



UNCORKED BY THE SEA



Everyday Club November 2024

2022 Cattan Alsace Grand 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. Cattan 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 Cattan family has been producing wine since 1720 and today the winery is managed by the 12th generation! Today the family (Jacques Cattan Sr, Jacques Cattan Jr and Jean-Marie Cattan) 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 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.

2022 Domaine Sangouard-Guyot Macon-LaRouche Vinuese-France

Catherine and Pierre-Emmanuel's Domaine Sangouard-Guyot family roots go back to the 18th century. Located in Vergisson in southern Burgundy, their Macon region is home to some of the world's finest, most affordable expressions of mineral-driven Chardonnay. These rock-nourished vines thrive today in an ancient sea bed. The name "La Roche-Vineuse" reputation of cut stone from the ancient quarries of La Lie, this hilltop village can lay claim to being one of the oldest written references to the noble grape varieties of Burgundy. A combination of white-colored heavy marl and fine limestone from the Upper Jurassic, dating back 140-160 million years make this Chardonnay instantly appealing. On the palate expressive notes of citrus fruits, crunchy white peach, green apple, fresh pineapple, acacia, as well as notes of cut grass and a very light vanilla and mineral touch. Beautiful energy and liveliness on the palate thanks to a lively acidity. Complex with great fleshiness finish.

Pairings: White Burgundy pairs well with turkey, especially roasted turkey. The wine's minerality, crisp acidity, and fruit-forward flavors complement the bird. It will also pair well with rich sauces that include cream and butter as well as raw and cooked seafood.