

APRIL 2023 CLUB SELECTION



2022 LA FOUQUETTE *CUVÉE JULIAN* ROSÉ CÔTES DE PROVENCE AOP, FRANCE



Founded in 1946, Domaine de la Fouquette is a family-owned estate located on a forested plain amidst the Massif des Maures mountains, in the heart of the Côtes de Provence appellation. First known for producing robust red wines with round but assertive tannins, the estate quickly developed techniques to deliver fresh and fruity rosés with the arrival in 1994 of the consultant oenologist Bruno Tringali. Today, Isabelle Daziano represents the third generation of her family to make wine at the domaine. She and her husband Jean-Pierre took over the winery in 2009, after tiring of their careers in the pharmaceutical and biomedical industries, respectively. The couple immediately converted the 51-acre estate to organic farming practices, eventually gaining Biodynamic certification. This assists in preserving the domaine's biodiverse landscape, made up of umbrella pines, cork oaks and chestnut groves and in which nearly 180 protected species coexist. Additionally, the duo assists Isabelle's parents with La Fouquette's charming auberge. Here they entertain guests at the 45-seat farmhouse restaurant, serving traditional Provençal recipes handed down from Isabelle's grand-mère, and made exclusively from locally grown ingredients.



Not surprisingly, Domaine de la Fouquette's winemaking philosophy is minimal intervention. The *Cuvée Julian* is a dry rosé comprised of 75% Grenache, 20% Rolle (Vermentino) and 5% Cinsault. The grapes were harvested in the early morning, between 4am and 7am, when the temperature was the lowest, to avoid extracting too much color and maintain the grapes' naturally fresh aromatics. After sorting, the grapes were gently pressed; the juice was cooled then fermented entirely in temperature-controlled stainless-steel tanks.



Pale peach colored hue. Aromas of dried raspberries and pink grapefruit peel. The medium bodied palate shows flavors of red berries, sour orange, citrus pith and roses. Nicely balanced acid, with a solid mineral core and a touch of spice on the finish.

R O S É C L U B



- RETAIL: \$20.50
WINE CLUB MEMBER: \$17.43
- SUGGESTED RECIPE: Avocado, Shrimp & Endive Salad

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2022 ERIC POLI NIELLUCCIU ROSÉ ILE DE BEAUTÉ IGP, CORSICA, FRANCE



The name Eric Poli is almost synonymous with Corsican wine. In addition to working as director at Domaine de Piana (his family's 75-acre estate on Corsica's East Coast), he also makes the wines for his wife's family estate—Clos Teddi, and Clos Alivu. In 2005 Eric bought 74 acres of old-vine Niellucciu (Sangiovese) and Vermentino in the heart of Patrimonio (the oldest appellation on the mountainous island of Corsica) and 108 acres just outside his hometown of Linguizzetta, and established Domaine Poli. Today, he not only manages his eponymic label, but continues to oversee production at Domaine de Piana, Clos Teddi and Clos Alivu—making the wines for all three.



Eric farms his vines organically, though without certification. Niellucciu thrives on the island of Corsica and although yields are limited, results in wines with more freshness and finesse than those made from its Tuscan cousin. This medium bodied Rosé was made from 100% estate grown Niellucciu from the Ile de Beauté IGP. The grapes were vinified in the traditional saignée method, in stainless steel, and with malolactic fermentation.



Light pastel pink color. Enticing aromas of ripe tropical fruit laced with violets. The palate is bright and layered, with tart flavors of rhubarb, wild strawberries, passion fruit, guava. Easy drinking, with juicy red berries, mouthwatering acidity and a wet stone mineral note all the way through the finish.



R O S É C L U B



- RETAIL: \$19.50
WINE CLUB MEMBER: \$16.58
- SUGGESTED RECIPE: Saucisson & Crudités