

MARCH 2023 CLUB SELECTIONS



NV DOMAINE DU SORBIEF *GRANDE RÉSERVE* BRUT CRÉMANT DU JURA AOC, FRANCE

Domaine du Sorbief is part of Domaine Henri Maire, and sits nestled in the Jura, a wine region in eastern France, flanked by Burgundy in the east and Switzerland in the west. The Maire family have been growing grapes and producing wine in the Jura since 1632, with several generations of Maires succeeding one another. Domaine Henri Maire began to take shape in 1939, when Henri Maire inherited 2.6 hectares of vines. He founded his eponymous company in 1945 and went on to gradually assemble five estates in Arbois, Pupullin, Château-Chalon, and l'Etoile, spanning a total of 280 hectares. The domaine was the most important wine producer in Jura from the 1960s until the early 2000s. But after more than two decades of financial problems, the Maire family eventually lost control to a Luxembourg financial company in 2010, with the Boisset family ultimately assuming ownership in late 2013. Today, it is the third-largest producer and the biggest single vineyard owner in the region, accounting for an impressive 12% of the wine production in the Jura.



Although originally from Burgundy, Chardonnay has been cultivated in the Jura since the 10th century and is the most widely grown grape variety in the region. 100% Chardonnay, the grape bunches were picked by hand, and whole cluster pressed. Produced in the traditional Champagne method, with primary fermentation in temperature-controlled, stainless-steel tanks, and maturation on the lees for 12 months, prior to secondary fermentation in bottle.



Straw yellow. Inviting scents of green and yellow apples mingled with a touch of chalk dust. The palate shows flavors of Golden delicious apple, Meyer lemon, underripe yellow peach, and a touch of Melba toast on the finish.



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

- RETAIL: \$26.00
WINE CLUB MEMBER: \$22.10
- SUGGESTED RECIPE: [Chicken Cordon Bleu](#)



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NV GUERRA ALBANO RIBOLLA GIALLA BRUT FRIULI, ITALY

Dario Guerra is a third-generation winemaker who farms 10 hilltop hectares in Friuli's revered Colli Orientali DOC. When asked about his approach to winemaking, he responds, "we are students of the leaves." Working up to 15 hours a day in the vineyard, the Guerra's are tending individual vines all season long. Each vine yields an average of just two pounds of fruit (less than 1 bottle of wine) per plant. "Wine is made in the vineyard, not the cellar," Dario adds, with the belief that what happens post-harvest should only have a minimal influence on the finished wine. Guerra Albano tends to their vineyards organically and practices dry farming. With vines that are on average 40-years-old, it's not unusual for them to have roots that descend 30-50 feet straight down into the hillside, resulting in complex, terroir-driven wines steeped in Friuli's telltale minerality.



100% Ribolla Gialla, the grapes were picked by hand before being gently pressed. The resulting juice underwent fermentation in temperature-controlled stainless-steel tanks, using a gentle peristaltic pump, which helps produce less astringent wines and better-integrated tannins. This brut sparkling wine was achieved via the Charmat method, in an autoclave, and held on the lees over several months to achieve the elegant and persistent bead. After bottling, it was aged an additional four months before being released.



Bright yellow hue. Delicate aromatics, with scents of tropical fruit, pear and jasmine. The palate shows flavors of tart green apple, passion fruit and lemon curd; it is vibrant and mouthwatering with a hint of salinity on the lingering finish. A vino spumante wine with considerable charm and complexity.



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

■ RETAIL: \$44.00
WINE CLUB MEMBER: \$37.40



■ SUGGESTED RECIPE: Fritto Misto

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NV DOMAINE FRANCIS ORBAN EXTRA BRUT CHAMPAGNE, FRANCE

Léopold Orban was one of the first récoltant-manipulants (a producer who sources fruit exclusively from their own vineyards) in the small village of Leuvrigny in the 1920s. Léopold's great grandson, François, took over as proprietor in 1999 at the young age of 19, tending 18 acres of 30–40-year-old vineyards in and around the villages of Leuvrigny and Sainte-Gemme. Located in the heart of the Marne Valley, the domaine focuses on Pinot Meunier which comprises 90% of its vineyard holdings—ideal considering that the sandy, clay-rich soils of the region suit the grape very well. Often considered merely a blending grape in other regions of Champagne, Pinot Meunier has pride of place in the Marne Valley and can offer wines of impressive depth, character and finesse.



This 100% Pinot Meunier Extra Brut is a stunning example of the lesser-known Champagne varietal. The grapes were hand-harvested and directly pressed. The must was fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks. Blended with 50% reserve wine, it was aged for three years in bottle with a dosage of 3g/L.



This Champagne has a pale rose, gold hue and persistent perlage. The nose shows inviting aromas of red apple and lemon. The palate shows flavors of ripe apple, lemon flesh, apricot pit and a hint of brioche. Fresh, crisp and lively, with mouthwatering acidity and remarkable texture all the way through.



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

■ RETAIL: \$55.00
WINE CLUB MEMBER: \$46.75

■ SUGGESTED RECIPE: Shrimp and Grits

