

MARCH 2021 CLUB SELECTIONS



2018 DOMAINE COTEAUX DES MARGOTS CRÉMANT DE BOURGOGNE AOC BRUT, BURGUNDY, FRANCE

This story begins in 1945 when Joannes Duroussay returned after being held prisoner in Germany for four years. At that point there was no Domaine, just a small farm with a few cows and goats and some Chardonnay and Gamay vines. He started to make a little wine for himself while working for a local merchant to make ends meet. He also made a little extra cash performing as a saxophonist, going from “ball” to “ball” in different villages with his little band. Little by little, Grandpère Duroussay expanded the winegrowing portion of the farm, eventually handing the management of 7 hectares to his son, Jean-Luc.



In 1985 Jean-Luc established Domaine Coteaux des Margots, now a family-owned estate for three generations. The Domaine is perfectly nestled in the Mâcon hills of Southern Burgundy and has grown to 15 hectares of Chardonnay, Pinot Noir and Gamay farmed by Jean-Luc, Veronique Duroussay and their son Pierre. The vineyards are certified "haute valeur environnementale" due to their environmentally friendly farming practices. In the next few years, they plan to take the winery 100% organic, while staying focused on the top priority – quality.



Hand-picked into small crates, this sparkling Chardonnay Brut is officially a “crémant,” a French sparkling wine made with the same traditional methods used in Champagne, but not from Champagne. Dosage was 2g/L and the wine was aged for 11 months before disgorgement.



Bright gold hue with fine bead and golden highlights. Fresh apple aromatics with a degree of precise Chardonnay character unusual in sparkling wine. On the palate white peach, honeysuckle, golden delicious apple, and a slightly chalky mineral finish. A fine value in sparkling wine for any occasion.

SPARKLING SELECTION



- SUGGESTED RECIPE: Gougères
- RETAIL: \$26.00
WINE CLUB MEMBER: \$22.10

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NV CHAMPAGNE DELAMOTTE BRUT CHAMPAGNE, FRANCE

Maison Delamotte was established over 260 years ago by François Delamotte in Reims, making it one of the five oldest Champagne houses. Their success rests on a respect for tradition, a dedication to quality, and a history of enticing wines that have been true to the heart of the legendary terroir. Marie-Louise de Nonancourt took the reins of Champagne Delamotte in Le Mesnil-sur-Oger in 1927, in the heart of the Côte des Blancs, the sub-appellation of Champagne where Chardonnay dominates. Her son Charles took over the management of the house from 1948 to 1988. Her second son, Bernard, began his career with his brother at Delamotte before taking over in 1949 the management of the Laurent-Perrier house, which Marie-Louise had managed to purchase between the two world wars.



In 1988, Bernard de Nonancourt established the Laurent-Perrier group by integrating the family house - Champagne Delamotte - and by purchasing the neighboring, legendary Maison Champagne Salon, fulfilling a long-standing dream. The destiny of both Salon and Delamotte have been linked ever since.



The Delamotte Brut is an orchestra of three grape varieties playing a particularly balanced score. The 55% Chardonnay content forms the backbone of its structure while the 35% Pinot Noir from Tours-sur-Marne, Bouzy, and Ambonnay give it depth and fruit. The 10% Pinot Meunier perfects these harmonies with aromatic density. A light dosage is added to Delamotte Brut Champagne after thirty-six months maturation on the lees.



Pale gold hue. Enchanting apple and citrus aromatics with a touch of hazelnut. Bright and tart on the palate with a delicate, frothy mousse; showing fresh apple, quince, tangerine and a touch of brioche. This is an elegant and poised style of Champagne that walks a very fine line between finesse and power.



S P A R K L I N G S E L E C T I O N



■ SUGGESTED RECIPE: Trout Salad with Citrus and Radishes

■ RETAIL: \$49.00
WINE CLUB MEMBER: \$41.65

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NV CHAMPAGNE COLIN "CUVÉE CASTILLE" 1ER CRU BRUT BLANC DE BLANCS, CHAMPAGNE, FRANCE

At Champagne Colin, the Colin family believes it takes more than a just terroir to craft Champagnes worthy of the name. In their view, it also requires the winegrowers' ancestral expertise and experience combined with modern techniques. It was the Colin women who pioneered the Colin Champagne vineyards, grandmothers Geneviève Prieur and Marie Louise Radet. It is today the dynamic duo of brothers Richard and Romain Colin, who, after taking the helm in 1997, became the passionate grower-producers responsible for the future of this family Champagne house.



Most of the 10-hectare estate is planted to Chardonnay, with Premier Cru classified vineyards located in the prestigious Côte des Blancs villages of Vertus, Bergères-les-Vertus and Cuis, and Grand Cru classified vineyards in the villages of Cramant and Oiry.



The "Cuvée Castille" is 100% Chardonnay, hand-picked at optimal maturity. The grapes were then transferred to a traditional wooden Coquard press as well as a pneumatic press. Each plot was vinified separately to allow each of the terroirs to express its character to the fullest. This current "Cuvée Castille" is a blend of the 2011 and 2012 vintages. A few months in casks gives the cuvée additional richness and complexity. After the secondary fermentation the wine was aged on the lees for 24 months, and then for an additional 6 months after disgorgement. Dosage: 7.5 g/l Brut.



Pale yellow color. Aromas of ripe red apple skin and yellow plum. The lively palate shows bruised apple, pear and lemon pith. An assertive, richer style of Blanc de Blancs with great texture and a beautiful mineral note on the finish.



SPARKLING SELECTION

■ SUGGESTED RECIPE: Coquilles St. Jacques



■ RETAIL: \$50.00
WINE CLUB MEMBER: \$42.50