

Vinalu®

'Luxembourg's first Online Wine Magazine'

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*Spain Fusion: The Premium Experience in
Brussels with 5 chefs and 11 Michelin stars*

*Vinalu Special Reports Mendoza / Argentina, with
visits at Chandon, Terrazas de Los Andes, Cheval des
Andes & Séptima*

VINALU SPECIAL REPORTS MENDOZA/ ARGENTINA (PART I)

Liliane Turmes & Good Friends

THE FAMOUS MENDOZA WINE REGION

After our great experience in the pristine nature of the Peruvian Amazon, we are back in the vineyards. This time in Mendoza, the capital of the same province and the capital of Argentinian wines. Mendoza is located in the Northern part of the province, at the East of the Andes. The famous Mendoza wine region, with many bodegas along the Argentinian Wine Route, is divided in 3 main subregions Maipú, known for traditional cellars, Luján de Cuyo, the so-called birthplace of Malbec and Valle de Uco, praised for high altitude wines. And famous for Malbec, the flagship varietal, one of the reasons of the big success of Argentinian wines in the world. We have the chance to discover some of the best during our journey.

The first visits are planned with Chandon (Moët & Chandon), Terrazas de los Andes and Cheval des Andes, the three maisons belonging to the LVMH (Moët, Hennessy, Louis Vuitton) luxury group.

*Welcome to Mendoza
capital of Malbec*



*with vineyards at the
foot of the Andes*

BODEGAS CHANDON: UN MONDE DE POSSIBILITÉS

We start our visit at Bodegas Chandon, the sparkling wine specialist, with vineyards around the world, with a long tradition and know-how in the production of wines & sparkling wines and with their first vineyards in Argentina, established in 1959, also because of the potential of freshness in high altitude wines. We meet the young winemaker Rosario Broin for a tour in the cellar and for a tasting al fresco with a stunning view at the Cordillera. She is part of a team with 3 designer winemakers, who decide for the blends and other operative winemakers in the cellar and in the vineyards.

THE TASTING OF TOP SPARKLING AND REFRESHING FREE SPIRITS

Chandon Extra Brut, 60% Chardonnay, 40% Pinot Noir from 1200 m altitude vineyards, the first sparkling produced in 1959, mainly for the Argentinian market, with Charmat method, 1 month in the tank with the lees, 12,50%

In the glass: pale golden

On the nose: freshness of citrus fruits

On the palate: yellow fruits, grapefruits, floral, juicy, matching with fish and salads

Chandon Brut Nature Rosé, 60% Chardonnay, 35% Pinot Noir, 5% Malbec, from Uco Valley vineyards at 1400 m altitude, with traditional method, 18 months with lees contact in the bottle

In the glass: pale rose colour

On the nose: almonds, citrus fruits

On the palate: red currant, sour red cherries, soft tannins, an elegant sparkling to enjoy with sushi & sea-food

Chandon Cuvée Réserve Blanc de Blancs, Brut Nature, 100% Chardonnay from high altitude, with traditional method, minimum 24 months with lees contact in the bottle, 12%

In the glass: brilliant yellow gold

On the nose: toast, yeast

On the palate: citric notes, peaches, white fruits, fresh, complex, a gastronomic sparkling



Visit at Bodegas Chandon



Beautiful old Citroën 2 Chevaux on the ground



Relaxed tasting in the parc

Chandon recently launched a new category of bitters, with an innovative style of freshness and sweetness, the 'Free spirit Collection', blending sparkling wines with a handcrafted 'macerado' of bitter-orange liqueur, herbs and spices.

Chandon Apéritif, Free spirit Collection, Chardonnay, Pinot Noir, Sémillon, with Charmat method, 11,50%
In the glass: orange-rose colour
On the nose: citric, herbs
On the palate: candied oranges, herbs, rosemary, cinnamon. Always on the rocks for an easy summer apéritif, to enjoy with tapas.

Chandon Délice, Free spirit Collection, Chardonnay, Pinot Noir, & Petit Manseng, with the liqueur of late harvest Sémillon, 12%
In the glass: pink
On the nose: melon, tropical fruits
On the palate: aromatic, citric, raspberries, floral touch. Served on ice with a dash of soda and with peppermint leaves! A refreshing party drink al fresco!



with winemaker Rosario Broin



Chandon Blanc de Blancs



Chandon Délice

LUNCH AT BISTRÓ CHANDON

For lunch in Bistró Chandon, we choose 2 wines of Chandon's top line 'Chef De Cave', produced in a limited edition of 5000 bottles.

The 'Chef De Cave Blanc de Blancs', 100% Chardonnay, 50 months on the lees, elaborated with traditional method, with a straw yellow colour, a bouquet of toast and yeast, with tropical fruits on the palate and with fine bubbles, created by chef de cave Ana Paula Bartolucci is a perfect pairing with the starter, a fine duck pâté mousse with candied oranges, Brazilian nuts and radicchio salad, accompanied with a cinnamon gingerbread. A top combination of sweet, spicy and bitter. The 'Chef De Cave Blanc de Noir', 100% Pinot Noir, with a golden colour in the glass, anis and ripe fruits in the mouth, is served with a trucha a la plancha, a tasteful salmon trout with chickpeas, a light tomatoe sauce and cumin, an exotic, delicious preparation.

CONTACT: CHANDON, Km 29,
RP 15 Agrelo, Luján de Cuyo 5509
Argentina



Duck pâté mousse & radicchio salad



Trucha a la plancha with chickpeas



Profiterol with dried tomatoes



served with a fruity sparkling Blanc de Noir

TERRAZAS DE LOS ANDES, WHERE THE EARTH MEETS THE SKY

We have the pleasure to be taken by Cristina, the hospitality manager of Terrazas de Los Andes, from the modern Chandon winery to the Bodega Terrazas de Los Andes, built in 1895 in a Spanish style with the historical name 'La Perla', founded by Miguel Sotero Arizu from Navarra /Spain and sold in the 1990ies to LVMH. After the visit in the cellar, designed with impressive round arches in red bricks and with a 'golden' freemason's symbol from the founder next to the stainless steel tanks, we are ready for the tasting with the winemaker Valeria Manzano.

THE TOP ASCENSION JOURNEY TASTING

The Ascension Journey tasting, a parcel wine tasting of high altitude wines from selected parcels in different altitudes and with different soils, to show the expression of high profile Malbec, the most exclusive Malbec of the Terrazas de los Andes. 90% from the grapes are from Uco Valley, grown in a semi-desertique & continental climate, with more sun exposure, hot winds and with water from the Andes plus drip irrigation. And as Valeria says, we have to consider that with every 100 m up in the Andes, the temperature drops 2°, what has obviously a big impact on the grapes and on the wines.

All the wines in the Ascension Journey are elaborated similarly, starting with the soft cellar work by gravity, with low intervention, aged 12 months in polished ceramic eggforms and in French big oak barrels new & used. The wines in the Ascension Journey tasting are all decanted.

Terrazas de los Andes, Parcel 10, Malbec 2021, from Los Cerezos vineyards in Las Compuertas/ Luján de Cuyo, at 1070 m altitude, close to the Andes foothills, 13,70%,

In the glass: full ruby red

On the nose: vanilla, red fruits

On the palate: red currant, cherries, with soft tannins



Bodega Terrazas de los Andes



with a Spanish style cellar



*with a freemason symbol
of the founder*



*with an elegant restaurant
& guesthouse*



Ascension journey tasting in the cellar

Terrazas de Los Andes, Parcel 2, Malbec 2021 from Los Castaños vineyards in Parajé Altamira / a top GI (Geographical Indication) in Uco Valley, at 1100 m altitude, close to a river, 13,70 %

In the glass: ruby red

On the nose: anís, herbal aromas

On the palate: plums, thyme, cinnamon, well balanced, with a refreshing long finish

Terrazas de Los Andes, Parcel 12, Malbec 2021 from Licán vineyards in Los Chacayes, another famous GI in Uco Valley at 1200 m altitude, 13,60%

In the glass: intense red

On the nose: citrus fruits

On the palate: black berries, light bitterness of yellow grapefruits, complex, juicy freshness, with a strong structure

Terrazas de Los Andes, Extremo, Malbec 2021, from El Espinillo vineyards in Gualtallará, GI from Uco Valley, at 1650 m altitude, from challenging vineyards, as explains Valeria, because of the frost. It is the highest producing vineyard in Mendoza.

Aging 12 months in 400 l oak barrels, 40% in clay amphorae, 12,90%

In the glass: garnet red

On the nose: Sage, rosemary

On the palate: red berries, strong tannins, vibrant acidity, with an intense fruity finish, a complex & balanced wine.

After the 'Ascension Journey' wines, we taste the iconic Grand Chardonnay 2023, showing a blend of terroirs, buttery & creamy in the mouth, with a great expression. All the vineyards at Terrazas are at the foot of the Andes: 'Where the Earth meets the Sky', as they say here...

CONTACT: TERRAZAS DE LOS ANDES,
Km 29, RP15, M 5509 AGRELO/ Mendoza
Argentina



*with winemaker Valeria
Manzano*



Terrazas de Los Andes Parcel 10



Herbal Terrazas de los Andes Parcel 2



Fresh Terrazas de los Andes Parcel 12



Top complex Terrazas de los Andes Extremo

The next day, after a healthy breakfast in the elegant guesthouse of the 'Terrazas', we prepare for the visit at Cheval des Andes.

VISIT AT CHEVAL DES ANDES WITH BORDEAUX-STYLE BLEND WINES

We are received by French Estate director Pierre Polbos for a visit in the vineyards and the tasting, with an interesting conversation, giving us an insight view about the water management in the extreme dryness of the continental climate in the region and about the use of meltwater of the Andean glaciers and water of the rivers to irrigate the vineyards, allowed exclusively with strict water rights regulations.

The story of Cheval des Andes, a French / Argentinian project, started in 1999 with a joint venture of Château Cheval Blanc of Bordeaux and Terrazas de Los Andes, inspired by the idea of its president Pierre Lurton, to produce Bordeaux-style blend wines in Mendoza. With predominantly the Malbec from Las Compuertas, a historical viticultural place, with the oldest terraces of Mendoza and with vineyards planted in 1929. For Pierre Polbos, formerly 20 years director of Château Cheval Blanc in Bordeaux and since 2025 director and winemaker in Cheval des Andes, the vision for the future could be a blend of Malbec, with 30% of Cabernet Sauvignon, with an optimal balance of freshness and fruitiness and with a high aging potential.

We enjoy a tasting of the vintages 2020, 2021 and 2022, showing the expression of Malbec, blended with Cabernet Sauvignon with the different climatic influences of the vintage.

Cheval des Andes 2020, a very hot and dry vintage, 49% Malbec, 49% Cabernet Sauvignon, 2% Petit Verdot, 13,80%

In the glass: deep ruby red

On the nose: bouquet of ripe fruits and spices

On the palate: blood orange, red currant with a powerful tannic structure in a long finish



Cheval des Andes



with an exquisite interior

Cheval des Andes 2021, a fresh and humid vintage, with 49% Malbec, 48% Cabernet Sauvignon, 3% Petit Verdot, 14,10%

In the glass: intense red

On the nose: floral, red berries

On the palate: ripe fruits, freshness of red berries, soft tannins

Cheval des Andes 2022, a vintage with frequent rainfall, 65 % Cabernet Sauvignon, 35% Malbec, 5% Petit Verdot, 14%, every plot is vinified separately and aging in different casks of 225 l and barrels of 400 l, in new and used oak

In the glass: dark violet

On the nose: raspberries, black currant

On the palate: spices, silky, fine tannins, elegant.

CONTACT: CHEVAL DES ANDES,
Sáenz Peña Callejón de la Reta s/n. Las
Compuertas-Luján de Cuyo Mendoza/
Argentina



*and with a fantastic view on the
Cordillera*



*Tasting with winemaker
Pierre Polbos*

EYE-CATCHING BODEGA SÉPTIMA

With more than four centuries of winemaking in Spain, Raventós Codorníu expended in the early 1990ies with their winery Artesia to Napa Valley and in 1999 to Luján de Cuyo in Mendoza. The Bodega Séptima, located in Agrelo, in a privileged area at the foothill of the Andes Mountains, at an altitude of 1000 m above sea level was built in 2001. With the European heritage and know-how passed on by the Raventós Codorníu family and with the idea to elaborate premium wines with respect for the terroir.

The impressive building of Bodega Séptima, beautifully integrated into the landscape and realized by famous architects Bórmida & Yanzón is inspired by the ancient pirca technique of stacking and fitting huge natural stones from the mountains and from the Mendoza river, allowing also a thermal isolation of the winery. No wonder that the eye-catching Bodega has been awarded as one of the most spectacular and elegant wineries of Argentina.

We meet Paloma Bigonen, the winemaker and Martina Lujan, the sommelière for a tour in the cellar and for the tasting. Paloma brings in new ideas and concepts in winemaking; this innovative style is expressed in the Confiado line, our first wine in the tasting.



Bodega Séptima

***built in pirca technique with rocks
from the Andes***



The vineyards



Visit with winemaker Paloma Bigonen (left) & Martina Lujan



The barrel cellar

THE TASTING

Séptima Confiado, the experimental line Serie 5, each year with a different composition, 85% Viognier verde, 15% Pinot Noir

In the glass: golden

On the nose: floral, ripe fruits

On the palate: rich sweet fruits, abricots, pomelo

Séptima 'Emblema' Sauvignon Blanc 2025, the modern fruity line from Uco Valley, 13,50%

Colour: light golden

On the nose: gooseberries

On the palate: creamy, light acidity, ripe yellow fruits

Séptima 'Obra' Reserva, Malbec 2024, this line highlights the grapes from the best terroirs, at 1100 m altitude, 10 months in second use French and American oak barrels, 14%

Colour: dark violet

On the nose: red currant & black berries

On the palate: plums, sauge, complex with a long finish

Séptima Gran Reserva Malbec 2021, 22 months in French and Hungarian oak barrels and 13 months in the bottle, limited edition, 15%

In the glass: dark brilliant red

On the nose: red berries

On the palate: sharp tannins, ripe fruits, a gastronomic wine



with a view

Big clay amphora



Séptima Confiado, experimental line Serie 5

*Séptima Gran Reserva 10 Barricas Cabernet Franc 2022, a limited edition of the 10 best barrels. The line 10 Barricas, with single varietal wines, is produced only in exceptional vintages, in a limited production of 3000 bottles, Colour: intense ruby red
On the nose: spices, nutmeg, black fruit, menthol
On the palate: sweet tannins, good structure, complex, freshness of red currant, fresh long, spices, our favorite wine of the tasting*

*Séptima 'Obra' Pinot Noir Reserva 2023, from Uco Valley high altitude of 1100 m, small production of 6000 bottles, 14,50%
Colour: garnet red
On the nose: almonds, nutty
On the palate: red cherries, soft tannins, marzipan, elegant*

*Séptima María Cordoníu Raventós Brut Nature, 80% Chardonnay, 20% Pinot Noir from Uco Valley. 12 months on the lees, traditional method
Colour: greenish, yellow
On the nose: toast, floral
On the palate: yellow fruits with a juicy freshness.*

We enjoy the sparkling in the top designed fusion food restaurant with mouthwatering tapas, before leaving to the charming 'Auberge du vin' located in the heart of the vineyards

CONTACT: BODEGA SÉPTIMA,
Ruta Nacional N° 7, km 1061, Agrelo/
Mendoza 5507



*The tasting with sommelière
Martina Lujan*



*Septima Emblema Sauvignon
Blanc 2025*



Septima Obra Reserva Malbec 2024



Séptima Gran Reserva Malbec 2021



Top Séptima 10 Barricas Cabernet Franc 2022



and a refreshing sparkling María Cordoniu



with a light lunch in the rustic chic restaurant

Spain Fusion: The Premium Experience in Brussels

by *Liliane Turmes*

After previous editions in Manila, Shanghai, Mexico City, Rio de Janeiro and Tokyo, Brussels is the last stop in this international series of Spain Fusion: The Premium Experience, bringing together Spanish top chefs, highlighting the haute Spanish gastronomy and the fine Spanish wine culture.

The event Spain Fusion: The Premium Experience in Brussels was organised by Vocento gastronomía and sponsored by FWS (Foods and Wines from Spain), with the idea to promote the best Spanish products worldwide, presented by the most prestigious chefs.

In awaiting with suspense the gastronomical dinner, on a warm Summer evening in Brussels, we are welcomed with a fresh and elegant cava 'Mestres Clos Nostre Senyor 2018' and a fruity 'Salía 2022' from Finca Sandoval and with a selection of artisanal cheeses, delicious caviar from sturgeon and famous Ibérico ham.

In the exceptional dinner to follow, 5 chefs, decorated with 11 Michelin stars, prepare their signature dishes, combined with top wines, selected by Master of Wines Fernando Mora.



Welcome to The Premium Experience in Brussels



with a fresh Cava Mestres Clos Nostros Senyor 2018 & a fruity Salía 2022 from Finca Sandoval



with artisanal cheeses



and delicious Jamón Ibérico



*The table dressed with red roses
& carnations*

THE PARTICIPATING CHEFS

Oriol Castro, chef at 'Disfrutar'*** in Barcelona, run by three chefs, who worked together at famous 'El Bulli' restaurant before they opened the 'Disfrutar' in Barcelona in 2014, with an avant-garde and experimental cuisine, awarded with three Michelin stars and recognized N° 1 in the World's 50 Best List in 2024.

Diego Guerrero, chef at 'DSTAgE'** in Madrid, the renowned Basque chef, working with various innovativ concepts and using unconventional ingredients, recognized with two Michelin stars and included in the 50 Best Discovery list.

Joel Castanyé, chef at 'La Boscana'** , Bellvis, Lleida, with a haute cuisine, based on local products and with the focus put on fruits, with two Michelin stars

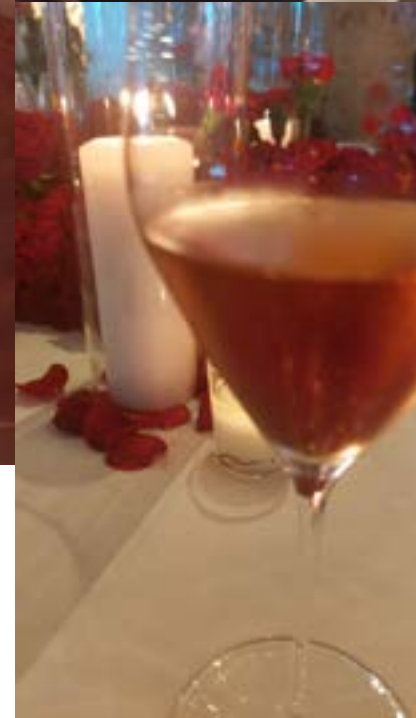
Javier Sanz & Juan Sahuquillo, chefs at OBA* in Casas-Ibañez, Albacete and at CEBO* in Madrid, both awarded with one Michelin star. They are the most influential young chefs in current Spanish high gastronomy, recognized internationally for their contemporary cuisine, based on traditional recipes.



The 5 chefs Oriol Castro, Diego Guerrero, Joel Castanyé, Javier Sanz & Juan Sahuquillo (from left to right)



*Cava Laietà
Rosé Gran
Reserva 2020*



*fresh, with an
amber-pink
colour*



*Amaranth Coral creation,
Polvóron & mushroom crisp by
Oriol Castro*



Frontonio La Loma & Los Santos 2020



*Artistic Vegetable Paintings by
Oriol Castro*

THE MAGIC MENU

Petrichor: a scent, a flavor, with the earthy smell of wet stone after rainfall and with the salted flavor of algae, presented on a seaweed sheet, by Diego Guerrero served with a Cava Laietà Rosé Gran Reserva 2020 Brut Nature, a sparkling with a pale amber-pink colour in the glass and with a juicy citrus fruit freshness on the palate.

Amaranth coral with oyster, caviar and codium seaweed emulsion, an appealing creation, combining an edible coral crisp made from amaranth grain, sturgeon and trout caviar and fresh oyster on a rich seaweed emulsion, with a savory mushroom crisp aside and a Tomato 'Polvorón' with tomato flakes and olive oil, pressed in the shape of a biscuit and topped with 'olive oil' caviar grains by Oriol Castro paired with the powerful creamy white 'La Loma & Los Santos 2020' from Bodegas Frontonio, with a brilliant straw yellow colour in the glass.

Vegetable paintings, on an artist like-palette with creams made with different natural ingredients for the various colours, like almonds for the white, spinach for the green, carrot and saffron for the orange, mushroom for the brown, beetroot for the red and spirulina for the blue colour. The idea is to mix these colourful splashes to a unique 'piece of art', a surprising presentation by Oriol Castro.

The 'Viñas Viejas Listán Blanco 2023' from Bodega Los Loros from Tenerife, a well structured, fresh, high altitude wine, from the Atlantic, underlines the experimental and ludic lightness of the vegetable paintings and also the Cod in Pil-Pil sauce, cod with corn, olive oil and garlic in a Basque sauce with peppers, in a minimalist presentation by Diego Guerrero.

Bluefin tuna fish with cherries and strawberries, cooked in low temperature, a beautiful combination of salted, sweet and fruity, by Joel Castanyé.

In perfect harmony with the top Belondrade y Lurton 2024, with herbal and salted notes, complex and long on the palate. The Goat colostrum, brown cheese and hazelnuts, a brown cheese pudding with goat milk, a sponge of bitter almonds and nuts, with meringue, a sweet dream by Javier Sanz y Juan Sahuquillo, a great pairing with the Macán Clásico 2020 of Vega Sicilia & Benjamin de Rothschild from the Rioja, a rich and fruity Tempranillo, with plums, ripe red and black berries in the mouth and with a strong tannic structure. And an excellent finish for this marvellous gastronomic 'Premium Experience'.



***Bodega Los Loros Viñas Viejas
Listán Blanco***



***Cod in Pil-Pil sauce in a
minimalist style by Diego
Guerrero***



Top Belondrade y Lurton 2024



*Bluefin tuna fish with fruits by
Joel Castanyé*



*Macán Clásico 2020 Vega Sicilia
& Benjamin de Rotschild*

Impressum

Based on an idea by Romain Batya



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