



UNCORKED BY THE SEA



Cellar Club May 2023

2019 Coteaux du Giennois Sauvignon Blanc- France

Coteaux Du Giennois vineyards are situated on the hillsides along the Loire, on the opposite bank of the river to Sancerre and just North of Pouilly Fumé. The Coteaux du Giennois vineyards are grown on a very complex terroir composed of a flinty-clay surface over a chalky subsoil. This surface layer has flint pebbles which act as natural miniature storage heaters storing heat during the day and releasing it at night. Made from 100% Sauvignon Blanc, Coteaux Du Giennois has a unique terroir - of limestone, marl and flint - which contributes to the marvelous minerality. This cuvée has a straw-gold color, a nose that enhances its fruity peach and meadowlike floral expression. Supple in the mouth, with a very smooth and aromatic finish and gentle on the palate.

Pairings: The Coteaux du Giennois Blanc pairs perfectly with summer salads, seafood and grilled fish. Goat Cheese, Shrimp Scampi, Roast Turkey, Asparagus, Ceviche, Cioppino and Crab Cakes. Light meats, and green vegetables all pair well with this wine.

2020 Mastroberardino Radici Fiano di Avellino-Campania, Italy

It is difficult to think of Campania wine without referring to Mastroberardino which is one of the oldest and most important producers in the region. It was founded in 1878 by Angelo Mastroberardino in Atripalda, near Avellino. After the phylloxera disaster, the family undertook a long process of rediscovery and above all the replanting of the great native vines and the typical features of Irpinia, convinced that they could be successful not only in Campania and Italy but all over the world. Mastroberardino today has over 250 hectares of vineyards, divided into different estates, scattered in the most suitable areas of the region, with some of the most awarded Campania labels by international wine critics. This wine is 100% Fiano d'avellino grape with classic white vinification in steel tanks. Aromas of smoke, hazelnut and stone fruit form the nose on this classy white. The aromas carry over to the dry, elegantly structured palate along with ripe pear, lemon, bitter almond and saline mineral. A honeyed note lingers on the close. 92 PTS WE

Pairings: Vegetable soup, mushroom risotto and all fish and seafood-based dishes, fries, white meats and soft cheeses