



UNCORKED BY THE SEA



Everyday Club November 2024

2023 J.C. Perraud Bourgogne Pinot Noir- Burgundy, France

J.C. Perraud 2022 Pinot Noir is produced from grapes sourced from the 25-hectare Perraud estate located in La-Roche-Vineuse in the Burgundy wine region. Domaine Perraud is one of the premier estates of southern Burgundy's Mâconnais, where the esteemed grower family is famous for harvesting old-vine Chardonnay. They also happen to make a supremely elegant Pinot Noir from the mineral-rich soils of the commune of La Roche Vineuse—one that hardly ever appears in the United States. This wine is fragrant with bright red cherry, earthy mushroom, tart red berry, and spicy notes, it is just as expressive on the palate, fresh and framed with velvety tannins. These softened tannins envelop the palate leading to a satisfying, long finish. A fine Pinot that can be enjoyed tonight after a half-hour decant or stored for another 5+ years.

Pairings: Roasted game such as your Thanksgiving roasted turkey, veal cutlets, roast duck, partridge, and lamb chops from the grill.

2022 Cattin Alsace Gran Cru Riesling Hatschbourg-Alsace, France

The Alsace wine region is unique in France because they can put the grape variety on the label of their appellation contrôlée wines and the grapes are both German and French. Cattin is the largest family-owned and family-operated winery in Alsace and located in Voegtlinshoffen, a small village on the foothills of the Vosges Mountains at 1,091 feet in elevation. The Cattin family has been producing wine since 1720 and today the winery is managed by the 12th generation! Today the family (Jacques Cattin Sr, Jacques Cattin Jr and Jean-Marie Cattin) owns a bit more than 60ha of vines; and are one of the largest family-owned wineries in Alsace. Because the vineyards lie on the foothills of the Vosges, the altitude of the plots varies from 200 to 400m. Most of them face the south-east and thus get maximum sunlight, which makes the grapes incomparably ripe and complex. The term AOC Grand Cru indicates a wine of superior quality. Grand Cru wines must be produced from grapes harvested by hand and grown in strictly defined vineyard areas, in this case the area known as Hatschbourg. They are gastronomic wines par excellence and an Alsace Grand Cru wine can accompany every course on the menu. This wine shows premium quality, natural acidity, and mineral characteristics. The nose is mineral with notes of flowers and white stone fruits. A dry Riesling with citrus notes combined to a mineral style. A long-lasting finish.

Pairings: The wine's medium body allows it to pair well with meats such as roasted turkey, and lemon notes that go well with seafood and fish. It has vibrant acidity is also a perfect complement to Asian cuisine and spicy dishes,