

WESTERN RESERVE WINES CLUB FEBRUARY 2025

WINE: Baron De Ley Tempranillo 2020

VARIETALS: 100% Tempranillo

Viticulture Area: Rioja Spain

Bottle Price: \$14.99

Case Price: \$161.89 plus tax



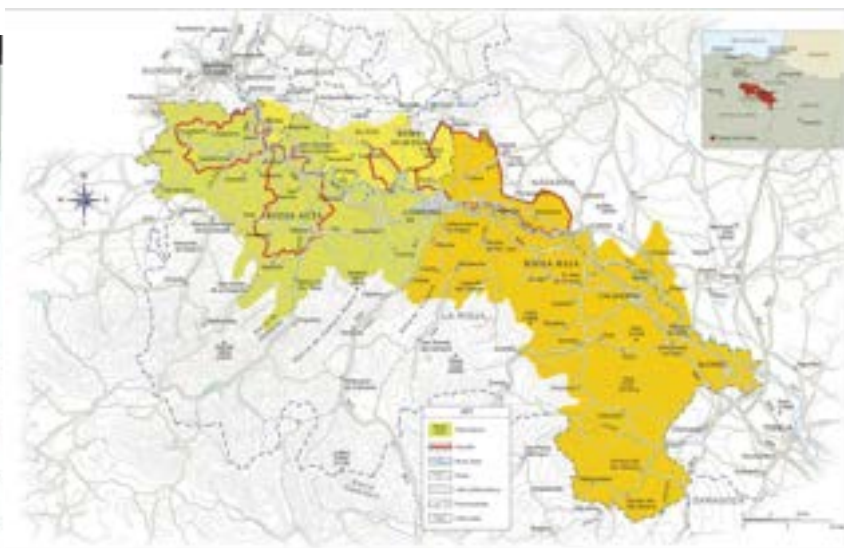
INTRODUCTION

The Baron de Ley Varietales Collection has been created to rediscover the indigenous grape varieties of the Rioja region. Made from the Tempranillo grape, this wine delivers red and matured fruit, combining round and elegant tannins served at room temperature, it is the perfect match to all tapas and meat.

REGION:

There is a wealth of historic producers, many of whom have been making wine for centuries, but recently the region has seen the arrival of a new wave of ultra-modern bodegas that are pushing the boundaries and taking the wines to even greater heights.

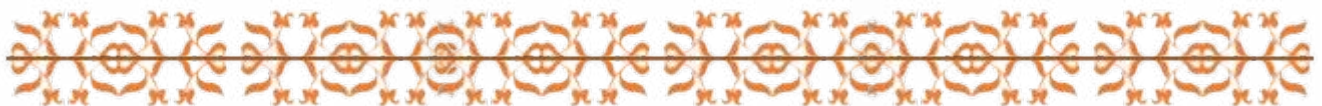
As a result, Rioja has a wonderful variety of styles. The geography of the area is also a contributing factor, spanning a terrain that stretches 75 miles from north-west to south-east resulting in diverse climates, topography and soil types – all of which further influence quality and wine style.



PRODUCER

Barón de Ley was founded in 1985 with the ambition to become a new benchmark of premium Rioja, which has been realized through the specialization in great value Reserva and Gran Reserva wines with contemporary style and made from our own vineyards. Barón de Ley is housed in a 16th Century Monastery, built in 1548, a unique project in the DOCa Rioja at the time, inspired by the French Châteaux of the Médoc.

Tempranillo is the most important grape and is at the heart of Rioja's best wines. It makes abundantly fruity, light wines and has a special affinity with oak ageing, becoming graceful, silky and perfumed with time. A typical crianza will be a blend of mostly tempranillo with some garnacha to add body. Graciano (a fine Rioja specialty, prized for its aroma and acidity) and mazuelo (the Riojan name for Carignan which gives tannin and color) are also used to complement the final blend.



Tasting Notes:

Aromas of blackberry, milk chocolate and rose petal set the scene for flavors of black cherry, black currant, cocoa powder, licorice and clove. This wine is bright at first sip, and it offers satiny tannins and an orange-zest finish. — Mike DeSimone

Food Suggestions:

Pair with Ribeye & Mushroom Roast

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

Sources:

<https://www.opiciwinesandspirits.com/>

<https://www.delish.com/>

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Ingredients:

3 lb Rib Eye Roast, bone in or out

about 1/4 Cup Fresh Rosemary, chopped or other favorite herbs

about 1/4 Cup Garlic, chopped

Salt, Pepper to taste

1 Cup of Variety of Mushrooms sliced to about the same size

2 Tablespoons Cooking Oil

1 Cup of Stock

2 Tablespoons of Butter

WESTERN RESERVE WINES CLUB FEBRUARY 2025



*WINE: Caposaldo Moscato IGT
VARIETALS: 100% Moscato Bianco*



*Viticulture Area: Provincia di Pavia, Lombardy
Bottle Price: \$14.99 Case Price: \$183.49 plus tax*

INTRODUCTION

Caposaldo blends a handcrafted, artisanal approach to winemaking with cutting-edge quality standards and techniques. Caposaldo uses precision harvest tractors that work off infrared maps to ensure perfect water and fertilization needs of the vine. Perfect for mixed drink recipes!

Points of Distinction

Iconic Italian wines—Prosecco, Chianti, Pinot Grigio and Moscato—at friendly prices

Handcrafted with true Italian authenticity, which translates to food-friendly, appealing flavors and superb value for money.

All fruit is hand harvested, and all white wines are vinified using an ultra-cold process with no added sulfites.

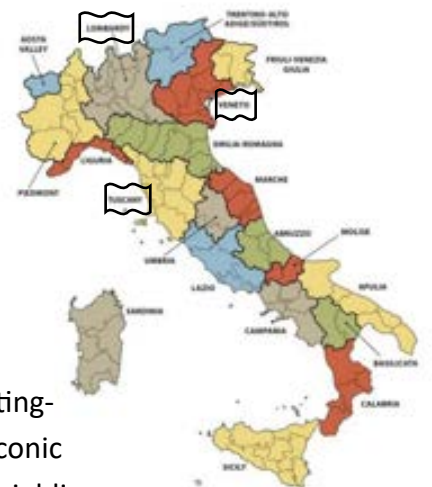
All white and sparkling wines of Caposaldo are kept cold in stainless steel tanks and are not bottled until just before shipment to provide unparalleled freshness.



REGION

Caposaldo Moscato comes from the cool, maritime climate of Provincia di Pavia in northern Italy's Lombardy region. Here the 20-year-old guyot-trained vines benefit from the blend of white marl and chalk soils in the low-yielding hillside vineyards. Grapes are handpicked and then undergo a temperature-controlled fermentation that results in a fine, persistent effervescence.

Caposaldo blends a handcrafted, artisanal approach to winemaking with cutting-edge quality standards and techniques, so that it stands as a benchmark of iconic Italian wines. The fruit for each Caposaldo wine is hand harvested from low-yielding vineyards in prime growing areas in the classic wine regions of Tuscany, the Veneto and Lombardy. Modern scientific techniques are used in the cellar, including cold temperature stainless steel fermentations and judicious use of oak, resulting in a pure expression of each wine type.



PRODUCER

The Name Caposaldo

The name Caposaldo means “benchmark” in Italian. Caposaldo wines are the benchmark for quality in Italian winemaking.

Terroir & Vineyards

Climate and soil type are ideal for each Caposaldo grape variety, from Pinot Grigio and Glera (Prosecco) to Sangiovese and Moscato.

Moscato Bianco / Muscat d’Alsace

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.

Moscato IGT

Caposaldo Moscato comes from Provincia di Pavia in northern Italy’s Lombardy region, where the cool maritime climate is paired with the cooling influence of the Alps to the north, and the soil is infused with marl and chalk.

The grapes grow on the cool hilltops of northern Italy’s Lombardy region, where the northern-lying Alps shield the low-yielding hillside vineyards from harsh weather and the 20-year-old Guyot-trained vines benefit from a superb blend of white marl and chalky soils. During harvest, the fruit is carefully handpicked.

Unique Selling Points

- 100% handpicked grapes
- Perfect with any fruit dessert
- A classic Italian wine at an accessible price



Tasting Notes:

Bright golden yellow in color, this wine delivers an assertive bouquet with exotic fruit and spice aromas and a fresh, vivacious and highly polished palate.

Food Suggestions:

Enjoy with fresh fruits, fruit pies and tarts. Drink recipes available online!

Sources: <https://www.caposaldo.com/moscato>

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Perfect to add to mixed drinks like Summer Sun Collins & Apple Moscato Sangria



Apple Moscato Sangria
1 bottle of Caposaldo Moscato
1 cup light rum
1 1/2 cups apple cider
1 cup ginger ale
Garnish with apple slices



WESTERN RESERVE WINES CLUB FEBRUARY 2025



WINE: *Quercia Nelle Langhe Barbera*

VARIETALS: *100% Barbera*

Viticulture: *Piemonte, Italy*



Bottle Price: \$30.99 | 6-Pack Case Price: \$167.35 plus tax

INTRODUCTION

Barbera is a red wine grape from Piedmont, Italy, known for its high acidity, low tannins, and vibrant red fruit flavors like cherry, raspberry, and plum. It is often made in two main styles: **Barbera d'Asti** (more structured and intense) and **Barbera d'Alba** (richer and rounder). Some versions are aged in oak, adding spice, vanilla, and depth.

In Piedmont, **hillside vineyards with southwest exposure** are highly prized for producing the region's finest wines. The **elevation** of hillside sites improves air circulation, reducing the risk of disease and frost while promoting even ripening. The **southwest exposure** maximizes sunlight, ensuring grapes develop optimal sugar levels, phenolic ripeness, and balanced acidity—especially crucial for late-ripening varieties like Nebbiolo.

These conditions are particularly important in renowned regions like Barolo and Barbaresco, where the best **crus** (vineyard sites) are typically found on well-drained, calcareous marl slopes with ideal sun exposure. This terroir enhances complexity, structure, and aging potential in wines. In contrast, vineyards with **north or east exposures** tend to produce lighter, less concentrated wines. As a result, hillside, southwest-facing sites are considered prime real estate for **premium** Barbera, Dolcetto, and Nebbiolo wines.

REGION

Piedmont, Italy, has a **continental climate** with hot summers, cold winters, and significant diurnal temperature shifts, which help maintain acidity and complexity in its wines. The **Alps** to the north and the **Apennines** to the south create a rain shadow effect, keeping the region relatively dry and ideal for viticulture.

Fog, known locally as *nebbia*, is common in autumn, particularly in areas like Barolo and Barbaresco, influencing ripening patterns.

The soils of Piedmont vary by subregion: **Calcareous marl** (a mix of clay and limestone) in Barolo and Barbaresco contributes to structured, age-worthy wines.

Sandier soils in **Asti** and **Monferrato** produce lighter, fruitier wines like Barbera and Moscato.



Alluvial and clay-rich soils in lower-lying areas provide fertility for a variety of grapes. This diverse terroir supports a range of high-quality wines, from bold Nebbiolo to fresh and aromatic whites.

PRODUCER

Azienda Agricola Quercia nelle Langhe



GRAPE: 100% Barbera

POSITION: Hillside

EXPOSURE: Southwest

CLIMATE: Cold winters, hot, sunny summers; rain in spring and autumn

HARVEST: Hand-picked during end of September and the first ten days of October

CONSERVATION: At a constant temperature of 14-18°C **VINIFICATION:** The grapes are pressed and the stalks removed, generating a limpid must that ferments at a controlled temperature of 26°C for 5-7 days. After racking, the new wine is put in stainless steel vats to preserve its fresh fruit characters. Then, the wine rests a few months in oak barrels, until spring. Finally, it is bottled, ready for the table

COLOR: Deep ruby red **NOSE:** Intense bouquet with hints of ripe fruit

TASTE: Full, balanced taste

TEMPERATURE: Ideal serving temperature is 18°C. Best to uncork a few minutes before serving to let the wine develop all its fragrance

ALCOHOL: 13,5%



Tasting Notes:

Deep ruby red color. Intense bouquet with hints of ripe fruit. Full & balanced.

Food Suggestions:

Because of its acidity and fruit-forward nature, Barbera pairs well with a wide range of foods:

Tomato-Based Pasta – Spaghetti Bolognese, lasagna, or penne arrabbiata.

Pizza – Especially with cured meats like prosciutto or pepperoni.

Grilled Mushrooms or Eggplant Parmesan – Complements the wine's earthy notes.

Grilled Sausages – Especially Italian fennel sausage.



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Sources: <https://www.kysela.com/wine/quercia-nelle-langhe-barbera-piemonte.html>

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WESTERN RESERVE WINES CLUB FEBRUARY 2025



WINE: Janvier Jasnieres Cuvee de Silex White

VARIETALS: Chenin Blanc

Viticulture Area: Loire Valley, France



Bottle Price: \$34.99 | Case Price: \$377.89 plus tax

A \$35 bottle with exceptional value & Limited Availability!

INTRODUCTION

Named for the silex soil, which is full of flint and abundant in the Loire Valley. This Chenin comes from 35-40 years of age. The flint in the soils lend a remarkable gunpowder like quality to the wine. Pascal Janvier never planned on becoming a vigneron. Though his parents had vineyard land of their own, they did not make their own wine. He went to school to learn butchery, but made a sudden about-face at the age of thirty and decided to study winegrowing. His decision was anything but a whim. Starting slowly, he has mastered his craft with focus and passion, contributing to the revival of the small appellation of Jasnières, the most northerly (and coldest) of the greater Loire region. The once proud appellations of Jasnières and the Coteaux du Loir are now all but extinct, with less than one hundred and two hundred hectares still respectively under vine. Pascal is doing his part to remind everyone what Jasnières is capable of.

REGION

The defining feature of the Loire Valley, not surprisingly, is the Loire River. As the longest river in France, spanning more than 600 miles, this river connects seemingly disparate wine regions. Why else would Sancerre, with its Kimmeridgian limestone terroir be connected to Muscadet, an appellation that is 250 miles away? Secondary in relevance to the historical, climatic, environmental, and cultural importance of the river are the wines and châteaux of the Jardin de la France. The kings and nobility of France built many hundreds of châteaux in the Loire but wine preceded the arrival of the noblesse and has since out-lived them as well.

Diversity abounds in the Loire. The aforementioned Kimmeridgian limestone of Sancerre is also found in Chablis. Chinon, Bourgueil, and Saumur boast the presence of tuffeau, a type of limestone unique to the Loire that has a yellowish tinge and a chalky texture. Savennières has schist, while Muscadet has volcanic, granite, and serpentinite based soils. In addition to geologic diversity, many, grape varieties are grown there too: Cabernet Franc, Chenin Blanc, Sauvignon Blanc, and Melon de Bourgogne are most prevalent, but (to name a few) Pinot Gris, Grolleau, Pinot Noir, Pineau d'Aunis, and Folle Blanche are also planted. These myriad of viticultural influences leads to the high quality production of every type of wine: red, white, rosé, sparkling, and dessert.

PRODUCER

Kermit Lynch Wine Merchant: Like the Rhône and Provence, some of Kermit's first imports came from the Loire, most notably the wines of Charles Joguet and Château d'Epiré—two producers who are featured in Kermit's book *Adventures on the Wine Route* and with whom we still work today.

Winemaker: Pascal Janvier
Vineyard: 35 - 40 years, 6 ha
Soil: Clay, Flint, Limestone
Aging: Another racking takes place after fermentation, then the wines age for a few more months before bottling
Farming: Lutte Raisonnée
Alcohol: 11.5%



Jasnières "Cuvée du Silex"

- Grapes undergo a two-hour pressing following harvest
- Juice then put in cuve for twelve to twenty-four hours, racked, then begins alcoholic fermentation
- Temperatures during fermentation are monitored and must not pass 20– 25 degrees Celsius; sugar levels are monitored daily
- Fermentation monitored daily, stops when equilibrium is found between acidity and sugar
- Another racking takes place after fermentation, then wines age on fine lees in stainless steel cuve for a few more months before bottling

Tasting Notes:

About a one-hour drive north of the famed château-studded Touraine region, Jasnières is one of Chenin's coolest sites. Over the last three decades, Pascal Janvier has set a high bar for the appellation, thanks to his consistently beautiful Chenins, like this Silex, which achieves an incredible balance of honeyed lushness and chiseled minerality.

Food Suggestions:

Serve it at *apéro* hour alongside your favorite goat cheese.

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CHEERS!!!

Sources: <https://www.jasnieres-pjanvier.fr/>

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WESTERN RESERVE WINES CLUB FEBRUARY 2025

WINE: *Maryhill Syrah Columbia Valley Washington*



VARIETALS: *100% Syrah*



Viticulture: *Columbia Valley Washington*

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

INTRODUCTION

Craig and Vicki Leuthold, the visionary founders of Maryhill Winery, established the winery in 1999 with a passion for showcasing the beauty and diversity of Washington wines. Located in the Columbia River Gorge, just outside Goldendale, Maryhill Winery has grown into one of the state's premier wineries, offering stunning views, live music, and award-winning wines. The Leutholds envisioned a destination winery experience, blending exceptional winemaking with warm hospitality, and have since expanded to include additional tasting rooms across Washington in Spokane, Vancouver, and Woodinville.

Richard Batchelor, a native of New Zealand, is the award-winning winemaker for Maryhill Winery, located in Washington State. With a background in horticulture, viticulture, and enology, Batchelor has been instrumental in shaping Maryhill's reputation since joining the winery in 2009. Known for his meticulous approach, he sources grapes from over 20 vineyards across Washington and has created an impressive portfolio of over 50 wines, ranging from classic varietals to unique offerings like Gruner Veltliner and Barbera.



Batchelor's dedication and skill have earned him numerous accolades, including being named "Winemaker of the Year" three times at the Indy International Wine Competition (2013, 2018, 2019). His commitment to showcasing Washington's diverse terroir has helped Maryhill achieve more than 3,000 awards, cementing its status as one of the region's premier wineries. Batchelor continues to innovate while honoring the winery's commitment to quality and accessibility.

For 25 years we have crafted wine with passion, patience and balance. We're proud to continue that story.

PRODUCER

Their dedication to quality and accessibility has earned Maryhill Winery over 3,000 awards, including numerous Platinum Awards, and has introduced countless visitors to Washington's unique terroir.

By sourcing grapes from some of the best vineyards in the region and producing an expansive portfolio of wines, the Leutholds have firmly established Maryhill as a cornerstone of the Pacific Northwest wine industry

Syrah: Aged for 9 months in 40% new French oak.

**2022 San Francisco International
Wine Competition - Double Gold**

Sourced from a collection of award-winning vineyards including Tudor Hills Vineyard 58% and Gunkel Estate 42%
Cases produced: 1945

Washington state's Columbia Valley AVA. Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool morning hours to preserve bright fruit notes. Each lot underwent a five-day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness, lasting roughly 21 days. Each lot was fermented separately and blended before bottling to allow the tannins to meld together. Only the free-run juice was collected to craft this wine, and no press fraction was blended.

The 2019 was a consistently temperate season. Very few extreme heat days allowed for even ripening and little stress on grape flavor development. While some areas were impacted from early season frosts, we saw little damage in the locations we source grapes from. Acids held well across whites and reds and will deliver great brightness in the whites and graceful aging for years to come in the reds. Maryhill Winery received a total of 1,249 tons of fruit in 2019.

Tasting Notes:

Raspberries, blood orange and fennel aromas lead off to flavors of orange peel, clove, cinnamon with a velvety spiced chocolate finish.

Food Suggestions:

Grilled or Smoked Meats – BBQ brisket, smoked ribs, or grilled lamb chops enhance Syrah's smoky, spicy notes.

Braised Short Ribs – The wine's tannins balance the richness of slow-cooked meats.

Mushroom Risotto – Earthy flavors mirror Syrah's depth.

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Sources: <https://www.maryhillwinery.com/>



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WESTERN RESERVE WINES CLUB FEBRUARY 2025



WINE: Broglia Gavi la Meirana

VARIETALS: Cortese



VITICULTURE AREA: Gavi, Piedmont, Italy

Bottle Price: \$23.99 | 6-Pack Case Price: \$129.55 plus tax

INTRODUCTION

Now a third generation family business, Broglia safeguards its oldest vineyards, which date back to the 1950s, thanks to the unique calcareous marl soil that allows the vines to have an -extended lifespan. However, in the winery, which was renovated in 2000, the best of modern -winemaking techniques are used to continue and elevate the tradition of Gavi. Their efforts have been rewarded with recognition as one of the top Gavi producers on the international stage, receiving industries titles such as Tre Bicchieri, as well as, a place as some of the most exclusive tables, such as the Vatican and G8 summits.

This is the most representative and classic wine produced by the winery and it is for this reason that its label carries the name “Meirana” on it. As a matter of fact the oldest document which states the origin of the name “Gavi” is preserved at the Record Office in Genova and mentions vineyard and chestnut woods on a spot called Meirana. That document dates back to 971 A.D.

REGION

Among Piedmont’s most historical and respected white wine producing zones, Gavi—also known as Gavi di Gavi and Cortese di Gavi—comes from Piedmont's southeast, in the province of Alessandria. Gavi is the main town of the area; Cortese is the grape. Cortese for Gavi is grown in any of eleven communes in the area where the soils are abundant in chalky, white, limestone-rich clay. The best Gavi from these locations are delicately floral, with stone fruit and citrus characters and a crisp, mineral-laden finish.

While typically made in a fresh and unoaked style, by law Gavi can come in many forms: frizzante, spumante, metodo classico and méthode ancestrale. But most producers maintain a conventional winemaking practice of temperature-controlled fermentation in stainless steel and make fresh, still whites. However, there are several barrique-aged examples, which can be interesting. The biodynamic wines of Gavi, fermented with ambient yeasts can be the most expressive.



PRODUCER

La Meirana is the name of the Broglia family estate, established by Bruno Broglia and managed today by his sons, Gian Piero and Paolo, who continue the winery's ultra-millenary tradition. The whole estate's 250 acres are planted with Cortese with an average yield per acre of 95 quintals due to the laws regulating the Gavi di Gavi appellation. The rich structure and acidity of Broglia's grapes produce a wine which is suitable for aging, maintaining its aromas and freshness over time.

La Meirana's roots in winemaking date back over a millennium. The Broglia family acquired this historic estate in 1972, two years before the area received the designation of Gavi DOCG. Broglia has grown and evolved along with the appellation, actively assisting in the development of Gavi. Broglia was the first estate to collaborate with the Università di Torino in clonal research of the zone's prized Cortese varietal. This research continues today and additional research is done in the winery to better understand sulfite-free vinification in collaboration with the Università di Milano.

Broglia is a family-owned winery that produces wine in Italy. The Broglia family has been making wine for over a thousand years.

Key factors:

The family estate is 250 acres and is planted with Cortese grapes. The Cortese grapes are rich and acidic, which makes the wine age well.

91 Points James Suckling

Lemons, sliced apples, wet stones and apricots on the nose. Creamy, medium-bodied and fresh, with deliciously clear stone fruit and a mineral touch at the end.

Tasting Notes:

Broglia Gavi La Meirana is a pale straw yellow with green highlights. This wine offers a fine and delicate nose with fruity notes of peach, melon and pink grapefruit, as well as hints of anise and flowers. On the palate, it is very balanced, with a long fruity finish.

Food Suggestions:

Ideal as an aperitif; perfect with grilled fish, sea salt bream and fish soup.

Sources:

<https://viaswine.com/wholesaler/portfolio/winery/broglia/1541/>

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WESTERN RESERVE WINES CLUB FEBRUARY 2025

WINE: *Baron De Ley Gran Reserva Tempranillo 2016*

VARIETALS: 85% Tempranillo, 15% Graciano

Viticulture Area: Rioja Spain

Bottle Price: \$44.99

Case Price: \$485.89 plus tax



INTRODUCTION

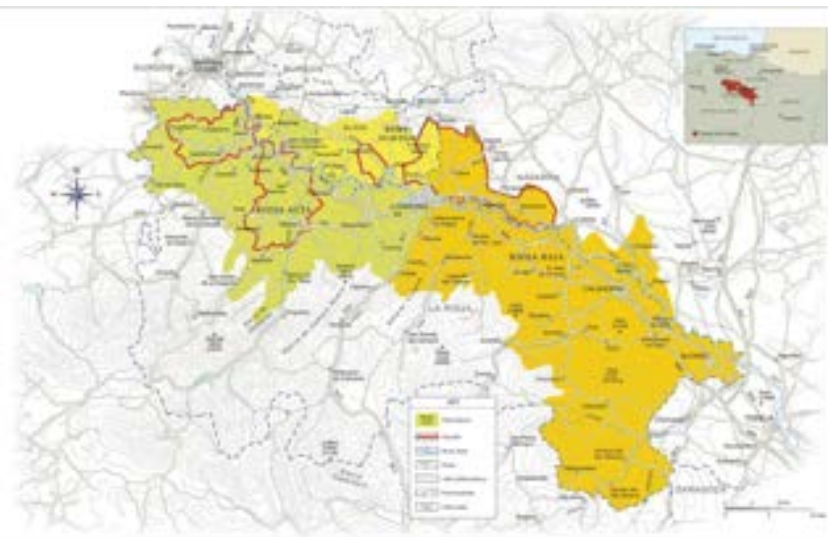
This Gran Reserva is ideal for wine aficionados seeking a sophisticated Rioja with rich flavors and a refined finish. It's perfect for those who enjoy a wine that offers both depth and elegance and is well-suited for special occasions or pairing with gourmet dishes.



REGION:

There is a wealth of historic producers, many of whom have been making wine for centuries, but recently the region has seen the arrival of a new wave of ultra-modern bodegas that are pushing the boundaries and taking the wines to even greater heights.

As a result, Rioja has a wonderful variety of styles. The geography of the area is also a contributing factor, spanning a terrain that stretches 75 miles from north-west to south-east resulting in diverse climates, topography and soil types – all of which further influence quality and wine style.



Gonzalo Rodríguez | Pablo Tascón

PRODUCER

Barón de Ley was founded in 1985 with the ambition to become a new benchmark of premium Rioja, which has been realized through the specialization in great value Reserva and Gran Reserva wines with contemporary style and made from our own vineyards. Barón de Ley is housed in a 16th Century Monastery, built in 1548, a unique project in the DOCa Rioja at the time, inspired by the French Châteaux of the Médoc.

Tempranillo is the most important grape and is at the heart of Rioja's best wines. It makes abundantly fruity, light wines and has a special affinity with oak-ageing, becoming graceful, silky and perfumed with time. A typical crianza will be a blend of mostly tempranillo with some garnacha to add body. Graciano (a fine Rioja specialty, prized for its aroma and acidity) and mazuelo (the Riojan name for Carignan which gives tannin and color) are also used to complement the final blend.

Gran Reserva: wines are usually made in the best vintages where the fruit quality is rich enough to support two years in oak barrel and three in bottle. Crafted from a selection of the best Tempranillo grapes in Rioja, this Reserva benefits from 18 months of aging in oak casks that provides great complexity with pronounced notes of ripe fruit, cocoa and well-balanced acidity.



Tasting Notes:

92 Points James Suckling: A hint of orange zest to the blackberries, blueberries and light walnuts and mocha. Quite juicy and bright on the palate, with firm but tamed tannins. A tangy Rioja that is reserved, fresh and long.

Food Suggestions:

Barón de Ley Rioja Gran Reserva pairs excellently with smoked veal or a cheese platter featuring Iberian ham. The wine's depth and complexity complement these dishes perfectly, enhancing the overall dining experience. A great choice to pair with beef and other hearty meat dishes.

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Sources: <https://barondeley.com/en/winery/winemakers/>

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WESTERN RESERVE WINES CLUB FEBRUARY 2025

Wine: Gaston Chiquet Blanc De Blanc D'Ay Grand Cru Champagne NV - Sustainable



VARIETALS: 100% Chardonnay



Viticulture Area: Dizy, Champagne, France

Bottle Price: \$64.99 / 6-pack Case Price: \$350.94 + tax

INTRODUCTION

Gaston Chiquet has made a name for itself as one of the best. In a region with thousands of small producers, it is a credit to owners Antoine and Nicolas Chiquet. Based in the evocatively named Dizy, the family first planted vines in 1746 but did not produce Champagne until 1935, when brothers Ferdinand and Gaston Chiquet took the bold step of setting up their own label, rather than merely selling grapes to the larger houses. "In 1919, two brothers, Fernand and Gaston Chiquet—winemakers born and bred—came together to create their house Chiquet Brothers. They were 'pioneers' in Champagne, the very first winemakers to take the initiative, bold at the time, to keep their grapes, turn them into Champagne and sell their own wine. Nicolas Chiquet planted his first vines in 1746, and since then eight generations have tilled Dizy's soil. Gaston Chiquet registered the company in 1935 and expanded the property with land in Aÿ, Cumières and Hautvillers. Gaston Chiquet is best known for making the only blanc de blancs from the Pinot village of Aÿ. Aÿ was the big name in the area long before wines became sparkling, and many were the kings and popes who counted Vin d'Aÿ as their favorite wine. The vineyards slope down steeply to the village by the Marne River, and the best locations are just over the town, sheltered from the wind and with maximum exposure to the sun." -Richard Juhlin, 4000 Champagnes

REGION

Key facts

Located in subregion / area:

Vallée de la Marne /

Grande Vallée de la Marne

Vineyards and grape varieties:

177 ha (437.4 acres), of which 39% Pinot Noir, 37% Chardonnay, and 23% Pinot Meunier.

Classification: Premier cru (95%)

Noted for: Mixed grape varieties

from mostly south-facing slopes, home village of Jacquesson.



PRODUCER

- 100% Chardonnay
- 100% 2020
- From Aÿ Grand Cru (24% Valnon Froid Cul, 18% Vauzelles Crohau, 15% Les Granges Ouxo Pierreres, 15% Haut Crohau, 10% Chatillons, 10% Freres Martin, 8% Longchamp)
- Clay and limestone over chalk
- Yes malo
- 25 year-old vines
- Fermented and aged in stainless steel
- Aged 36+ months on the lees
- Dosage: 3g/L



92 Points - Robert Parker's Wine Advocate

The latest release of Gaston Chiquet's NV Brut Grand Cru Blanc de Blancs d'Aÿ is showing beautifully, opening in the glass with scents of crisp yellow orchard fruit, white flowers, blanched almonds and fresh peach. On the palate, it's medium to full-bodied, bright and charming, with a succulent core of fruit, a delicate pinpoint mousse and a nicely defined finish.

Elegant and expressive, this is a beautifully balanced Blanc de Blancs that would make for a perfect aperitif.

Tasting Notes:

Vibrant yellow-green hue, fine mousse. Delicate and fruity nose: citrus, pineapple, grapefruit with a hint of lemon. Lively palate with the finesse of Chardonnay: citrus, white flowers, mandarin, fresh sage and long finish on freshness. Aperitif Champagne par excellence.

Food Suggestions:

Gaston Chiquet Grand Cru d'Aÿ Blanc de Blancs pairs well with shellfish, crab, and lobster. A perfect aperitif.

Sources: <https://www.skurnik.com/producer/gaston-chiquet/>

Remember We Taste The Bad Ones

So you don't have to! CHEERS!!!



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