



# UNCORKED BY THE SEA



Cellar Club August 2023

## 2018 Guerrieri-Rizzardi 3 Cru Amarone DOCG- Classico Veneto, Italy

In recent years Guerrieri-Rizzardi has joined the 'Historical Wine Families' Association and the 'Les Hénokiens' Association of 200-year old family businesses. Today, Guerrieri-Rizzardi is a dynamic company. Selected grapes from three Cru vineyards in the commune of Negrar (Calcarole, Pojega & Rovereti) make up the 3CRU, the main production Amarone for this winery. This wine is 45% Corvina, 20% Rondinella, 20% Corvinone, 9% Barbera and 6% Sangiovese. It is made from 100% dried grapes, that have been dried in small crates in the old drying rooms of Pojega, for 3-5 months, and then slowly fermented for one month followed by malolactic fermentation in oak for three years. It has hints of fruit jam, black cherry and cherry, vanilla notes with hints of spices. It is complex and elegant, structured and soft, with a well-balanced tannic texture. To best enjoy it, let the wine 'breathe' at least 1 or 2 hours before serving. 91 PTS Vinous, 90 PTS Decanter

Pairings: Red meats, grilled and barbequed meats, game meat, curry dishes, braised beef, rich stews and casseroles. Cheeses (aged Grana Padano or Monte Veronese, pecorino). Indian cuisine

## 2018 Chateau Teyssier Saint-Emilion Grand Cru- Bordeaux, France

Château Teyssier rests in one of the most privileged terroirs of Bordeaux and one of the most acclaimed wine regions in the entire world. This Château is right in the heart of Saint-Emilion Grand Cru. This estate is one of the oldest and most prosperous Châteaux in the area dating back to the 18th century. Jonathan Maltus "the cult winemaker" is the owner and mastermind behind Château Teyssier. Jonathan also produces high-end, award-winning wines like Chateau Le Dome, Le Carre, Les Asteries, and Vieux Chateau Mazerat in Bordeaux, as well as Worlds End in Napa Valley. The vineyard is made up of more than 120 acres. 2018 was an outstanding year for Saint-Emilion. The 2018 Château Teyssier is a sleeper in the vintage, offering a great perfume of blueberries, wildflowers, and candied oranges, and Asian spices, with a touch of chalky minerality on the finish. Rich, medium to full-bodied, and beautifully textured on the palate, it's a gorgeous, already impossible to resist Saint-Emilion to enjoy over the coming decade. 94 PTS JS, 92 PTS JD

Pairings: Right Bank Bordeaux pairs best with Beef Tenderloin, Roast Goose, Duck Breast, Roast Pork and Flank Steak.

***It's Grilling Season!***