



UNCORKED BY THE SEA



Cellar Club February 2023

2019 Domaine de la Bergerie Anjou Blanc Chenin Blanc "Les Pierres Girard"

Domaine de la Bergerie has been a family estate since 1961, first purchased by Marie-Scholastique Horeau and eventually passed down to her grandson, Yves Guégniard, with his wife, Marie-Annick. A family affair, in 2018, Yves passed the reins to their daughters Anne and Marie. The estate is in the heart of Côteaux du Layon, in the Anjou region of the central Loire Valley, and encompasses the famed Clos de la Bergerie. It has always adhered to a high standard of excellence, including green harvesting, strict sorting, and separate vinification of each parcel. This wine is 100% chenin aged in barrels on lees, with fruity and slightly woody aromas. It is an intense canary yellow color with an expressive nose, aromas of apricot, peach, which develop into notes of wax. It has a round and suave mouth with a beautiful aromatic persistence.

Pairings: this supple and smooth wine will be ideal with your fish in sauce. The minerality in the wine matches the flavors of the seafood. Oysters, scampi and grilled fish are all good pairings, as well as white meats and poultry, and cheeses.

2020 Guillaume Clusel Vin de France Blanc Sur le Mont- France

“Vin De France” is a catch-all that includes some of the most basic French wines as well as those of superior quality. It represents the wines that either fall outside of appellation lines or don't subscribe to the law and traditions set forth by the French government within certain classified appellations. Guillaume sits in the southernmost part of the Coteaux du Lyonnais (just on the border with the Rhône). It has glacial soils with large stones in the communes of Millery and Grigny, and gneiss (a rock resembling granite) in the village of Orliénas. This wine is a blend of Roussanne, Viognier, Altesse and Clairette from 1 hectare of southeast-facing vines in Ampuis (pebbly soils) and Saint Cyr. This is a lively and fresh wine with aromas of citrus and flowers and a crisp citric profile.

Pairings: it goes very well with shellfish, crustaceans, fish, goat cheese or as an aperitif.