

Enjoy The Holidays With A Twist On Classic Celebrations

(NAPSA)—Another spirited holiday has arrived, heralding months of twinkling lights, festive celebrations and delicious food. As festivities begin and hosts contemplate their holiday menus, it's important to remember that a bountiful holiday table deserves to be paired with a bright and crowd-pleasing wine.

Wine and food lovers can kick off their celebrations this year on the third Thursday of November, the official release of Beaujolais Nouveau, the first wine of the harvest. The bright berry flavors of Georges Duboeuf Beaujolais Nouveau (\$11) evoke joy and pair perfectly with almost any holiday dish, from rib roast to a brimming bowl of mashed potatoes.

To add a twist to classic holiday celebrations, incorporate the revelry of the French harvest into the merriment using the following tips:

- Wondering how much wine to buy? A good rule of thumb is one serving per hour per person.

- For background music, choose elegant French jazz or classic artists such as Edith Piaf or Josephine Baker.

- Accent the wine's freshness by serving it slightly chilled.

- Decorate with vintage travel posters of lush vineyards and quaint cobblestoned market squares, like those found in Beaujolais.

- To give your table that wow factor, use a beautiful bowl overflowing with grapes as the centerpiece.

- Holiday foods pair beautifully with Beaujolais Nouveau. Serve a range of cheeses and charcuterie. To please a large crowd, complete your holiday table with this Maple Rib Roast recipe:

Maple Rib Roast *Servings: 12 portions*

- 5-lb rib roast, bone in**
- Salt and pepper to taste**
- ½ cup pure Canadian maple syrup**



Starting on November 20, in homes, restaurants, bars and bistros around the world, corks pop on the season's first bottles of Beaujolais Nouveau, and continue to add joy throughout the holiday season.

- ½ cup Dijon mustard**
- 2 T fresh rosemary, finely chopped**
- 2 T fresh thyme, finely chopped**
- 2 T fresh black pepper, roughly ground**
- Store-bought bordelaise sauce**

Preheat oven to 400° F. Place roast bones side up in roasting pan. Score fat with knife. Season well with salt and pepper. Cover ends of bones with foil. In bowl, combine maple syrup and mustard; baste roast. Separately, combine herbs and pepper; season roast. Roast for 30 minutes; reduce to 300° F and cook for 2 hours for rare doneness. Wrap in foil and let rest for 10 minutes. Carve and serve with bordelaise sauce.

Recipe: Pure Canadian Maple Syrup (www.purecanadamaple.com)

Learn More

Visit www.duboeuf.com for more information.