



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.

2023 Domaine Barville, Châteauneuf-du-Pape Les Hauts Blanc- Rhone Valley, France

Maison Brotte was created in 1931 when Charles Brotte (2nd Generation) decided to create his own company in Châteauneuf-du-Pape. Maison Brotte began to offer a wide range of wines from the Rhône Valley and placed itself among the pioneers in this field. His son Jean-Pierre Brotte (3rd generation) took over the business in 1970 and was one of the first in the Rhone Valley to promote wines across the Atlantic, as well as Japan. Today the 4th and 5th generations run the winery and business. This wine has an aroma that is fresh with mineral and citrus notes. After one or two years of aging, vine peach and pear are dominant on the first nose, then it evolves into exotic aromas of ripe mango as well as a floral touch of jasmine and rose with a hint of flint. This wine is fresh and continues with a beautiful balance between roundness and liveliness enhanced by lemony and mineral touches. After a year of aging, the palate gains in roundness and elegance with more length, fat and aromatic complexity on ripe yellow fruits, flowers and citrus fruits.

Pairings: This wine pairs well with types of food like Crustaceans and Seafoods, Fishes, Poultry and White Meats.