



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.

2021 Domaine Luc Pirlet "Métairie" Viognier- Pays d'Oc, France

The winemakers of Domaine Luc Pirlet were attracted to Languedoc with the alluring aquamarine creeks of the Mediterranean coast and the majestic backdrop of the snow-capped summit of the Pyrénées. Luc Pirlet wines are produced from grapes grown in vineyards lying between Narbonne and Limoux on the road to the Pyrénées mountains. Different plots of the same grape variety offer different soils and microclimates enabling us to weave a rich tapestry of nuances, aromas and flowers into the wines. Luc Pirlet's name is associated with the house-pour in 5 star restaurants in 15 countries. This wine is 100 % Viognier and it is brilliant pale gold with notes of flowers, pears, apricot & peach. It has a finely balanced texture blending freshness and fleshiness. It has a very long and pleasant finish.

Pairings: Pair with roast chicken & turkey, grilled salmon, Indian cuisine, creamy cheeses, or enjoy as an aperitif.