Nov '26 WINE FAM

Happy Holidays Fam!

November feels like the perfect month to spend some time in Beaujolais. Few regions make wines that feel so naturally at home at a holiday table. Beaujolais can be joyful without being simple, serious without being heavy, and remarkably flexible with food. It is a place where freshness matters just as much as depth, and where Gamay can move from bright, floral, immediately delicious wines to structured cru bottlings capable of developing beautifully with age.

Beaujolais sits just south of Burgundy, but it has a personality all its own. Gamay is the defining red grape, particularly in the granite-rich hills of the north, while Chardonnay accounts for the region's much smaller production of Beaujolais Blanc. The ten crus of northern Beaujolais put special emphasis on place. Fleurie is celebrated for fragrance and finesse, while Moulin-à-Vent is known for firmer structure and an ability to age. That range is exactly what makes the region so compelling.

It is also exactly what makes these wines so useful during the holidays. Bright acidity keeps rich food lively, moderate tannin works with poultry and pork, and Gamay's red-fruit and savory character can bridge everything from cranberry and herbs to mushrooms, charcuterie, and roasted vegetables. Chardonnay gives us a fresh white option for seafood, creamy dishes, and the early courses of a long meal.

This month's four bottles show four very different sides of Beaujolais: Chermette's vivid Les Griottes Rosé, Grégoire Hoppenot's mineral-driven Beaujolais Blanc, Jean-Paul Dubost's structured En Brenay Moulin-à-Vent, and Domaine de la Grand'Cour's soulful Fleurie. These are wines made for passing plates, lingering at the table, and opening one more bottle.

We're thrilled to share them with you. Happy Thanksgiving, happy holidays, and cheers to a table full of good food, good wine, and good people.

Cheers!

Mike Luther

owner/executive chef

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Domaines Chermette - Beaujolais

Les Griottes Rosé (2025)

100% Gamay

The Chermette family has become one of the reference points for traditional Beaujolais. Les Griottes Rosé takes Gamay in a wonderfully bright direction: pale, dry, energetic, and built around the grape's naturally vivid red-fruit character. It is the kind of bottle that can begin a holiday gathering as an aperitif and still make sense once food reaches the table.

In the Glass. Crushed red currant, wild strawberry, Rainier cherry, dried rose petal, and grapefruit peel, with a faint peppery and mineral edge.

On the Palate. Light-bodied and nervy, with tart cherry and cranberry carried by racy acidity. Citrus pith and a subtle mineral bitterness give the mid-palate definition and keep the fruit precise rather than sweet.

The Finish. Brisk, dry, and refreshing, with sour cherry, grapefruit peel, and a touch of white pepper lingering at the close.

Why We Love It. It shows just how versatile Gamay can be. This is rosé with enough personality for the table but enough freshness to pour before dinner. On a holiday spread, that flexibility is invaluable.

Pairing at the Table. Deviled eggs. Smoked salmon. Turkey with cranberry relish. Glazed ham. Butternut squash. Soft cheeses. Charcuterie.

Enjoy. Serve well chilled and drink now for its energy and freshness.

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Domaine Grégoire Hoppenot - Beaujolais

Beaujolais Blanc (2024)

100% Chardonnay

Beaujolais Blanc represents a small but fascinating side of the region. Hoppenot sources Chardonnay from northern Beaujolais vineyards on clay and limestone, producing a white built around brightness, tension, and a distinctly saline finish. It gives this month's set a white-wine counterpoint without losing the freshness that ties the entire lineup together.

In the Glass. Bright citrus, baked apple, quince, and a touch of pineapple, with a clean mineral character underneath.

On the Palate. Medium-bodied and precise. Orchard fruit and citrus move through a firm line of acidity, giving the wine texture without heaviness.

The Finish. Long, saline, and mineral-driven, with citrus and apple carrying through the close.

Why We Love It. It is a reminder that Beaujolais is more than Gamay. The combination of Chardonnay, limestone and clay, and a restrained style makes this a terrific holiday white: fresh enough for seafood, substantial enough for the main table.

Pairing at the Table. Roasted white fish. Shellfish. Turkey breast. Creamed leeks. Gruyère gratin. Roasted winter squash.

Enjoy. Drink now through 2028 for its bright fruit and tension.

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Jean-Paul Dubost - Moulin-à-Vent

En Brenay (2021)

100% Gamay

Moulin-à-Vent is one of the most structured expressions of Beaujolais, and En Brenay shows why. Dubost works with 60-year-old Gamay vines in the En Brenay lieu-dit at the southern end of the cru, where manganese, granite, and iron-rich schist help produce a wine with real depth and shape. Whole clusters undergo carbonic maceration, and the wine is raised in a combination of tank and older 500-liter barrels.

In the Glass. Cherry, wild strawberry, red currant, sandalwood, violets, pink peppercorn, and sweet spice, with an earthy mineral note beneath the fruit.

On the Palate. Medium-bodied, silky, and surprisingly powerful. Succulent red fruit is framed by a chalky, iron-toned structure that gives the wine more grip than its brightness initially suggests.

The Finish. Long and savory, with red fruit, spice, and mineral structure tapering into a succulent close.

Why We Love It. This is the bottle that shows the serious side of Gamay. It still has Beaujolais' natural generosity, but there is enough structure and depth here for roast meats and the richer end of the holiday table.

Pairing at the Table. Prime rib. Beef tenderloin. Duck. Mushroom stuffing. Roast pork. Braised short ribs.

Enjoy. Drink now with a short decant, or continue to cellar as the savory character develops.

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Domaine de la Grand'Cour - Fleurie

Clos de la Grand'Cour (2023)

100% Gamay

Jean-Louis Dutraive's Clos de la Grand'Cour comes from the estate's walled monopole in Fleurie. The site's granite soils and organically farmed Gamay produce a wine that combines Fleurie's fragrance with more structure than the appellation's delicate reputation might suggest. The 2023 is red-fruited, floral, mineral, and beautifully suited to a table full of savory holiday dishes.

In the Glass. Dark cherry, strawberry, violets, orange peel, hibiscus, rose petal, and gentle spice.

On the Palate. Barely medium-bodied but firmly structured, with juicy red fruit, bright acidity, fine tannins, and a graphite-like mineral thread.

The Finish. Long, clean, and persistent, with wet-stone minerality and red fruit carrying through the close.

Why We Love It. Fleurie can be graceful without being fragile. This wine has perfume and lift, but the tannic core and mineral backbone give it enough presence for turkey, pork, mushrooms, and all the savory flavors of a holiday table.

Pairing at the Table. Herb-roasted turkey. Pork loin. Wild mushrooms. Sage stuffing. Cranberry relish. Brie and triple-cream cheeses.

Enjoy. Delicious now with air; its structure also rewards a little patience in the cellar.

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Holiday Pairing Recipe

Herb-Roasted Turkey Breast with Apple-Sage Pan Jus

Pair With: Domaine de la Grand'Cour Fleurie (2023)

Fleurie's red fruit, floral lift, acidity, and fine tannin are almost tailor-made for roast turkey. Sage and thyme pick up the wine's savory side, while apple in the jus creates a bridge to its bright fruit.

Ingredients

- 1 bone-in turkey breast, 5-6 lb
- 2 tbsp olive oil
- 1 tbsp kosher salt
- 1 tsp freshly ground black pepper
- 1 tbsp chopped fresh sage
- 1 tbsp chopped fresh thyme
- 1 crisp apple, diced
- 1 large shallot, sliced
- 1 cup chicken or turkey stock
- 1 tbsp unsalted butter, optional

Method

1. Heat oven to 375°F. Pat the turkey dry. Rub with olive oil, salt, pepper, sage, and thyme.
2. Scatter apple and shallot in a roasting pan and set the turkey breast over them.
3. Roast until the thickest part reaches 160°F, approximately 75-90 minutes depending on size.
4. Transfer turkey to a cutting board and rest 20 minutes.
5. Set the roasting pan over medium heat, add stock, and scrape up the browned bits. Simmer until lightly reduced.
6. Strain the jus, whisk in butter if desired, adjust seasoning, and serve with sliced turkey.

Why It Works. The wine has enough structure for roasted poultry but stays fresh beside stuffing, cranberry, herbs, and the other competing flavors that make a holiday plate difficult to pair.

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Holiday Pairing Recipe

Red Wine Braised Beef Short Ribs

Pair With: Jean-Paul Dubost En Brenay Moulin-à-Vent (2021)

En Brenay has the depth and savory structure for slow-braised beef, but its Gamay freshness keeps the combination from becoming heavy. Mushrooms or a celery-root purée alongside would make the pairing even more complete.

Ingredients

- 4 lb bone-in beef short ribs
- Kosher salt and freshly ground black pepper
- 2 tbsp neutral oil
- 1 yellow onion, diced
- 2 carrots, diced
- 2 celery ribs, diced
- 4 garlic cloves, crushed
- 2 cups dry red wine
- 3 cups beef stock
- 2 thyme sprigs
- 1 bay leaf

Method

1. Heat oven to 325°F. Season the short ribs generously with salt and pepper.
2. Heat oil in a Dutch oven and sear ribs deeply on all sides. Remove to a plate.
3. Add onion, carrot, and celery and cook until well browned. Add garlic and cook briefly.
4. Add wine, scrape the pot thoroughly, and reduce by about half.
5. Return ribs to the pot. Add stock, thyme, and bay leaf. Liquid should come roughly two-thirds of the way up the meat.
6. Cover and braise until fork-tender, about 3 hours.
7. Remove ribs, skim excess fat, and reduce the braising liquid to a glossy sauce. Adjust seasoning and serve.

Why It Works. Moulin-à-Vent's red fruit and spice meet the caramelized beef, while its acidity and mineral structure cut through the richness of the braise.