

# ForbesLife

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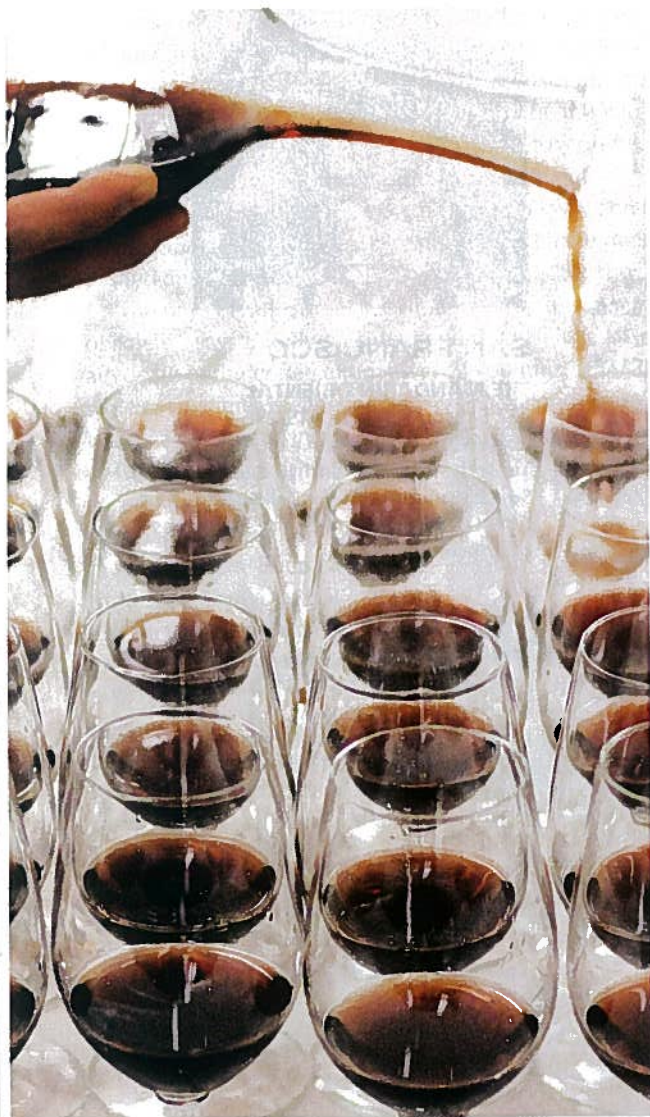
Fashion's top  
executive recruiter,  
Floriane de Saint Pierre,  
opens her address book



# sommelier SELECTS

When not ordering wine for top restaurants, what do they pour at home?

By Patricia Savoie



Above: Decanting at Per Se. Right: Christy A. Canterbury of Culinary Concepts by Jean-Georges.

Over the past ten years, the number of women serving and buying wine for fine restaurants has more than doubled. New York's **Christy A. Canterbury**, MS (Master Sommelier) at Culinary Concepts by Jean-Georges; **Roxane Shafae-Moghadam**, sommelier at Thomas Keller's Per Se; and **Belinda Chang**, wine director at Danny Meyer's The Modern, are at the top of the wine pyramid. Commanding the multimillion-dollar wine assets of restaurants with global fame and high star values, these pros are smart and credentialed; their tastes tend toward the classic with an occasional experimental streak. Here, they offer some ideas for drinking wine at home.

## Best Pinot Noir

**Canterbury:** Burgundy's Domaine Anne Gros Richebourg Grand Cru 2002 or 1999 sings! Red roses, strawberries, and raspberries overlaid on a firm structure. Classic wines from old vines.

**Shafae-Moghadam:** Henri Jaye Vosne-Romanée 1er Cru, Cros Parantoux. Jaye modernized Burgundy's winemaking but preserved the traditional style. Minerals, acidity, and fruit in fine balance.

## Most Interesting Grape Variety (and wine made from it)

**Canterbury:** Gruner Veltliner. Franz Hirtzberger's Honivogl Smaragd wine from the Wachau region of Austria. Full-bodied, intense, and age-worthy. Gruner Veltliner is the only grape that could entice me to consider making wine, because of its complexity and multitude of styles.



## Best Value White

**Chang:** Zilliken "Butterfly" Riesling 2005. German winemakers understand that 19-letter wine names are confusing. "Butterfly" is easy to ask for. The perfect match for Chinese or Thai food on a weeknight (\$16-\$18).

**Shafae-Moghadam:** Domaine Weinbach Riesling. It's elegant and hits both sweet and savory notes. A value because most people don't know Alsatian wines; they're still under the radar (\$30-\$35).

SCOTT WHITTLE; COURTESY OF CULINARY CONCEPTS BY JEAN-GEORGES. OPPOSITE: CLOCKWISE FROM TOP LEFT: MICHAEL LISNET (2); VEER; COURTESY OF THE MODERN (2); WINE RESTAURANT; MICHAEL HARRINGTON; ROSELYN HARRINGTON; SHAFAE-MOGHADAM; BELINDA CHANG; BELINDA CHANG FOR EXCLUSIVE ARTIST'S MANAGEMENT; MICHAEL VEER





Left: Per Se's Roxane Shafae-Moghadam.  
Above: A selection of her picks.



### Best Value Red

**Chang:** Ceci Lambrusco 2004 (Emilia-Romagna, Italy). Sparkling, dry, and under \$15. An amazing match with all antipasti. This wine is a "dark horse" that you will love turning your friends on to (\$12-\$15).

**Shafae-Moghadam:** Château de Fonsalette Côtes du Rhône. A second label of the great Château Rayas, it comes from the fruit of younger Grenache vines (\$45-\$55).

### Best Bordeaux-Style (Meritage) Wine\*

**Chang:** Cadence. Washington State is my go-to region for Bordeaux-style blends. Cool-climate viticulture makes it elegant and age-worthy.

**Canterbury:** Paumanok Cabernet Sauvignon Grand Vintage 2000 (right). It proves how good Long Island wines can be. Just a touch of Merlot and Cab Franc. A stellar wine now and for several years.

(\*when you don't want to order a Latour or Margaux)

### Best Splurge Wine

**Chang:** Quintarelli Amarone della Valpolicella 1990. A rich, decadent, no-holds-barred red from Italy's legendary winemaker (\$600-\$800).

**Canterbury:** Blandy's Terrantez Madeira 1975. The lengthy evolution of this wine in casks created layers of complexity. The "splurge" is more about drinking something rare than spending big bucks (\$200-\$250).

**Shafae-Moghadam:** Langwerth von Simmern Riesling, 1971 or 1976. Greatest dessert wines! Limited production from one of Germany's oldest producers (about \$1,000 a half bottle).



*Patricia Savoie is a frequent contributor of wine, food, and travel articles to Wine Enthusiast magazine, Primetime A&E magazine, and websites such as Devour.tv.*



Left: The Modern's Belinda Chang.  
Right: The Modern restaurant.

