', the Chef experienced. 'It is a chameleon which adapts to the dish. It is mildly piquant, tastes of soft fruit and hardly has any tannins. Combining it with mackerel makes the fruity flavour explode to the foreground.'

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Wouter Kik



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Recipe

for 4 persons

For the red onion: 2 red onions, 1 dl of sea-water, 1 dl of red beet juice, 2 dl of water, 2 dl of white aceto balsamic vinegar.

For the mackerel: 2 mackerel fillets, 15 ml of chopped capers, rind of one lemon, juice of half a lemon, 15 ml of chopped chive, 30 ml sour creme, 15 ml of finely shredded shallot.

For the pickled cabbage: ½ pointed cabbage, Salt, 1 dl white aceto balsamic vinegar, 1 dl of olive oil.

For the beet powder: 1 red beet.

Cook the onion sous-vide in the sea water, cut the onion in half and loosen the scales. Put all the scales in a bath consisting of the remaining ingredients. Smoke the mackerel in a smoker for 7 minutes and then let it cool. Prepare the smoked mackerel with the remaining ingredients and season it with salt and pepper. Thinly slice the pointed cabbage. Sprinkle the cabbage with salt and leave it for few hours. Then squeeze the moisture and salt from the cabbage and season it with olive oil and white aceto balsamic. Cut the red beet into wafer-thin pieces and dry it for 12 hours at 60°C before grinding it to powder. Fill the largest onion scale with the mackerel mixture and the pickled cabbage. Place in on a plate and sprinkle it with the beet powder.



Steven van Roenburg



Red onion, mackerel, pickled cabbage