

# The Lusch List

UNIQUE WINE RECOMMENDATIONS & EXPERIENCES



Location. Location. Location. Heavily influenced by the Atlantic Ocean and its maritime climate, the wines of Bordeaux are legendary, coveted and historic. But what really helped spread the word around the world was the fact that Bordeaux was a major port city for centuries. Local winemakers used the wealthy merchants that filled the port as their personal PR agents. They would give them wine to take home and found that they would return again and again for more. Bordeaux's acclaim spread quickly which strengthened its reputation as one of the fine wines of the higher class. Luckily for us, Bordeaux's popularity has allowed all levels of quality and price to be produced.

So...where to begin? There is so much to cover and it can be a bit daunting. Let's kick off our journey with a white wine from Bordeaux. Did you know until the late 1950's, almost 50% of all wine produced in Bordeaux was white wine? It wasn't until the 1970's that the signature red blends really rose in popularity. Typically a blend of Semillon and Sauvignon Blanc, Bordeaux Blanc's are an incredible value and the perfect wine to transition into the fall season.

**The Wine:** [Chateau Ducasse Blanc, 2019, Graves, Bordeaux, France](#)

**Where I Purchased:** [Pogo's](#)

**Cost:** \$20

Bordeaux, the largest wine growing region in southeastern France, is where Sauvignon Blanc originated. In fact, it is older than Cabernet Sauvignon. The region is divided by the Gironde estuary creating two banks, a left bank and a right bank. When we talk about the red wines from Bordeaux, the winery's location on either bank determines the proportion of Merlot to Cabernet inside. Generally speaking, the Left Bank is more Cabernet dominant and the Right Bank is more Merlot dominate. But when discussing the white wines of Bordeaux, we divide them into 2 categories: sweet and dry. Sauternes (the sweet) might be familiar to most, but the dry wines from regions like Pessac-Leognan, Graves, and Entre-Deux-Mers might be less known. What you need to know is these dry styles of wines are complex, aromatic, and age-worthy. Their high acidity and fresh, citrus profile make them excellent accompaniments with food. While the production is low in the region, much of what is produced is quite good and you have to worry less about vintage variation like you do with the reds.

Chateau Ducasse is owned and operated by Herve Dubourdieu who also owns Roumieu-Lacoste and Chateau Gravelle-Lacoste. He produces Sauternes wines (a French sweet wine that has been affected by Botrytis cinerea, also known as noble rot) along with various Bordeaux Blanc wines in the Sauternes and Graves appellations. He is described as a meticulous person who keeps his vineyards and wineries in perfect condition. The wines he produces showcases his focus and ferocious perfectionism.

**Tasting Notes:**

**60% Semillon, 35% Sauvignon Blanc, 5% Muscadelle**

**Style:** dry, fruity, luscious yet crisp

**Nose:** tropical fruit, lime, mineral

**Palate:** pear, citrus, grassy notes

**Finish:** dry, chalky, clean acidity

**Pairing:**

White Bordeaux works with a variety of white-based foods...pasta, fish, shellfish, chicken, pork, veal. Add rich and flavorful elements like a beurre blanc, cream, garlic, pesto, as well as acidic ingredients like goat cheese or citrus. Dish ideas to consider: basil pesto pasta, halibut with beurre blanc, garlicky prawns, or a veal chop with tarragon cream.

**Where to buy:**

Pogo's is an independently owned and managed wine & spirits shop at the corner of Lovers Lane and Inwood in Dallas. From small name wine producers to locally distilled spirits and craft brews, Pogo's team is educated and dedicated to helping you make the best selections for your consumption needs. Seriously, this team can help you find whatever your heart desires. Plus, they deliver!

Until next time!  
Courtney  
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