



UNCORKED BY THE SEA



Everyday Club February 2023

2019 Clos St. Antonin Côtes-du-Rhône- Rhone, France

The term Côtes du Rhône actually doesn't merely apply to the flatter outskirts of the major southern Rhône appellations, it also includes the fringes of well-respected northern Rhône appellations. The region offers some of the best values in France and even some first-rate and age-worthy reds. Clos Saint Antonin is a 15 hectare estate located outside the town of Jonquières within the Côtes-du-Rhône Village of Plan de Dieu. This Côtes-du-Rhône from Clos Saint Antonin comes from the younger vines on the property between 30-50 years old. This cuvée is mostly Grenache but includes small amounts of Syrah and Mourvèdre. For this cuvée to achieve as naked an expression of Grenache as possible it is fermented and aged without SO2 in neutral 600L French oak demi-muids. **This wine** offers up notions of ripe cherries, garrigue and even a few modest hints of pine sap. Medium to full-bodied, it's concentrated and ripe yet silky and reasonably elegant. There's also some red-fruit and herbal freshness on the nose, then enticing smoothness at the finish. JS 90 PTS, RP 90 PTS

Pairings: This Côtes-du-Rhône is a versatile food pairing wine that works particularly well with dishes featuring Mediterranean spices including red pepper, sage, rosemary, and olives. It will pair beautifully with simple, comfort food dishes like burgers, roast chicken, and grilled meats.

2018 Robert & Marcel Saumur Les Nivieres Cabernet Franc- Loire Valley, France

In 1957, forty winegrowers grouped together to confront the economic difficulties of the era, pooling far more than mere financial concerns. At the time, Robert, Marcel, Yvon, Geneviève and the others, hailing from the same terroir, set up their cooperative at the top of the hill in Saint-Cyr-en-Bourg. From Saumur-Champigny in the Loire wine region, this 2018 100 % Cabernet Franc is a mouth-watering and flavorsome with crushed raspberry, dark plum, chocolate and smoky flavors with a long dark berry finish. Tannins are structured. It tastes of black cherry and tense summer fruits with hints of violets. There is super bright acidity and fine tannin over rich black fruit.

Pairings: Pair with cheese & charcuterie, grilled vegetables, grilled pork chops, sausages & steak, and even Southwestern cuisine.