

JUNE 2021 CLUB SELECTIONS



2020 LA DOMITIENNE GRENACHE GRIS SAINT-GUILHEM-LE-DÉSERT IGP, LANGUEDOC, FRANCE



Saint-Guilhem-le-Désert is a commune in the Hérault department in the Occitanie region in southern France. Situated in the narrow valley of the Gellone river where it meets the steep-sided gorge of the Hérault river, Saint-Guilhem-le-Désert is essentially a medieval village located on the Chemin de St-Jacques pilgrim route to Santiago de Compostella. Jeff Welburn owns La Domitienne--from the Latin Via Domitia—the road linking ancient Rome with Cadiz, Spain. This historic route allowed the Romans to control all of southern Gaul (modern day France). Production is carried out in a local co-op shared by many of the local growers.



The lovely rosé is made from 100% Grenache Gris from 25-year-old sustainably farmed vines. After harvest, the grapes underwent a 20-day fermentation in temperature-controlled tanks with indigenous yeast. The resulting wine was aged in a combination of cement and stainless-steel before being bottled with minimal SO2 in early January.



Pale, translucent pink. Intense tropical aromatics of papaya and dragon fruit. Bright fruity flavors of fresh papaya and ripe mandarin. A perfect accompaniment to hot summer days!



R O S É S E L E C T I O N

■ SUGGESTED RECIPE: Maryland Crab Cakes



■ RETAIL: \$14.50
WINE CLUB MEMBER: \$12.33

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2020 DOMAINE DE LA VILLAUDIÈRE ROSÉ, SANCERRE AOC LOIRE VALLEY, FRANCE

This family estate is surrounded by vineyards and overlooks the charming village of Verdigny, offering stunning views of the famous Sancerre hill. For generations the Reverdy family has cultivated this 15 hectare vineyard. Today Jean-Marie Reverdy manages the flourishing Domaine de la Villaudière with his wife, Catherine and their son, now winemaker, Guillaume. Their youngest son, Baptiste, also shares a love of wine, and plans to play his part in the family business when his studies are finished.

The Reverdy family strongly believes in tradition and managing their production with patience and deep respect for the land. They produce all three of the wines authorized in Sancerre, white, rosé, and red, with the white being produced exclusively from Sauvignon Blanc, and both red and rosé made from Pinot Noir. Many of the vines are now 40 years of age and reaching the pinnacle of their quality potential. 50% are planted in clay-limestone soil locally referred to as “Terres Blanches” and the other 50% in dry, stony limestone soil called “Caillotes”.

The vines selected for this rosé are around twenty years of age and enjoy an easterly exposure, where ripening is slow and gradual. The vines are partially thinned in July to maintain good health throughout the growing cycle and obtain good maturity. The Pinot Noir grapes are usually harvested early to retain the freshness and acidity essential for a good rosé.

This Sancerre rosé was obtained 60% from direct pressing and 40% bled juice. The bled juice was drawn off after a light maceration to obtain the desired pale salmon color. After settling for 12 to 24 hours, the must was placed in stainless steel, temperature-controlled tanks where fermentation took place at between 59°F and 68°F. At the end of fermentation, the wine was racked off the lees. To preserve freshness and lively acidity, bottling was carried out early in the year after clarification and cold-stabilization.

Bright pink hue with salmon highlights. Enticing bouquet of juicy red fruits. The palate is bursting with tart strawberry and raspberry flavors, with a hint of tomato leaf. The bright finish is long, juicy and ends with mineral-laced flourish.

ROSÉ SELECTION

■ SUGGESTED RECIPE: Mustard Greens

■ RETAIL: \$25.50
WINE CLUB MEMBER: \$21.68