



De Maison Selections

WINE FROM SPAIN | RUEDA

Tresolmos Verdejo Lías Rueda 2024 Garciarévalo

The verdejo vineyards that make Tresolmos are located near the confluence of the rivers Adaja and Eresma, where an exceptional microclimate provides temperatures up to five degrees cooler than the surrounding area. This zone also offers a big climatic difference between daytime and nighttime temperatures, which is key for retaining acidity. Far from the expected arid environment here in western Castilla y León, this location, at an elevation of 730m and within a pine forest, provides ideal conditions for growing beautiful, fresh verdejo grapes.

The unique qualities of these vineyard sites are also evident in the soils, which differ from most other areas of Rueda. The soil here is extremely sandy and low in organic material, allowing for excellent drainage and permitting of wide diurnal shifts due to sand's quick release of heat at night. These factors allow their wines to be ripe yet incredibly fresh, with exceptional acidity for the warm Rueda region. It has also aided them in their conversion to fully organic viticulture, for which they were certified in 2020. As one depends on the other, their organic farming has enabled them to encourage their native yeast colonies in the vineyard, with the goal of adding complexity to their fermentations.

The high quality of Garciarévalo wines is also due to the superior clonal diversity found in their old bush-trained vines. The leaves on the old clones are much smaller, and the bunches are tighter and more compact with a distinctly darker green color than what is found in modern clones. These grapes are the older, pre-industrial verdejo with thicker skins, yielding wines of character and quality. Oenologist & winemaker Reyes Martínez Sagarra only utilizes these ancestral clones when replanting vineyards, ensuring a legacy of resilient grapes that elicit complex wines. Garciarévalo continues to improve with each vintage, leading the Rueda region in a fresh, quality-driven direction, as accolades roll in year over year. Tresolmos offers outstanding, unbeatable value in the world of white wine.



VINIFICATION | After spontaneous fermentation with native yeasts in temperature-controlled stainless steel tanks, the wine is aged six months on the lees with bâtonnage before bottling.

RUEDA

SITE: Matapozuelos **ELEVATION:** 730m

GRAPES: 100% Verdejo **VINE AGE:** 30+ years old **SOIL:** Sand

FERMENTATION: Spontaneous fermentation with native yeasts in stainless steel

AGING: Six months on the lees

FARMING: Certified Organic **VEGAN:** Yes

AVAILABLE IN 750mL bottles and 20L kegs



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WINE FROM FRANCE | BURGUNDY – MÂCONNAIS

Bourgogne Blanc 2023 | Domaine Couturier

Domaine Couturier was started in 2005 by the legendary Marcel Couturier, who comes from a long line of vigneron in the southern Mâconnais, working in conjunction with the next generation of the family domain: his daughter Cladie and son Auxence. The winery is located in the commune of Fuissé, overlooking the village of Loché and the great plain of Bresse. Their vineyards are located within a fault zone, meaning several different soil types exist close to one another within a small area. It is an exceptional area for producing complex and exciting chardonnay. After an incredible amount of hard work in the vineyards and gradual expansion by Marcel, the Domaine is now considered a key reference point in all the appellations of the southern Mâconnais.

In total, Domaine Couturier farms 11 hectares of chardonnay vineyards in multiple appellations surrounding the village of Loché in the Mâconnais region of southern Burgundy. Most of their vines are quite old, with many parcels exceeding 70 years of age. The family has always had a vineyard-first philosophy, which is exemplified by the dirt-stained hands of Marcel, a man who has lived his life working the vineyards of southern Burgundy. They use a number of methods to protect the grapes as they develop, such as braiding the vines in warm years to keep them in the shade, and rigorous pruning in rainy years to avoid rot.

With the arrival of Auxence Couturier in the vineyards, the Domaine was certified organic (Ecocert, 2021) and certified biodynamic (Demeter, 2022) methods. The hardworking father and son team incorporate regenerative practices, working their soils with ground cover between rows to revitalize the hard, poor, clay soils, which greatly benefit from the aeration and the introduction of organic materials. Biodynamic compost, made at the estate with grape marc and horse and cattle manure, is added to the green compost planted between the rows to improve the soils. This method provides a significant supply of naturally occurring nitrogen and humus, due to the mix of cover crops planted between the rows (clover, field pea, radish, fava bean, and rye). The cover crops also serve to lower the ground temperature near the vines up to ten degrees in the heat of summer, which makes a big difference in preserving acidity in chardonnay. The goal is always to have the most outstanding healthy soil and natural conditions to produce exceptional, refined fruit with a balanced structure and the ability to age for a decade or more.

Domaine Couturier builds their wines for the long haul, which has been demonstrated by Marcel on many occasions by opening 10-to-15 year verticals of even their most humble appellations, making one thing clear—these wines are made to impress for many years to come. The domaine drives this point home by bottling with top-grade natural corks that are primed for a long voyage in the cellar.

Domaine Couturier Bourgogne Blanc is made from an average of 15- to 20-year-old vines planted in vineyards near village of Loché in the Mâconnais region of southern Burgundy, where soils consist of a schist topsoil with calcareous clay subsoil and lots of limestone—the ideal circumstances for elegant, vivacious chardonnay wines. Couturier Bourgogne Blanc has a nose reminiscent of spring, with its sweet scents of lime blossom and chamomile, and aromas of ripe, fresh yellow fruit. On the palate, it's pure indulgence; full-bodied and fleshy, underlined by a fine, racy acidity; a wine full of juicy, fresh fruit and an incredible finish.



BOURGOGNE

ELEVATION: 200m **GRAPES:** Chardonnay **VINE AGE:** 15-20 years old

SOIL: Schist topsoil with calcareous clay subsoil

VINIFICATION: Handpicked, whole bunches are pressed with two days of static settling to remove solids. Spontaneous alcoholic fermentation with ambient yeasts in used French Burgundy barrels (10-to-15 years-old). Malolactic fermentation is spontaneous in the same barrel.

AGING: 8 months in fermentation barrel without *bâtonnage*. Racked once prior to bottling

FARMING: Certified Organic, Certified Biodynamic **FINING/FILTRATION:** Unfiltered, light filtration before bottling

SO₂: 14g/L **VEGAN:** Yes