$60 Wine Club Selections

**Bodegas Tempore, Generación 76 Tempranillo, Bajo Aragón Spain, 2018**

100% Tempranillo · Organic Wine

Tempranillo

Tempranillo is a black grape variety widely grown to make full-bodied red wines in its native Spain. Its name is the diminutive of the Spanish Tempranillo, a reference to the fact that it ripens several weeks earlier than most Spanish red grapes. Tempranillo has been grown on the Iberian Peninsula since the time of Phoenician settlements. It is the main grape used in Rioja and is often referred to as Spain's noble grape. The grape has been planted throughout the globe's wine regions.

Soil: A limy and sandy soil rich in minerals, scarce precipitations that do not exceed 300 liters per year, 90% sunshine rate and low yields of no more than 5.300 kg per hectare are the characteristics that provide our wines with their earthy character, full-bodied and with suggestive aromas.

**Tasting Notes**: Visually it presents an intense dark cherry color with a brilliant violet rim. The fruit has lively berry like aromas of strawberries and blackberries. It continues to gently grow in complexity with mineral fruity bouquet that throw you straight back to our vineyards, soft liquorish wrapped in delicate hints of toasted French oak and pure cocoa seeds. Everything so perfectly blended in a young wine with unexpected maturity. In taste, it’s rich in fruity flavors of red berries in the optimum moment of ripeness. It has a seductive velvety entrance in the mouth that give way to a great combination of lush fruits and wood in perfect harmony. An expressive round taste that leaves a pleasant and exciting finish.

**Food Pairing:** Tempranillo pairs well with many different types of food. Sommeliers have a saying, if it grows together, it goes together. Since it is the dominant red grape in Spain and Portugal, Tempranillo is a great match with tapas, cured meats, and linguica. A young fruity Tempranillo pairs nicely with lighter dishes like legumes, or fish in tomato broth. An aged bold Tempranillo is best with grilled meats.

**Domaine Jean-Paul Balland, Sancerre France, 2019**

100% Sauvignon Blanc

## The terroir of Sancerre

In the heart of France, in the department of Cher, lies a small wine territory of 15 kilometers by 10. It can be represented in the form of an island with tormented relief, bordered by the Loire to the east and dominated by the piton of Sancerre.
Geological layers from very distant epochs overlap, or even rub shoulders at the same level. In places, entire geological floors disappear. Other layers intertwine, bringing out new eminences...
In Sancerre, the roots of a vine vine pas pas thus pas through layers of rock with very different characteristics, the oldest of which would have remained inaccessible without the original geological accident.
This richness, three main terroirs share it. From west to east, it
is: white
lands - "Caillottes"
- clay-silica lands.
The most clayy white soils produce a complex, full-bodied, round white Sancerre that will open as it ages.
150 million years old, the very stony rocks that make up the terroir of the "Caillottes" are older. They also occupy 40% of the vineyards, between the Terres Blanches and Sancerre, in Bué, Chavignol or Verdigny. They are noticeable with their coarse bursts of limestone, white and compact.
The argilo-silica lands represent the smallest of the main terroirs, about 15% of the vineyards. Its clay rocks are the thinest and youngest layers of the Sancerrois. They contain flint which has the property of heating the vine continuously. This terroir can be found at the top and on the slopes of the great hills of eastern Sancerrois, notably in Sancerre, Saint-Satur, Menetreol-sous-Sancerre and Bannon
The red Sancerre produced on the most limestone marls give a long wine in the mouth, with subtle aromas of red fruits.
Coming from the "clots", the Sancerres are fond of youth, floral expression and fruitiness. Produced on clay-silica lands, the wine will be marked by minerality, spicy notes and aromas of white flowers

Source: House of Sancerre

Following a long lineage of wine growers, **Jean-Paul and Magali** have, for forty years, patiently developed the familial estate. Now they are cultivating 24 hectares of Sancerre appellation (20 hectares of Sauvignon Blanc grapes; 4 hectares of Pinot Noir).  Jean-Paul Balland has handed over the running of the domaine to his two daughters, Elise and Isabelle. Isabelle’s husband Julien joined the Domaine in 2017. Burgundy-trained oenologist Isabelle makes the wines, and Elise runs an impressively efficient office. They have some 20 hectares with fine plots on Le Grand Chemarin and Le ChÃªne Marchand. New impressive cellars were completed just in time for the 2015 vintage and the wines are even better! The wines of Bué are full and rich in style, the Balland wines are a classic example from this village. It is said that Jean-Paul made the best wine in the village and was one of the first in Sancerre to vinify Sauvignon Blanc in new oak. The Sancerre White comes exclusively from the Sauvignon Blanc grape variety which is cultivated on 16 hectares ( ¾ Caillotes, ¼ Terres Blanches).

**Tasting Notes:** The 2019 Domaine Jean-Paul Balland Sancerre has a clear appearance with a pale yellow hue. Intense aromas at first, fine, very mild of ripe fruits (peach) with hints of citrus and fresh herbs. The nose opens up with scents of anise and mint associated to sweet quince and pineapple. The attack is lively, fresh and floral (honeysuckle, acacia). Crisp mid-palate, ripe fruits (vine peach, pear). Gourmet end of palate with fresh feeling. Hints of fresh almond, rifle stone and citronella.

**Serving Suggestions:** The Loire is goats cheese country and Sancerre is the best partner for the chalky, dry, often nutty cheese that can take many forms.

One of the most famous is the cheese called Crottin de Chavignol from the village of Chavignol. These little round, hard buttons of cheese are exceptional served warm on top of a bed of fresh spring greens.

**Meat**, especially white meat such as chicken, pork and turkey

**Cheese** - goats cheese, feta, gruyere

**Vegetables** - any from the pepper and onion family work really well with this as do herbs and spicy ginger and horseradish

**Fish** - trout, smoked trout, salmon, fresh shrimp

**Marquis de Coulaine, Le Haut Presle Chinon, Loire Valley France, 2018**

100% Cabernet Franc

**About the region:** The medieval town of Chinon is located in the [Centre - Val de Loire](https://www.experienceloire.com/centre-val-de-loire.htm) region of France, resting by the banks of the majestic Vienne river just before it meets the mighty Loire. It is a town steeped in history and rich with culture, the ancient château was the preferred residence of Henry II, one of the English Plantagenet kings, and his wife Aliénor (Eleanor) d'Aquitaine. Henry II died here in 1189 and their son, Richard The Lionheart was born here. Henry is interred at the side of Aliénor at the beautiful abbey of Fontevraud, a few kilometres to the west of Chinon, near Saumur and the confluence of the River Vienne with the Loire.

In 1429 the teenage Joan of Arc came to Chinon to meet the Dauphin Charles VII, who was holed up after losing most of his kingdom. Joan succeeded in inspiring Charles to reclaim his kingdom, after which Chinon became his capital and enjoyed a century of prosperity. She has been immortalised in bronze by Jules Roulleau here in the square bearing her name since 1893.

By the 16th century Chinon was no longer in favour with French Royals and in 1631 it became part of the Duke of Richelieu's estate, entering into a period of decline. Richelieu had the chateau razed as he did not want anything competing with his splendid abode, (such an ego!) and the plundered stone was used to help build the town of Richelieu. Apart from the townhouses and convents that were built, the city changed little up to the Revolution  when religious buildings fell into neglect. The fortifications were pulled down in the 1820s and the banks of the Vienne were developed to open the city up to the outside.

Château de Coulaine is a family-owned estate rich in viticultural tradition which has been operating continuously since 1300!  In the 19th century the estate came to be one of the most notable in Chinon before phylloxera reduced the holdings to just over 1 hectare of Clos de Turpenay. Since 1988, Etienne de Bonnaventure took over the farming of that 1 hectare assuming all viticulture and winemaking responsibilities and has grown the estate to its current 18 hectares, all situated on Chinon's plateaux. Planted mostly to Cabernet Franc (with a little Chenin blanc making both Chinon blanc and Touraine blanc) particular care is taken to re-plant using selection massale as they have done for generations. The  vineyards are organically farmed since 1997, being the first in the appellation to be certified organic, all grapes are hand-harvested and vinification follows a non-interventionalist path.  Coulaine's low yields result in deeply concentrated, savoury and succulent expressions of Cabernet Franc with ripe and polished tannins - a harmonious balance between the traditional and modern worlds. We adore Cabernet Franc and it is easy to see that Etienne has made every effort in the vineyard and the cellars to ensure that these are simply some of the purest and most deliciously approachable examples you will ever come across!

**Tasting Notes:** Balanced with silky tannins, hints of savory herbs like thyme, vegetal flavors such as green pepper, plums and black berries on the palate.

***Food Pairing:*** beef, lamb, duck dishes, aged cheeses

**$90 Wine Selections**

**Bodegas Tempore, Generación 46, Bajo Aragón Spain, 2018**

**70% Garnacha, 30% Tempranillo**

**Tempranillo** is a red grape variety which forms the backbone of some of the finest wines from Spain and Portugal. Almost every red wine from Rioja and [Ribera del Duero](https://www.wine-searcher.com/regions-ribera%2Bdel%2Bduero) has Tempranillo at its core, and in Portugal the variety is widely used in the [Douro Valley](https://www.wine-searcher.com/regions-douro) – under the name Tinta Roriz – both for table wines and fortified wines ([Port](https://www.wine-searcher.com/grape-387-port-blend-red)). Tempranillo vines have been successfully adopted in the New World, especially in California, Argentina and Australia.

Tempranillo means "little early one", a name given to it by Spanish growers who observed its habit of ripening earlier than [Garnacha](https://www.wine-searcher.com/grape-202-grenache-garnacha) (Grenache), its traditional Spanish blending partner. DNA studies suggest that the grape originated in Rioja and [Navarra](https://www.wine-searcher.com/regions-navarra), and the lack of clonal variation among the various locations where it is planted indicate that it has only spread through Spain relatively recently.

A thick-skinned red grape with a high anthocyanin count that makes for deep-colored wines with moderate [tannins](https://www.wine-searcher.com/technical-wine-terms-q-t.lml#tannins), Tempranillo is well suited to modern consumer tastes. While the variety lacks its own idiosyncratic flavor profile, the wide range of aromas detectable in Tempranillo-based wines result in tasting notes ranging from strawberries, blackcurrants and cherries to prunes, chocolate and tobacco depending on vineyard age and [mesoclimate](https://www.wine-searcher.com/technical-wine-terms-m-n.lml%22%20%5Cl%20%22mesoclimate%22%20%5Co%20%22Mesoclimate%20Definition).

[Oak](https://www.wine-searcher.com/technical-wine-terms-a-b.lml#barrelmaturation) and Tempranillo certainly marry well together. American oak is the traditional choice of winemakers in Rioja, and Tempranillo's flavor profile integrates well with the vanilla and coconut notes imparted by new American oak barrels. Further west in Ribera del Duero, the fashion is to use higher proportions of French and used-oak barrels to allow Tempranillo's fruit to shine with a focus on more spiced oak flavors. However, with time, the two styles have been gradually consolidating and the consumer can now find complex wines made with an oak regime combining all of these options.

**Grenache** (**Garnacha**) is a red-wine grape grown extensively in France, Spain, Australia and the United States. It is particularly versatile both in the vineyard and the winery, which may explain why it is one of the most widely distributed grapes in the world. In Spain, Garnacha is the second most-planted red-wine grape variety, surpassed only by its modern blending partner [Tempranillo](https://www.wine-searcher.com/grape-483-tempranillo). It is grown in almost every area of Spain, but most notably in the north and east – it is the key constituent in the prestigious wines of [Priorat](https://www.wine-searcher.com/regions-priorat%22%20%5Co%20%22Priorat%20Wine%20Region). The arrival of the grapevine pest phylloxera to the Iberian Peninsula in the 19th Century brought unexpected benefits to Garnacha; as the native vines were devastated ([Rioja](https://www.wine-searcher.com/regions-rioja) was particularly badly affected) it was robust Garnacha that replenished the vineyards and helped to re-energize the wine industry.

Grenache exhibits rich, spicy, berry flavors, particularly raspberry.

**TASTING NOTES:** High-cherry cherry color. Vanilla aromas, Chocolate and coffee. It is a wine that in the mouth maintains A perfect balance between the two grape varieties. Silky, full and pleasant. A perfect wine Balance of fruit and wood.

**Food matches for Grenache include**:

* Roasted squab (pigeon) with quince purée
* Spicy lamb meatballs in a tomato and cilantro sauce
* Beef, potato and cheese stew (*locro*)

**Chateau Peyrabon, Haut-Medoc Cru Bourgeois, Bordeaux Franc, 2002**

Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot

**Haut-Médoc** is the large southern section of the greater Médoc district of [Bordeaux](https://www.wine-searcher.com/regions-bordeaux) in southwestern France. It accounts for two-thirds of the Médoc peninsula.

The appellation of the same name covers red wines produced within the same zone, but outside of the six communes which have their own AOP. [Cabernet Sauvignon](https://www.wine-searcher.com/grape-76-cabernet-sauvignon) and [Merlot](https://www.wine-searcher.com/grape-275-merlot) are the main grape varieties. White wines made in Haut-Médoc AOP vineyards are bottled as Bordeaux Blanc.

The Haut-Médoc zone is home to the "famous four" appellations of [Margaux](https://www.wine-searcher.com/regions-margaux), [Pauillac](https://www.wine-searcher.com/regions-pauillac%22%20%5Co%20%22Pauillac%20Wine%20Region%22%20%5Ct%20%22_self), [Saint-Estèphe](https://www.wine-searcher.com/regions-saint-estephe) and [Saint-Julien](https://www.wine-searcher.com/regions-saint-julien), as well as the less famous [Listrac](https://www.wine-searcher.com/regions-listrac-medoc%22%20%5Co%20%22Listrac-Medoc%20Wine%20Region%22%20%5Ct%20%22_self) and [Moulis](https://www.wine-searcher.com/regions-moulis-en-medoc%22%20%5Co%20%22Moulis-en-Medoc%20Wine%20Region%22%20%5Ct%20%22_self). These actually account for the majority of the wines produced within the Haut-Médoc. The more general title is used for vineyards lying outside these communes.

The soil in the Haut-Médoc region is mainly composed of thick gravel layers that have been swept down river over time and now sit on a base of heavy clay. The warm, well-drained gravel terraces provide ideal growing conditions for the late-ripening Cabernet Sauvignon grapes.

Further inland, the soils turn to deep deposits of clay. The Merlot grape variety thrives in such places. In recent decades it has largely usurped Cabernet Sauvignon in these parts of the Médoc. Patches of limestone and sandier soils add diversity to the more widely spread gravels, which otherwise dominate the terroir.

Much of the peninsula is former swamp land reclaimed by Dutch engineers in the 1600s. This was largely prompted by foreign demand for wines from Graves to the south of Bordeaux city, and from Douro in Portugal.

At the northern and western extremes of the Médoc peninsula, wines are produced under the Médoc appellation. These are the most heavily dredged areas of former swamps with little or no gravel. Until the 1940s they were known as the Bas Médoc, as a clearer counterpoint to the Haut-Médoc, but this name was deemed unfairly negative.

Situated in the appellation of Haut-Medoc, Chateau Peyrabon is a cru bourgeois with a strong personality. Its current owner Patrick Bernard, of the wine merchant Millésima, fell under the spell of the charming 50 hectare estate of promising gravel terroir in 1998. Since then, M. Bernard and his team, led by Xavier Michelet, have been passionately dedicated to creating authentic wines that are elegant, silky, and marked by their freshness and fruity character – typical of an excellent Cabernet Sauvignon.

**About the Estate:** [Chateau Peyrabon](https://www.millesima-usa.com/producer-chateau-peyrabon.html) acquired estate began in 1766 with a vineyard located in **Saint-Sauveur-Pauillac**. The **2002 Chateau Peyrabon** was produced from the 47-hectar vineyard located in [**Haut-Medoc**](https://www.millesima-usa.com/haut-medoc.html)**AOC**. The vintage is 60% [**Cabernet-Sauvignon**](https://www.millesima-usa.com/cabernet-sauvignon.html), 31% [**Merlot**](https://www.millesima-usa.com/merlot.html), 5% [**Cabernet-Franc**](https://www.millesima-usa.com/cabernet-franc.html), and 4% Petit Verdot.

**Tasting Notes:** The very open nose reveals raspberry notes enhanced with subtle yet significant hints of wood. The luscious vintage boasts certain power, with great volume leading to very tight tannins.

**Food Pairing**: **Beef Fillet** en Croute with Foie Gras. **Beef Fillet** with Bordelaise Style Sauce.**Beef Fillet** with Ceps or Porcini Mushrooms.**Beef Fillet** with Madeira Wine Sauce.**Beef Fillet with** Roquefort Sauce.