



UNCORKED BY THE SEA



Everyday Club May 2023

2019 Corvina Antolini- Valpolicella, Italy

Since 1992 the Antolini brothers, Pier Paolo and Stefano manage the family-owned vineyard, located in a hilly area at Marano in Valpolicella. They decided in the nineties to become producers of Amarone. Antolini produces great wines in a classical style, elegant and always well balanced at the image of their Corvina or Amarone “Moropio”. Corvina is a typical grape from the region Veneto and is used in the blend for the production of Amarone. The vines for this Corvina Veronese IGT are between 5 and 45 years old. The manual harvest takes place between the end of September and early October. A part of the grapes are then dried in order to provide a pleasant roundness to the wine. After the fermentation, part of the wine will age 12 months in oak barrels and stainless-steel tanks followed by 6 months in bottle. After a beautiful, perfumed nose reminding us of blackberry pie, mint, pencil lead & vanilla, you will discover an excellent, soft and spicy mouthfeel complete with notes of violet, forest fruit, red apple and white pepper touches.

Pairings: Perfect for cured meat and hearty pastas/ grilled meats, red meats, steak tartare, lasagna, and flavored cheese, but also surprisingly easy to drink alone too, making it quite special.

Domaine Beauséjour Cuvée Gamay Noir Touraine- France

Four generations of winegrowers At Domaine Beauséjour have built a legacy where the vine and the wine express themselves completely in the heart of the “King’s Valley along the banks of the river Cher. Nestled on the Cher hillsides, the 25-year-old vineyard stretches over fifty acres scattered on the rural districts of Noyers-sur-Cher and Saint-Romain-sur-Cher. 25-year-old vines growing on sandy, chalky, and silex soils give this non- vintage blend of 85% Gamay Noir and 15% Malbec wine a bright ruby color that matches the intense aromas of ripe and sweet red and black fruits with soft, dark spices. The palate adds a subtly savory meaty note to the nose’s fruit and the round body, very soft texture, and well-balanced flavor. One of those rare red wines that can be chilled down for hot weather or served at cellar temperature in cooler seasons and be equally enthralling in either setting.

Pairings: Roast chicken, chicken tagine with apricots and olives, pork sausages, duck with plum sauce, hangar steak, grilled steak, meat loaf, Grilled salmon, roasted cod, sushi, fried calamari, and Cajun shrimp. Cheese: Chèvre, Neufchâtel, brie, cream cheese, Swiss, Gruyère, Monterey Jack.