



UNCORKED BY THE SEA



Cellar Club September 2024

2021 Domaine Germain Père et Fils, Pommard- Burgundy, France

The Domaine Germain Père et fils story began in 1955 with Bernard Germain with vines in Saint Romain. He slowly purchased plots in Pommard, Beaune and Hautes Côtes de Beaune. He owned 6 hectares of vineyard. Very little was bottled, most was sold in bulk. In 1976 he was joined by his son, Patrick and they expanded their sales of bottled wines. They continued to expand the Domaine's activity outside Burgundy and began to sell its bottles to restaurants and the cellar opened its doors to customers. The domain's wines are now sold throughout France, Europe and for export. The fame of Pommard in the 19th century earned it the image of a wine that is both forceful and virile. In reality, time, terroir and methods of vinification of Domaine GERMAIN have all combined to create a wine that is both richer and more sensitive. Its color is the deep, dark red with mauve highlights. Its aromas are redolent of blackberry, blueberry, or gooseberry, cherry pit and ripe plum. Often, wild and feline notes develop with age. At full maturity, This 100% Pinot Noir it tends towards leather, chocolate and pepper. It needs to be given time to open up to its fullest extent and to display its mouth-filling texture. Its firm but delicate structure, its fruit-filled mouth, and its chewy tannins will be properly smoothed down. This is an illustrious representative of the Cote de Beaune with its denseness and tannins revealed,

Pairings: Pair with furred or feathered game, braised or roasted. Thick cut beefsteak, lamb, or stewed poultry will respond to its firm-textured tannins and concentrated aromas. It is a natural partner for cheeses with well-developed flavors.

2020 La Petite Tour Chateauneuf de Pape- Rhone Valley, France

Domaine Tour Saint Michel was first established in 1930 by Michel Fabre. The estate takes its name from the tower on the property which you see as you enter the estate and of course, on the logo which appears on the bottles. The Southern Rhone Valley property has remained in the hands of same family after having been passed down through three generations of the Fabre family. Since 2002, Mireille Fabre has been in charge of managing Domaine Tour Saint Michel. This 80% Grenache & 20% Syrah Rhone blend is full-bodied with black fruits, licorice and spices (black pepper) on the nose and the mouth. There is good potential to age in bottle but can be drunk young. It is a great food wine, but can be enjoyable on its own.

Pairings: Serve with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed dishes, sausage, barbecue and cassoulet. This wine is also good with Asian dishes, hearty fish courses like tuna, mushrooms pasta, eggplant, tomatoes and cheese.