



UNCORKED BY THE SEA



Everyday Club August 2023

2020 Chiara Pinot Noir -Pfalz, Germany

Discovering this luxurious Pinot Noir in Pfalz, Germany was beyond magnificent! Historically known for producing some of the top Riesling wines, this terroir has evolved into a hidden gem, producing one of the most exquisite and affordable Pinot Noirs in the world. This 100% Pinot Noir is fermented with selected yeasts under temperature controlled conditions, storage partly in stainless steel tanks and partly in traditional German non-toasted oak barrels. Gorgeous, silky and elegant. Velvety flavors of cherry and raspberry linger on the palate, followed by a touch of vanilla and spice. Taste the beautiful complexity. Serve at room temperature or slightly chilled.

Pairings: Enjoy with pasta and pizza as well as barbecues! German pinot noir pairs well with grilled fish, and smoked meats.

2021 Domaine Des Géléries Chinon Vieilles Vignes- Loire Valley, France

The Estate is located very close to the town center of Bourgueil, rue des Géléries, around the abbey where the monks planted the first vines around the year one thousand. The estate has the uniqueness of being located in the three appellations of: Bourgueil, St Nicolas de Bourgueil and Chinon. This estate invites itself to the top of the bill with this Vieilles Vignes, the quintessence of the expression of Cabernet Franc, rooted here on clay-limestone. A fine floral (violet), fruity (black cherry, blackcurrant) and woody (sweet spices) olfaction prelude to a perfectly balanced, ample, fresh, tannic palate, reinforced by the elegance of its aging in barrels. Definitely long lasting.

Pairings: Grilled Meats such as steak, sausages, veal, or roasted chicken as well as charcuterie and grilled vegetables are just a few suggestions for this delicious grape. Higher acidity also makes it possible to pair with tomato-based dishes, and vinegar-based sauces (smoky BBQ anyone?)

It's Grilling Season!