

Name: _____ Phone: _____

Email: _____

Alain Jaume Selections

	Sale Price	Order
Grand Veneur Cotes-du-Rhone Blanc	\$19.99	_____
Domaine Grand Veneur Les Champavins CdR Blanc	\$24.99	_____
Domaine Grand Veneur Les Champavins CdR Rouge	\$25.99	_____
Domaine du Clos de Sixte Lirac	\$29.99	_____
Terrassas de Montmirail Gigondas	\$44.99	_____

10% Discount for purchase of six bottles or more!

Enjoy these delicious selections from our charcuterie board!
Purchase Today & Savor Tonight!

North Hill Bakery Sea Salt 4 ounce	\$6.95	_____
North Hill Bakery Rosemary 4 ounce	\$6.95	_____
North Hill Bakery Sesame Spice 4 ounce	\$6.95	_____
North Hill Bakery Black Pepper 4 ounce	\$6.95	_____

**Join Us
Saturday:**

**Saturday
August 30th
2-5 pm**

Share your tasting notes:



SATURDAY TASTING
AUGUST 23rd 2 - 5 pm



Ask us today about our Wine Club!

As a Western Reserve Wines Club member you receive:

Two hand-selected wines each month from wine producing regions around the world, with three price levels to choose from. Level One wines average \$15 a bottle. Level Two wines average \$25 a bottle and Premier Club Average \$50 a bottle.

Additional Club Member Enhancements and Savings:

- Get a **10% discount** on any product merchandise in the store.
- Get a **10% discount** on any food items like chocolates, cheeses etc.
- **HALF OFF** regular Saturday Tasting Ticket!
**Excludes special events.*



Tom Kramarz from Euro Fine Wines presents Alain Jaume!

Enjoy these samples and bring your favorite bottle home to share tonight!



Discover the elegance of the Rhône Valley with a guided tasting of Alain Jaume wines, where tradition meets refined craftsmanship. Each glass reveals the unique terroir of Gigondas, and Côtes du Rhône, showcasing bold reds and expressive whites. Join us for an unforgettable experience that celebrates heritage, flavor, and the artistry of one of the region's most respected producers.

Grand Veneur Cotes-du-Rhone Blanc **\$19.99**

40% Grenache Blanc, 20% Clairette, 20% Viognier and 20% Roussanne - Organic

"Readers will be hard pressed to find a better run estate than Domaine Grand Veneur, which has been run by the Jaume family for decades. While the top cuvées, particularly the Les Origines and Vieilles Vignes, can see a touch of new oak, this never detracts, and these wines are always loaded with Southern Rhône soul and character." -Jeb Dunnuck

Domaine Grand Veneur Les Champavins C-d-R Blanc **\$24.99**

100% Viognier—Organic "A poised, seductive and flavorful white. On the nose it has stone fruit, bergamot and white flowers. Medium-bodied with moderate acidity. Attractive and appealing, with blanched almond flavors and a vivid finish. From organically grown grapes."

-James Suckling

Domaine Grand Veneur Les Champavins C-d-R Rouge **\$25.99**

"Châteauneuf du Pape-like notes of red and black fruits, melted licorice, and peppery garrigue all emerge from the rich, medium to full-bodied 2022 offering beautiful richness and depth. Based on 70% Grenache, 20% Syrah, and 10% Mourvèdre that has the Grenache raised in concrete and the Syrah and Mourvèdre in oak, it's going to blow you away any time over the coming 7-8 years or more."

-Jeb Dunnuck

Domaine du Clos de Sixte Lirac **\$29.99**

50% Grenache, 35% Syrah, 15% Mourvèdre - Organic

"A solid, dense and pulpous Lirac with a spicy kick. It shows aromas of blackberries, dark plums, barbecued meat and baking spices. It's full-bodied with plush tannins. Fleshy and vivid with so much grilled herbs and peppery spiciness. Structured and serious finish with a touch of chewiness. From organically grown grapes." -James Suckling

Terrassas de Montmirail Gigondas **\$44.99**

90% Grenache, 5% Syrah, 5% Mourvèdre

"Opaque magenta. Expressive, smoke-accented red and dark berry aromas show very good clarity and pick up black pepper and licorice notes with air. Supple and broad in the mouth, this wine offers plush cherry and black raspberry flavors with a touch of succulent herbs. Finishes smooth and long, with well-judged tannins and lingering cherry and spice notes." -Vinous

Join Us

Next

Week:

**Saturday
August 30th
2-5 pm**

