

# Couly-Dutheil Les Moulins de Turquant Chenin Blanc, 2018

Couly-Dutheil has been well known for the quality of its wines served at the most prestigious tables in France, since 1921. The House of Couly-Dutheil has become over the years a great name for the Chenin Blanc grape. Today, Couly-Dutheil remains a family house owned by the third and fourth generation.

This lovely dry white wine comes from the Samur region of the Loire Valley, in France. It contains 100% Chenin Blanc grapes, and is aged on its grape skins for about 5 months in stainless steel vats. The texture is smooth, bordering on oily, but the acidity still leaves a mouthwatering finish. The flavors of lemon and yellow plum, ripe pear, and candied ginger, are complimented by mineral and floral notes.

We adore this style of wine, and this grape in particular. The mouthfeel has a bit of traction, making it a fabulous food wine. The dryness mingles with an ever-so-slight touch of richness, making the finish long and elegant. We're excited for you to get to know the Chenin Blanc grape, with this worthy winemaker's offering.

## Pairing:

This is just a perfect summer wine with worldwide drink Chenin Blanc day being June 19<sup>th</sup> (pretty close to the start of summer!). With summer, we think lighter fare or maybe some grilling, so to that end this wine would lend itself well to lightly grilled shrimp or fish tacos with some salsa verde, avocado, and plenty of lime squeezed over top!

# Domaine du Moulin Gaillac Cuvee Florentin, 2014

This wine comes from the region of Gaillac, in SW France. Gaillac is the second oldest wine growing region in France, and has had vineyards since before the birth of Christ. For three centuries, the Hirissou family has owned and operated vineyards in Gaillac.

Here's a grape we've never showcased before; Braucol. These grapes are grown on the left bank of the Tarn river, where the soils are comprised of pebbles, gravels, and sand, ideal for bringing out its full potential.

The 2014 vintage is a dark colored wine, powerful, dense, and rustic. With a fine perfumed character, with blackcurrant, raspberry, crumpled leaves and red pepper. it is rich with highly concentrated black fruits. It is impressive, intense, ripe and darkly structured, with a firm long-lasting aftertaste. We highly recommend decanting this for a couple hours before enjoying. Once you do, you'll be in for a uniquely bold and tasty experience.

## Pairing:

Keeping with the summer theme and the time recommended for decanting this wine. Make it your summer dinner party wine and pair it with some lovely grilled red meat. Maybe a tri-tip done Santa Maria style? Either way take your time with it and make it the centerpiece of a fabulous summer evening.

# La Bastide St Dominique Chateauneuf du Pape, 2011

La Bastide Saint Dominique estate lies right in the foothills of Chateauneuf du Pape, (Southern Rhone valley, France). The estate enjoys optimal climate with the unique warm wind and very hot and dry summers. Yields are intentionally low, as the entire estate is carefully harvested by hand.

What makes Chateauneuf du Pape (CDP) wines unique is the soil. Red clay, limestone and most importantly galets, or 'pudding stones' are integral for CDP's impressive personality. These large round pebbles absorb the sun's heat by day and release it overnight, thus helping ripen grapes to produce wines, of generally high alcohol. The grapes (primarily Grenache and Syrah), which make-up almost 90% of this delicious juice, are complimented with a small amount of Mourvèdre, and a handful of Cinsault.

Intense ruby color with purple tints. Ripe nose of jammy red fruits, kirsch (cherry) liqueur and black berries. After a few brisk swirls in your glass, more complexity evokes with notes of pepper, cardamom and resinous pine forest. The mouthfeel is full-bodied and elegant tannins.

It's no secret we really do adore Chateauneuf du Pape wines! When we found this diamond, we basically bought the remaining stock. This 10 year- old beauty can be enjoyed now, or cellared for another year. We ask, "What are you waiting for?"

## Pairing:

Try this wine with roasted and spiced vegetable-driven dishes like Moroccan chicken tagine with olives, lamb dolma (Turkish lamb-stuffed peppers), or smoky cauliflower steaks.

# Rodolphe Demougeot Bourgogne Pinot Noir Vieille Vigne 2017

Burgundy. Birthplace of Pinot Noir, and still home to some of the greatest expressions of that grape in the world. It would be redundant in the extreme to add more to the extraordinary amount that has already been written around the region. It was a pleasant find to add this particular wine this month, as prices for Burgundian Pinot Noir have continued, and will continue to rise for the foreseeable future. Blame Napoleon. Really! Because of the changes to inheritance laws following the Napoleonic Wars of the early 19th century, all land in Burgundy had to be equally divided amongst the surviving children of the owner. Then that smaller plot had to be divided amongst all of the subsequent generation's children, creating even smaller plots. You can see how after a few generations, some producers have very small plots indeed. In a time where so much concentration is on increasing production, these small plots are great for displaying the unique terroir that makes Burgundy the home of the greatest Pinot Noir in the world.

Enter Rodolphe Demougeot. He took over the family domaine in 1992, and has added to it in small amounts ever since. As discussed above, with concentration around the world increasingly on escalating production, Rodolphe Demougeot has seemingly gone back in time. Starting by removing all synthetic herbicides, pesticides, and fertilizers from the vineyards, he has continued to use traditional methods of production, including the use of horse plows on the Premier Cru plots of the family lands. This leads to a very expressive wine on the nose.

It's a privilege to bring you this wine, as the land on which it is grown falls entirely in Chassagne-Montrachet. If you've heard of the region, then you know that it is famous the world over for the quality of its amazing white wines. That's what makes this wine such a diamond. Reds from Chassagne-Montrachet are not unheard of, but they are rare to find, especially ones with more than 50 years in the vines (these were planted in 1961!). The soil is rich in limestone, clay, and sand, lending its character to this Pinot in the form of minerality and a medium body that is very elegant. The wine spends only 10-11 months on oak, almost none of that new, so there is very little effect on the palate from the barrel aging, leaving a pure expression of grape and soil.

This wine is throwback in a lot of ways, to a time before a great deal of the industrial production that strips character from so many modern wines. As mentioned, the nose is expressive. The use of natural fertilizers lend a pungency upon opening that caught us a little off guard. We use the term 'barnyard' to describe that nose, and it is an apt description for this wine. Fear not, though! Give this wine 15 minutes in a decanter, or half an hour standing open, and that initial burst levels out, leaving a really beautiful wine that is well deserving of its place in this month's group. You can drink it now, and we recommend decanting it if you do, but this wine also has a solid 3-5 years in the bottle if you would like to cellar it.

#### Pairing:

A surprising twist might be that this wine will play nicely with spices. So, think of something simple like maybe a stir fry like Mongolian Beef. This pinot noir with cherry flavors and pleasing aromatics won't overwhelm bright notes of the soy sauce and ginger. Enjoy!