

Sommeliers' recommendations Sam Harrop



Sam Harrop's background

Sam Harrop writes a monthly column for CNBC Business Monthly and is also one of the co-presidents of the International Wine Challenge, one of the biggest and most influential wine competitions in the world. Sam is also one of the very few and rare Sake Samourai as well as one of the only 264 Master of Wine in the world.

« Thank you for the oyster tasting. As a fairly new oyster enthusiast I am fascinated by the differences between the Belon and the Creuse from Cancale and the Tsarkaya.

The oysters are not the same without a white wine by their side. The majority of oyster enthusiasts prefer neutral white wines so that they do not compete with the natural and delicate flavours of the oyster: Muscadet, Chablis.

Even though I agree with this, I prefer to choose a more aromatic wine that has a simple and intensely fruity bouquet. I would not recommend a Sauvignon Blanc from Chilli for this (this would be too intense), but a Sauvignon that is more mineral and straight like a Sancerre, Touraine Sauvignon...these could be the perfect accompaniment.

The best examples of Sauvignon Blanc from the Loire can have a natural fruit purity and a touch of iodine and mineral tones, that complete and reinforce the flavours of these sublime shellfish. On the palette the richness of the fruit and the texture of the Sauvignon Blanc combines well with the flavours of the oysters, taking the taste sensation to a new level."