

2020 Chateau Bonnet, Bordeaux Blanc- Entre-Deux-Mers, Bordeaux, France

Extending over verdant slopes between the Rivers Dordogne and Garonne, the Entre-Deux-Mers region ("between two seas") offers great value and a splendid introduction to the whites of Bordeaux. Bordeaux White Blends typically consist of Sauvignon Blanc and Semillon, all of which are best enjoyed in their youth. Often, a small amount of Muscadelle or Sauvignon Gris is included for added intrigue. Popularized in Bordeaux, the blend is often mimicked throughout the New World. Bonnet has been in the Lurton family since 1897. It was inherited by current patriarch Andre Lurton in 1953, who transformed his tiny family estate into the largest chateau in Bordeaux. André Lurton is one of the main figures behind Bordeaux's quality revolution. This 2020 white Bonnet is a blend of 78% Sauvignon Blanc and 22% Semillon. It is a brilliant, very pale yellow color with silver highlights. The bouquet is particularly expressive, revealing citrus and white floral notes of broom flowers. It starts out instantly appealing on the palate, becoming fresh, wonderfully rich and delicious, laced with slightly acidic citrus flavors.

<u>Pairings</u>: This wine goes beautifully with marinated prawns, oysters, or mussels in white wine. Because of its freshness and flavor profile, white Bordeaux pairs well with almost any white food, including all types of fish, shellfish, clams, sushi, pork, veal, and chicken.

2023 R. & G. Sallet, Macon-Uchizy Les Maranches- Mâconnais, Burgundy, France

The Mâconnais region is warmer and drier than the rest of Burgundy to its north and has a landscape of rolling hills and farmland interspersed among vineyards. Mâconnais Chardonnay may have the weight of their more serious Côte de Beaune sisters, but not quite the refinement. Still, this appellation is one of the best ways to jump from California Chardonnay to something new and begin to understand white Burgundy. These are the fun, fruit-driven and lively Chardonnays of white Burgundy. Rafael Sallet is a maestro of fine white Burgundy winemaking. He is internationally regarded for crafting exceptional Chardonnay and for developing outstanding wines from lesser-known village appellations such as Mâcon-Uchizy, in southern Burgundy. The key to his success is his fanatical attention to detail. The Mâcon Uchizy title covers white wines produced exclusively from the Chardonnay grape variety. The vineyards are situated on the Easternmost section of the Mâconnais hills. Typical of the single-village Macon style, this wine is unoaked and emphasizes the fresh fruit and floral character of the Chardonnay grape. It is fresh and clean with notes of white flowers, Asian pear, lime, and elegant minerality. Full of energy but not sharp, this is a dry white wine for light meals or just sipping with friends. 91 PTS WW

<u>Pairing</u>: This wine is extremely food-friendly and also great as an aperitif. It will pair with a wide array of dishes including goat cheese, white fish, and shellfish, roasted chicken, and grilled vegetables.