

# Discover new and different Weygandt-Metzler wines

Did you ever yearn to be the first to stumble upon something new, different and exciting? If so, then you'll appreciate the story of Peter and Maria Weygandt and their discovery of virtually undiscovers wine — undiscovered, that is, until they found the business of importing it to the United States four years ago.

Peter Weygandt caught the wine bug while in law school in New York City. He read about wine extensively and became a frequent visitor to Manhattan's fine wine shops.

He and his wife, the former Maria Metzler, who is fluent in French, began taking trips to France's wine regions. They delighted in discovering wines that were not available in the U.S. and decided to obtain an import license. They formed Weygandt-Metzler Importing Ltd., a veritable cottage-industry importing firm operating out of their Unionville, Penn. home.

The soul of Weygandt-Metzler is France's small domaines.

## FOCUS ON WINE



ELEANOR & RAY HEALD

These wines are new entries into the Michigan wine scene. So new in fact, that the first shipments arrive today. If you've been stuck in a rut with your wine-drinking habits, make a resolution to discover new tastes from some estate producers you've probably not heard of before.

Master Sommelier Fran Kysela, who for his tender age of 35 years has a vast knowledge of French wines, is national sales director for Weygandt-Metzler. This spring, he will become a partner with the Weygandts and the company name will be changed to in-

## Wine selection of the week

1990 G. Durand Chateau La Baastide Corbieres Rouge (\$8) hails from a southern French wine region near Narbonne. You'll be hearing more about Corbieres as it becomes more widely discovered over the next several years.

Be among the first to taste it in this area. It's made predominantly

ly from syrah with about 20 to 25 percent carignane and a small percentage of mourvedre. This is a rustic French country wine for heavier wintertime foods. The peppery yet fruity grip in the finish will not let you forget the name of Weygandt-Metzler, the wine's importer.

clude Kysela. Kysela, who makes his home in Virginia, is no stranger to Michigan. He did his Master Sommelier internship at Detroit's Whitney and the now-closed London Chop House.

"Basically this is what we do differently from other importers," he said. "We work with producers who practice green harvesting. We label all unfiltered cuvees, with the phrase 'Non-Filtre' and we deal in smaller, more select quantities."

"We believe the world's finest wines are being produced by

small domaines whose commitment to quality exceeds the economic pressures to produce the most wine possible. Over the years, these domaines have had a loyal following of private customers. Until now, their small size is the only reason the American market was not introduced to these estates. Some of these estates have been shaken by generational changes in winemaking leadership and are awakening from a sleepy hollow period to become zealous winegrowers."

Both the Weygandts and Kysela are interested in showcasing

wines with fruit. "We're going to develop a company motto," Kysela said. "It will probably be something like, 'Down with oak, up with fruit.' So many of today's wines have their beauty ruined by the excessive use of oak. Only wines don't pleasantly harmonize with food and they don't age well."

One of the elements that appealed most to us as we tasted through many of the Weygandt-Metzler wines available in our market was the crisp edge of the white wines that will pair them especially well with seafood.

For chardonnay lovers we recommend the fresh, clean, crisp 1990 Macon La Roche-Vinouse, Chateau de la Grefriere (\$10) produced from 45-year-old vines. We find many chardonnays too oaky to harmonize with delicate seafood, but that's not the case here.

The wines of Provence are delightfully fruity and fresh, but those making their way to the U.S. are frequently disappointing.

The 1990 Domaine des Aspres Rouge (\$8) produced from syrah, grenache and cabernet sauvignon is highlighted by lush, rich berry fruit and a peppery finish representing a big mouthful for the money.

Most people who prefer dry white wines find a Vouvray from France's Loire Valley too sweet for their taste. If it is your position, for a new experience, try the 1990 Benoit-Gautier Vouvray Sec (\$12). Sec means dry in French. This wine has all the generous fruit impression of a sweet-style Vouvray, but finishes rich, honey-like, fruity, lengthy and most importantly, dry.

Chateaufeu-du-Pape aficionados might want to sample an unfiltered wine from this renowned southern Rhone region. 1990 Robert Sinard Domaine Saint Laurent Chateaufeu-du-Pape Non-Filtre (\$17) produced from 35- to 40-year-old vines is complex and very well balanced with long-lasting peppery flavors. "This is a new wave style," said Kysela.

# Your Valentine will love this special brunch



NEELY WYGONIK

Treat your Valentine to a special brunch, and still have some money left over to buy her or him a gift. Schoolcraft College in Livonia is hosting Cupid's Champagne Brunch, noon to 1:30 p.m. Sunday, Feb. 14. The cost is only \$15 per person.

Here's a sampling from the mouth-watering menu. Complimentary glass of champagne or Mimosa, heart-shaped Michigan dried cherry scones, melon heart

baskets filled with fresh fruit, fresh breakfast sausage, smoked salmon with cucumber, red onion and dill, roasted chicken with buy the pasta salad and griller vegetables, turkey scallopin, Wine Merchant Style with wild mushrooms, seafood frozen raspberry romance dessert, creme and dark chocolate curls.

Call 422-4400, Ext. 5423 or 462-4417 for reservations.

It's hard to beat Paul Huyek's championship chill on a chilly day. It has just the right amount of spice, and is one of the best I've ever eaten. But, for a different taste, try the white chili with chicken at the newly opened Hollywood Grille at 23310 Farming-

ton Road, downtown Farmington, 474-FOOD.

Huyek lives in Farmington and is known to play a pretty good championship chili for tennis buffs to sample, along with chefs from Hollywood Grille, Dagwood's Deli & Eatery, Dunleavy's Pub & Grub, and tennis club owner Hersch Riley at the Farmington/Farmington Hills Chamber of Commerce and Farmington Tennis Club mixer on Jan. 23.

A special thank you to Hersch Riley, his staff, and all the tennis club, and chamber members who made my husband, David, and I feel very welcome.

We were brave and took tennis lessons, sampled the chili, and

enjoyed meeting new people, and seeing some familiar faces like our Feb. 24, 1992 Winter Dinner, Kathy Tosoin, and her husband John of Farmington Hills. What a small world, John, like my husband and I, graduated from Fordson High School in Dearborn.

Back to the chili, I've never had white chili, and was pleasantly surprised. Prepared by owners Damon and Leslie Ajlouni, the chili gets its color from chicken, great white northern beans, almonds, and peanuts. Everyone who tried it was surprised — it's delicious.

Congratulations to Jack Dunleavy, owner of Dunleavy's Pub 7 Grub which is celebrating its 60th anniversary this year.

Wish Chef Patrick Dunn of Excalibur in Southfield good luck, he's among the 15 chefs from Michigan's finest restaurants who will compete in the fourth-annual Taste of Elegance contest to be in the Capital Ballrooms of the Radisson Hotel in Lansing, 4 p.m. Thursday, Feb. 4.

The contest challenges chefs to develop a new boneless pork entrée that's suitable for inclusion on the menus of their establishments.

First prize is \$1,000, along with the chance to enter the national Taste of Elegance competition.

Best of luck Chef Dunn, we're rooting for you! If you subscribe to MetroVision Cable, be sure to watch Channel

12 at 6 p.m. Tuesday, Feb. 2. Laura Letobar publisher of the newsletter, "Laura's Fat Free Kitchen" is hosting the show.

Lorraine Stefano, founder of Think Trim is presenting a one-day seminar 9 a.m. to 4:30 p.m. at Schoolcraft College in Livonia. Participants will learn how to change their thinking about food so they can get and stay trim. The cost is \$45. For information, call 462-4413.

Chef Larry Janes will teach you all the basics of cooking and baking five step-by-step lessons at Kitchen Glamour in Redford beginning 11 a.m. Saturday, Feb. 6. The cost is \$25 a class or \$115 for the five-part series. For more information, call 637-1300.

## WINTER SPECIALS WINTER SPECIALS WINTER SPECIALS WINTER SPECIALS

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Please join us for a FREE symposium on advanced, sutureless cataract and laser surgery, Saturday, February 6, 1993 at 12:30 PM, at 5813 W. Maple Rd., Suite 137, West Bloomfield, MI. Please R.S.V.P. by February 5, at 1-800-826-EYES (3937). Arrive at noon and be our guest for a warm winter lunch before the symposium begins.



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