WINE: Casas del Bosque Cabernet Sauvignon Reserva
VARIETALS: Cabernet Sauvignon

WESTERN RESERVE Viticulture Area: Casablanca Valley, Chile

Bottle Price: \$14.99 Case Price: \$161.89 plus tax

INTRODUCTION

Casas del Bosque is a young and ambitious family vineyard in Chile, acclaimed for the quality of its wines, developed using a sustainable philosophy. In the Rapel Valley, we found optimal conditions of soil, climate, and viticultural management, which are combined to passionately develop wines with a unique style, all elegance and freshness.

Enjoy this little corner of Chile in your glass!





Climate Conditions Warm days and cool nights throughout the season. Average annual temperatures are around 61°F with very large diurnal shifts in March, the month of the harvest. Yearly rainfall is over 600mm on average, falling mostly between May and September. Due to the age of the vines, crop levels reached only 7 tons/hectare 2.8 tons/ acre.





REGION: Rapel Valley, Chile

While the history of winemaking in Chile traces as far back as European colonialism, nearly 500 years, two historical moments are most important to the contemporary state of the Chilean wine market.

First, the outbreak of Phylloxera in the mid-19th Century occurred. The mass exodus of winemakers from Europe looking for work as vineyards died out in their home countries brought the French varietals we most associate with Chile. Among these, Carmenere, Cabernet, Chardonnay, and Pinot Noir. In addition, Chile remains one of the few winegrowing regions on Earth untouched by the scourge of Phylloxera, meaning that the vines do not need to be grafted.

Second is the impact of 20th Century Chilean politics on the wine industry. A slow decline through the middle of the Century made much worse by nearly twenty years of military dictatorship.

And it obviously didn't do the Chilean wine industry any favors. However, the industry had good bones. Chile's long, narrow shape encompasses the entire latitude range, which is acceptable for wine growing.

The abundance of microclimates provided by this combination of different latitudes, elevations, and proximity to the Pacific ocean, means that Chile contains any microclimate you could imagine.

Casas del Bosque was recently awarded the prestigious award of "Best Chilean Wine Producer" for two consecutive years (2013 & 2014) at the International Wine & Spirits Competition in London. A well-deserved testament to their commitment to producing premium quality wine.

Casas del Bosque is located 40 miles from Santiago, Chile's capital, and 20 miles from one of the principal ports of Chile, Valparaiso. It was established in 1993 to be a family boutique winery exclusively oriented to the production of high-quality wines. Casas del Bosque has its vineyards in the Casablanca Valley, the preferred place for premium, cool climate wine production. A state of the art winery situated in this beautiful valley guarantees that they carefully handle and control their entire grape production and treatment, leading to the highest quality wines possible. Currently, Casas del Bosque has 232 productive hectares of white vines: Chardonnay, Riesling, and Sauvignon Blanc, and red vines: Syrah and Pinot Noir.

The ultra-premium Carménère and Cabernet Sauvignon red wines come from the Rapel and Maipo valleys, where they contract specific vineyards sites for their wines. Today, Casas del Bosque is recognized as a vineyard specializing in cool climate varieties such as Sauvignon Blanc, with Pinot Noir and Syrah being outstanding.

Furthermore, the winery is a fun place to visit. Over 15.000 annual visitors from around the world get to experience exciting wine tours and some of the best wine pairing experiences at their restaurant, Tanino, where the motto is "cooking for our wines."

Production of approximately 90,000 cases per year









Tasting Notes:

Intense red color with a violet hue. The nose offers aromas of cassis, raspberries, mint and tobacco, accompanied by notes reminiscent of coconut, vanilla and white chocolate. This Cabernet Sauvignon fills the palate with good volume, accompanying the sensation of persistence with soft, round tannins.

Food Suggestions:

Grilled steak, lamb chops or beef stews. The embellished richness of the wine's red fruits and green herbs find resonance and harmony with the smoky notes of the grilled meats, while the structure of the tannins provide the cutting edge to the calorific content of the stews.

Remember We Taste The Bad Ones So you don't have to!

CHEERS!!!

Sources:

https://casasdelbosque.cl/en/





WINE: Rinaldi Eramare Piemonte Cortese

VARIETALS: 90% Cortese | 10% Sauvignon Blanc

Viticulture Area: Piemonte, Italy

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



INTRODUCTION

Azienda Agricola Rinaldi Vini is located on the hills of Alto Monferrato, close to Acqui Terme, in the heart of one of the most precious areas of southern Piedmont. This family business was founded in 1961 by Oreste Rinaldi, and is run today by his son, Andrea. The family produces wine from their vineyards located in a particularly desirable area, with a favorable microclimate and a perfect southwestern exposure. Soil type consists of limestone and tufa layers. Vinification is hand harvesting, soft pressing and vinified in stainless steel (no oak) at controlled temperature.

The wine stays on the fine lees for about three months.

Small Production: 350 (9-liter cases)



REGION

Piedmont is one of the 20 regions of Italy. It borders the Liguria region to the south, the Lombardy and Emilia-Romagna regions to the east, and the Aosta Valley region to the northwest.

Piedmont also borders Switzerland to the north and France to the west.

Piedmont has an area of 9,808 sq mi, making it the second-largest region of Italy after Sicily. As of 31 January 2021, the population was 4,269,714. The capital of Piedmont is Turin, which was also the capital of the Kingdom of Italy from 1861 to 1865. Piedmont is surrounded on three sides by the Alps, including Monviso, where the river Po rises, and Monte Rosa. The geography of Piedmont is 43.3% mountainous, along with extensive areas of hills (30.3%) and plains (26.4%).

It is broadly coincident with the upper part of the drainage basin of the

river Po, which rises from the slopes of Monviso in the west of the region and is Italy's largest river. The Po drains the semicircle formed by the Alps and Apennines, which surround the region on three sides.

The countryside is very diverse: from the rugged peaks of the massifs of Monte Rosa and Gran Paradiso to the damp rice paddies of Vercelli and Novara, from the gentle hillsides of the Langhe, Roero, and Montferrat to the plains. 7.6% of the entire territory is considered protected area. There are 56 different national or regional parks; one of the most famous is the Gran Paradiso National Park, between Piedmont and the Aosta Valley.

Piedmont has a typically temperate climate, which on the Alps becomes progressively temperate-cold and colder as it climbs to altitude.



In areas located at low altitudes, winters are relatively cold but not very rainy and often sunny, with the possibility of snowfall, sometimes abundant.

Snowfall, on the other hand, is less frequent and occasional in the northeast areas. Summers are hot with local possibilities of strong thunderstorms.

Wine Production Area: Italy - Piemonte - Barbara d'Asti DOC, Brachetto d'Acqui DOCG, Moscato d'Asti DOC. Currently Rinaldi has 20 hectares of vines (50 acres) - 19 hectares owned, 1 hectares rented. They produce Moscato, Brachetto, Barbera, Cabernet Sauvignon and Malvasia, with an annual production around 15,000 cases.

Their single vineyard Bricco Cardogno, planted to Moscato, measures 2.5 hectares (6.75 acres) and was planted in the early 1960's by Andrea Rinaldi's grandfather. It is located 240- 300 m above sea level, with limestone (tufa) soil. All grapes are hand harvested with extreme care - quality starts in the vineyard. The single vineyard Bricco Rioglio is planted with Brachetto grapes and is limestone based with 15-year-old vines (Bricco is a "tea cup" in local dialect).





The Cortese grapes are coming from the Estate's vineyard located at the best exposures between Ricaldone and Maranzana at about 220 meters above sea level.

A salty and tasty white wine (90% cortese 10% sauvignon) fresh simple and juicy.

After the alcoholic fermentation the wine refines on his yeast for 4 months just to have a better color and taste.

A lot of minerality and note of grapefruit.

Tasting Notes:

A salty and tasty white wine (90% cortese 10% sauvignon) fresh simple and juicy. A lot of minerality and note of grapefruit.

Food Suggestions:

Ideal for an aperitif, or with seafood appetizers, fish first courses, grilled fish, vegetable pies, mixed Piedmontese appetizers, omelets.

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Sources:

https://www.kysela.com/wine/rinaldi-eramare-piemonte-cortese.html?template=kpf_bootstrap_t1&is_preview=on

https://en.wikipedia.org/wiki/Piedmont





WINE: Antucura Barrandica 2022 Malbec

VARIETALS: Malbec

Viticulture: Mendoza – Uco Valley, Argentina

Bottle Price: \$19.99 Case Price: \$215.89 plus tax

INTRODUCTION

Argentina is the fifth largest producer of wine in the world. Argentine wine, as with some aspects of Argentine cuisine, has its roots in Spain. During the Spanish colonization of the Americas, they brought vine cuttings to Santiago del Estero in 1557. Thus, the cultivation of the grape and wine production stretched first to neighboring regions, and then to other parts of the country. Historically, Argentine winemakers were more interested in quantity than quality, with the country consuming 90% of the wine it produces (45 liters/12 gallons per year according to 2006 figures). Additionally, until the early 1990s, Argentina produced more wine than any other country outside Europe, though most of it was considered unexportable. However, the desire to increase exports fueled significant advances in quality.









REGION



Valle de Uco is a viticultural region southwest of Mendoza, in Argentina. Situated along the Tunuyán River, the Uco Valley is widely considered one of the top wine regions in Mendoza, and all of Argentina. The annual average temperature is 57 °F and altitudes range from 900–1,200 meters (3,000–3,900 ft) above sea level.

The combination of high elevation, alluvial soils, irrigation sourced from the Andes Mountains, a long growing season with over 250 sunny days a year, little rain and vast temperature differences between day and night are all conducive to growing quality wine grapes. These climate and geography elements come together to provide excellent fruit ripening and concentration, developing colors, aromas, flavors and textures resulting in wines that are deep in color, intense in aromas and rich in flavors. The Uco Valley figures prominently in the Argentina Wine Route for tourist visitors.



Antucura Winery is the "little jewel" of the Uco Valley, located at the foot of the Andes Mountains in the town of Vista Flores. Thanks to the unique characteristics of soil and temperature, this region has been established as the "new region for production of fine grapes". Thanks to stony soils and wide temperature range between day and night,

Antucura's grapes develop intense varietal characteristics which support the elegance of its wines. We have established high density planting of 5.500 plants per hectare and are able to control and monitor the production of each grape variety. Our Cabernet Sauvignon and Merlot plants were purchased from a nursery in Pomerol that supplies Petrus and other great chateaux of the region.

The Malbec grapes that make this wonderfully fresh and fruity wine are from a vineyard located at 1,050m above sea level in the Vista Flores area of the Uco Valley. The rocky limestone soil, warm summers and low annual rainfall make for excellent growing conditions. Low temperatures during flowering means that there is a natural thinning on the vines, this leads to the remaining fruit achieving an excellent balance of sugars and acidity.



Tasting Notes:

Critic tasting note: (2022 vintage) "Barrandica is Antucura's entry-level line, and they use it to show the variety in easy-to-drink and fruit-bearing wines. This malbec is like that, a red with juicy flavors, lots of ripe fruits and a smooth texture that makes it fluid. Ready for beef and cheese empanadas."

- 90/100, Patricio Tapia - Descorchados

Food Suggestions:

Malbec pairs well with grilled meats like steak or lamb, as the smoky flavor from the grill enhances the earthy notes in the wine. Other meats that pair well with Malbec include pork, turkey, and game meat like bison, ostrich, and venison. Herbs, spices, and sauces: sage, rosemary, cumin, pepper, shallot, Cajun spice, BBQ, mole sauce. Vegetables: mushroom, roasted peppers, potato, eggplant, squashes, sautéed spinach.

Sources:

https://en.wikipedia.org/wiki/Uco_Valley

https://southernstarz.com/argentina/

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WINE: Buglioni Lugana Musa

VARIETALS: 100% Trebbiano di Lugana

Viticulture Area: Lugana DOC



Bottle Price: \$24.99 Case Price: \$269.89 plus tax

INTRODUCTION

Musa, meaning Muse, gets its name from the creative inspiration that lead to the first Buglioni white wine.

The vineyard is located in Lugana DOC, on the south side of Lake Garda.

The fruit is 100% estate grown from a single vineyard. Grapes are manually harvested.

The 2022 growing season was a positive one. There was very modest rainfall throughout the year, compared to the previous years. This greatly benefited the vines health and growth. The dry weather and the warm temperatures allowed for a healthy and exceptional harvest.

- 100% estate fruit
- A fresh, crisp tasting white wine
- Grapes are hand-selected and harvested

REGION

Trebbiano is an Italian wine grape, one of the most widely planted grape varieties in the world. It gives good yields, but tends to yield undistinguished wine. It can be fresh and fruity, but does not keep long. Also known as **ugni blanc**, it has many other names reflecting a family of local subtypes, particularly in Italy and France. [2] Its high acidity makes it important in Cognac and Armagnac productions.

The Trebbiano family account for around a third of all white wine in Italy. It is mentioned in more than 80 of Italy's DOCs ("Controlled origin denominations"), although it has just seven of its own: Trebbiano d'Abruzzo DOC, Trebbiano di Aprilia, Trebbiano di Arborea, Trebbiano di Capriano del Colle, Trebbiano di Romagna and Trebbiano Val Trebbia dei Colli Piacentini and Trebbiano di Soave.

BUGLIONI

- Family owned and operated for 3 generations
- 100% estate sourced and bottled with 153 certified organic acres planted, with the top-of-the-line vinification equipment.
- Located in the prestigious Valpolicella Classico zone in Veneto





In 1993, Alfredo bought the old farmhouse of his dreams, in the heart of Valpolicella Classico. With the property came a 4 hectares vineyard planted to the local red varieties Corvina, Corvinone. Molinara and Rondinella.

They had no idea what to do with that year's harvest. So they approached the best wineries, offering their harvest. For seven years they continued to donate their grapes.

With the vintage of 2000, they embarked on their first serious efforts in winemaking. They enlisted a consultant to set up their cellars beneath the farmhouse and to produce the first

vintage of 12.000 bottles. In 2001, oenologist Diego Bertoni joined the company and remains the head of the winery to this day. In 2004, Buglioni's first Amarone was ready. Mariano went out to sell it. "I knocked on the doors of agents and restaurateurs and each had the same response: This is just a hobby for you. Why should we bother with a winery that might not be around in three years?"

The Buglioni family knew they had to do something different to bring their wines to the public. So, in January 2005, they transformed one of their shops in the center of Verona into a wine bar. Osteria del Bugiardo quickly became a success. The wine was well-received.

Buglioni now cultivates 50 hectares of vineyards in Valpolicella Classica, 5 in Lugana, and 5 in the Bardolino area, all organic since 2019. A new winery is under construction, ready to embrace new challenges. Buglioni produces distinctive wines and, alongside the classic Valpolicella types, offers some more unconventional and pure varieties that reveal the authentic character of the territory and native grape varieties. 5 hectares breathe the air of Lake Garda.

60 HECTARES OF VINEYARDS IN THE HEART OF VALPOLICELLA, IN LUGANA AND IN THE BARDOLINO AREA, CULTIVATED WITH THE INDIGENOUS VARIETIES OF CORVINA, CORVINONE, RONDINELLA, MOLINARA AND TREBBIANO DI LUGANA

Tasting Notes:

Straw yellow color with green shimmers. Intense aroma, rich with notes of flowers, fruity with hints of citrus. Good structure and acidity with delicate mineral undertones.

Food Suggestions:

Light appetizers and soft cheeses. Elegant with grilled fish, sea bass and amberjack above all. Excellent with seafood first course including soup and spaghetti with clams.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources: https://en.wikipedia.org/wiki/Trebbiano

https://www.kobrandwineandspirits.com/release/buglioni-musa-lugana-doc-2022/

https://www.buglioni.it/





WINE: Tapestry Red Blend 2022

VARIETALS: 5 Bordeaux Reds*

Viticulture Area: Paso Robles California

Bottle Price: \$24.99 Case Price: \$269.89 plus tax

*Cabernet Sauvignon, Petit Verdot, Merlot, Malbec, and Cabernet Franc



INTRODUCTION

From the makers of Napa Valley's iconic Beaulieu Vineyard, Tapestry is a celebration of the unique terroir of California's Central Coast, brought to life through the art of the blend.

For Tapestry, the art of the blend is everything.

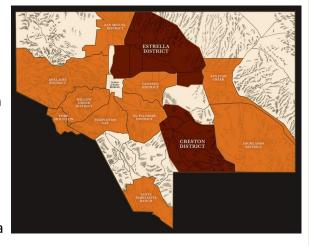
We weave together fruit from select vineyards in both the eastern and western halves of Paso Robles, which include several of the districts shown here. This lets us create a wine of balance, complexity, and artistry: a true embodiment of Paso Robles.

REGION

Paso Robles

Located between San Francisco and Los Angeles, Paso Robles is famous for its rolling hillsides to the east and web of rivers and canyons to the west. The region's mineral-rich history began over five million years ago. A series of glaciers and an ancient ocean left an abundance of fossilized sea creatures, limestone soil, and incredible geological diversity.

Today, the site's famous microclimate features cool, foggy mornings blown in by Pacific breezes followed by a warm sun throughout the day. This famously high diurnal range creates a perfect home for our grapes, creating wines with a rare balance of ripeness and freshness.



Paso Robles is the third American Viticultural Area (AVA) located in San Luis Obispo (SLO) County, California. It was established by the Bureau of Alcohol, Tobacco and Firearms (ATF), Treasury on November 3, 1983 based on a petition submitted by Martin Brothers Winery.[10] The area encompasses 609,673 acres (953 sq mi) with approximately 18,500 acres (7,487 ha) cultivated with wine grapes known for their heritage varietal Zinfandel, Cabernet Sauvignon, and Rhône-style wines.

From the makers of Napa Valley's iconic Beaulieu Vineyard, Tapestry is a celebration of the unique terroir of California's Central Coast, brought to life through the art of the blend.

Using a modern approach, the grapes were crushed and fermented an average of seven to 10 days in stainless steel tanks. Pump-overs were gently performed three times a day to extract optimum color and tannin. Secondary fermentation in tank allowed the acid profile of the wine to soften while maintaining freshness. A rigorous series of blending sessions were performed to determine which lots would be selected to craft the final Paso Robles Red Blend.



Tasting Notes:

Tapestry Red Blend bursts with aromas of ripe blueberry and blackberry with hints of sage, lavender, and cedar. Rich and smooth on the palate and balanced by structured tannins and fresh acidity.

Food Suggestions:

Enjoy Tapestry with pasta, cheese, red meats... or any time you're celebrating with friends and loved ones.

Source:

https://www.tapestrywines.com/products/red-blend

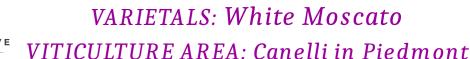
https://en.wikipedia.org/wiki/Paso_Robles_AVA

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CHEERS!!!



WINE: Michele Chiarlo Moscato d'Asti





Bottle Price: \$23.99 Case Price: \$259.09 plus tax

INTRODUCTION

The Nivole vineyards are found in the hills surrounding Canelli in Piedmont, an ideal microclimate for growing Moscato. The hand-harvested grapes are gently pressed in a pneumatic press and the must is fermented using natural yeasts to a low level of alcohol. A natural mild effervescence develops during this process. Unfermented Moscato grape must is then added to fine tune the sugar levels. The wine is bottled immediately to preserve the fruit aromas characteristic of the Moscato grape. The result is an aromatic Moscato with such delicate finesse that Michele Chiarlo named it Nivole after the Piedmontese word for clouds.



WINE REGION

Nivole: The land of choice for the white Moscato grape variety was already delimited at the end of the nineteenth century as "that assembly of hills and valleys". Bordered to the north by Asti and the Tanaro river, to the south by the Bormida river and "together comprising a zone, which good right to call itself the zone of the Moscato"

Within this zone, defined the author of a fundamental monography about this grape variety, Strucchi, as "far above all the others and the most important" there is "a series of contiguous Municipalities" where the Moscato is cultivated by choice and not only occasionally, given its best results.

Among the municipalities listed by Strucchi, standing out from the others are Calosso, Canelli, Castiglione Tinella, Mango and Stefano Belbo, constituting the area which much later would rightfully become the recognized home of the Moscato d'Asti D.O.C.G.

Moscato Bianco

Shows exotic aromas of tropical fruits, flowers, rose petals and citrus blossoms, and bright, clean fresh grape flavors, with a note of acidity. Sweet and fortified wines show honey and caramel notes.

92 Pts Wine Enthusiast



GRAPE VARIETY: White Moscato EXPOSURE: South-east, South-west METHOD OF CULTIVATION: Guyot SOIL: White earth, sandy, of sedimentary marine origin

Since 1956, Michele Chiarlo has been vinifying the essence of Piedmont, loving and developing the most incredible wine region in the world. They cultivate 110 hectares of vineyards between the Langhe, Monferrato, and Gavi areas, within them the finest crus while fully respecting the ecological criteria, terroir, and their expression.

MICHELE CHIARLO

UNIQUE SELLING POINTS

- A sweet, lightly sparkling, vividly aromatic wine
- Perfect for brunch, as an aperitif or with dessert
- About half the alcohol of other table wines
- Hand harvested from the hills around Canelli, an ideal microclimate

"Always the best Moscato!" (Decanter, Wine Enthusiast, Wine Spectator)

Vinification: Soft pressing of the entire grape, the must is stored in a tank at -2°C followed by slow fermentation in an autoclave at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains "entrapped", giving the wine its mild, natural effervescence. Before bottling, it then undergoes a process of micro-filtration to give the wine its clarity, purity and stop any further fermentation of the yeasts.

Tasting Notes:

Brilliant straw yellow, this fragrant Moscato d'Asti has floral aromas with notes of peach and apricot. It is creamy with fine bubbles and a crisp finish. Ideal Serving Temperature: 10°C

Food Suggestions:

An excellent companion to fresh pastries and fruit such as strawberries and peaches.

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Sources:

https://www.michelechiarlo.it/en/wines/moscato-dasti-docg-nivole/

https://www.kobrandwineandspirits.com/product/michele_chiarlo_nivole_moscato_d_asti_docg/



Chateau Deyrem Valentin Margaux 2018

VARIETALS: 80% Merlot and 20% Cabernet Sauvignon

Viticulture Area: Bordeaux, France

Bottle: \$46.99 | 6-Pack Case: \$253.75 plus tax



INTRODUCTION

The Margaux appellation of France's legendary Bordeaux wine region is one of the world's most famous and highly respected viticultural areas. For centuries, Margaux has been deeply associated with extremely fine wines of the highest quality, made using traditional and time-honored techniques in order to extract the very best, most refined and elegant flavors and aromas from the Bordeaux varietal grapes which grow there. Margaux wines are almost always blended, using two or three key Bordeaux grapes, commonly Cabernet Sauvignon, Merlot and Cabernet Franc (amongst others).

The blending techniques and quantities have been passed down through the generations in the ancestral chateaus which make up the region, and quality and prestige has never been allowed to falter, making Margaux one of the undisputed jewels in France's already glittering crown.

REGION

Red Bordeaux: There are few regions in the world with stricter regulations in regards to wine production and grape varietals than those found in Bordeaux, France. Here, in the home of the world's finest wines, the type and quality of grapes used is of utmost importance, and the legendary wineries which work on the banks of the Gironde river have mastered the careful art of juice blending to find the perfect balance for their produce. While there are six 'official' Bordeaux grapes, the two key varietals for almost every fine Bordeaux wine are Cabernet Sauvignon and Merlot, and with good reason. While Cabernet Sauvignon grapes are renowned for their acidity and astringency, strong fruit and spice flavors and full body, Merlot grapes are notably rounded, soft, fleshy and lighter on tannin. The combination of these two varietals, along with a small percentage of (commonly) Petit Verdot or Cabernet Franc, is the perfect balancing act" the two grape varietals cancel out each others weaker points, and accentuate all that is good about the other.



For three generations the Sorge family has tended vineyards on the left bank, in the Haut -Medoc under Château Valentin, as well as Château Deyrem-Valentin and Château Soussans in Margaux. The family acquired the Deyrem-Valentin estate at an auction in 1928, securing some of the oldest vines of Cabernet Sauvignon in Margaux. Now all three wines are made at the Deyrem estate (Soussans is adjacent and Valentin north in the Haut-Medoc). Christelle Sorge is leading the estate: farming organically, sorting in the vineyard as well as the cellar and carrying-out fermentations in cement followed by a conservative amount of new oak, which never exceeds 33%. The wines are polished yet retain their rawness, a pure core of what it means to be "Margaux." For Christelle, who took over from her father Jean in 2002 and was born at Deyrem-Valentin, it is not only her work, it is her home. Christelle does not like sledgehammer Bordeaux and her passion is to make wines that translate Margaux. It's so overplayed, but it's so true... "balance and restraint," those are her immediate words when speaking about her wines.



This wine is in a great stage for drinking now and will clearly continue to age gracefully for many years to come, well beyond its 10 year mark.

Tasting Notes:

Characterized by a rich and powerful red fruit nose with notes of vanilla and toast, this elegant oakmatured ruby red wine delights the palate with its overtones of liquorice, delicate spice and red fruit, while its tannic content provides a long and firm finish.

Food Suggestions:

The red wine of Chateau Deyrem Valentin is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. The wine is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.

Remember We Taste The Bad Ones So you don't have to!

CHEERS!!!

Sources:

https://en.wikipedia.org/wiki/Merlot https://app.provi.com/products/508681

WESTERN RESERVE WINES 28300 MILES ROAD SUITE B SOLON, OHIO 44139 (440) 498-9463 (WINE) WesternReserveWines.com Info@WesternReserveWines.com Text (216) 220-9225

Decanter

This is good-quality. Fresh acidity gives a strong lift on the finish, all backed up by fruit, spice and tannins. Will age well and has a ton of complexity and nuance from a reliable name. A yield of 50hl/ha, 50% new oak for 15 months.

93 points, Jane Anson, Decanter (Dec 2020)

Le Haut-Lieu Domaine Huet Vouvray Sec 2022

VARIETAL: Chenin Blanc

Viticulture Area: Loire Valley, France

Bottle Price: \$49.99

6 Pack Case Price: \$269.94 + tax



INTRODUCTION

Since its founding in 1928, Vouvray's Domaine Huet has been *the* standard-bearer for great, age-worthy Chenin Blanc. And to this day, year after year, the estate produces some of the world's most compelling white wines—and in a remarkable range that spans sparkling, dry, semi-dry, and breathtaking dessert styles.

Chenin Blanc has been identified with Vouvray since at least the 9th century, and many of its great vineyards were known by the 14th century. By those standards, the 90+-year-old Huet estate is relatively young. Yet it was this youngster that established, once and for all, that Vouvray was capable of world-class quality.

Le Haut-Lieu—The original Huet vineyard is nearly 9 hA. It has the richest soils of the domaine's three crus—a deep limestone-clay—and the wines are generally the estate's most approachable. In some vintages, small quantities from nearby estate parcels may be added to Le Haut-Lieu. Farming practices are biodynamic. Style is earthy and elegant with minerality.

Vouvray may also have the sweetness level indicated on the label. Sec **The driest level with 0-0.4% (less than 4 grams per liter) residual sugar**. Sometimes producers will specify their bone dry wines as Sec-Sec or "dry dry" and their slightly less dry wines as Sec-tendres or "gently dry".

20ක0ද 20ක0ද

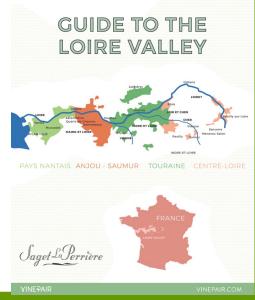
REGION



Loire Valley, Vouvray Appelation, France

Just east of Tours, on the right bank of the Loire, lies the plateau of Vouvray. Here Chenin Blanc is carefully cultivated in fields of ancient stone and crafted into some of the finest white wines on the planet. And no name resounds in Vouvray like Domaine Huet. In Huet's hands, Vouvray's harmonious mysteries reach peak expression. From their dry and dazzling bottlings to the sensual and sweet, Huet knows how to allow the grape to express the terroir. The Domaine was an early adopter of biodynamics, and these vines -- divided into the three vineyards Haut Lieu, Le Mont and Clos de Bourg -- have been exceptionally well farmed for decades. They make the wine in ancient cellars dug out of the local limestone, "tuffeau." When you visit, you can see roots from Le Mont's vines breaking through the chalky white ceilings.

Domaine Huet has a wondrous nickname for Chenin Blanc: Plan du Clair de Lune, translating to "the Vine of the Moonlight". This captures the subtle essence of Huet's wines: clarity amidst the darkness; beams of brilliance traversing the heart of a terroir; purity of land and mind. We invite you to experience this beauty for yourself.



The domaine's founder, Victor Huët, was a Parisian bistro owner. However, with lungs and nerves shattered by his experiences in WWI, Victor re-settled to the town of Vouvray in France's beautiful Loire Valley. He soon purchased the first of his great vineyards, Le Haut-Lieu, in 1928, and Domaine Huet was born.

Victor's son Gaston (born 1910) worked with his father from the beginning and assumed full charge by 1937. With an obsessive devotion to quality, and an engaging showman's personality, Gaston built the Huet legacy over the next 55 years, despite spending five years in a German POW camp during World War II. Gaston was joined in 1971 by his son-in-law, Noël Pinguet, and in 1978 by *chef de culture*, Jean-Bernard Berthomé. Together, they crafted legendary wines from their three parcels—with the vineyards and nature dictating which grapes would become Sec, Demi-Sec, or Moelleux. The estate always held back significant stocks of older vintages, and these wines' near immortality has helped to further the Huet legend.

In 2002, with Gaston ailing, a financial partner was needed to ensure the continuation of the estate's rich legacy. Anthony Hwang, from New York, purchased a majority stake, and today his children reside at and direct the estate, ensuring that this benchmark producer has a strong future. With Berthomé in charge of winemaking since 2012, the domaine may be making its most consistently great wines ever. It was one of the earliest adopters of biodynamics, and recent wines, perhaps more than any in the domaine's history, achieve a fascinating level of transparency, purity, and knife-edged balance.

And, with the 2020 vintage, Vouvray native Benjamin Joliveau assumed responsibility for the estate's wines. Starting as a part-time employee in 2003, and working full-time since 2009, Benjamin absorbed the fullness of Huet's heritage from his two predecessors. And so, Benjamin and the Hwang family ensure that Gaston Huet's legacy and philosophy will be passed on to future generations.



Tasting Notes:

Ripe pear, tangerine and orange fruits with notes of lemon grass and green pimientos intertwined with very fine chalky and later tobacco notes give a remarkably fine, elegant and harmonious, subtly complex and simply gorgeous bouquet with floral (lime blossom!) and yeasty aromas that are immediately attractive. Delicate and linear on the palate, this is a pure, fresh, bone-dry, lean and textured, highly refined and perfectly interwoven Chenin Blanc with persistent purity, finesse, salty-mineral tension and very fine tannins.

Food Suggestions:

Light veggies, crunchy salads, flaky white fish or an airy soufflé.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

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