

SIP INTO
SPRING



UNCORKED BY THE SEA

Cellar Club May 2024



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2022 La Ferme du Vert Sparkling 'L'Angelou'- Gaillac, FR

This is a superbly refreshing pet-nat Pet Nat, short for (Pétillant Naturel) from Jérôme Galalup of La Ferme du Vert who works seven hectares of vines that have been biodynamically cultivated for twenty years in Gaillac, (a commune in Southern France). Jérôme works alongside his father in the vines of the "Green Farm" (La Ferme du Vert). This is a dry sparkling wine from Gaillac using Méthode Ancestrale. A delicious pet-nat style made from 100% Muazac, a traditional white grape variety found in this region. The term gaillacoise can be used for this ancient method of bottling wine before fermentation ends to produce a natural sparkler. Biodynamically farmed grapes, fermented with wild yeasts and put into bottle before the ferment finishes to capture the gases of the finishing wine. Muazac has many mutations coming in different colors, this is the Mauzac Vert variety that has green-yellow hued skins. Lively and dry with pearly bubbles, a touch nutty on the finish with fuzzy peach and salted melon notes on the nose. These bubbles are packed with aromas and flavors of yellow pear, green apples and a nutty-buttery finish.

Pairings: Pet- Nat is a simpler process, made to be light, refreshing, and drunk young as an aperitif or on a picnic. Try a summer salad, a light grazing board with cheese and meats. It pairs well with fried appetizers, sushi or just by itself. Try this dry and zesty wine with shrimp and other shellfish. Don't forget fried chicken!

2022 Domaine Louis Moreau Chablis-Burgundy, France

Chablis, while considered part of Burgundy, actually reaches far past the most northern stretch of the Côte d'Or proper. Its vineyards cover hillsides surrounding the small village of Chablis about 100 miles north of Dijon, making it actually closer to Champagne than to Burgundy. Domaine Louis Moreau is a 50-hectare estate based in the commune of Beines in the heart of the Chablis appellation. and cellar are meant to bring out the personality of each terroir. The domaine is made up of an impressive number of premier cru and grand cru vineyards with additional holdings in Chablis and Petit Chablis totaling 50 hectares. Chablis has a unique soil type in common called Kimmeridgian, which isn't found anywhere else in the world except southern England. A 180 million year-old geologic formation of decomposed clay and limestone, containing tiny fossilized oyster shells, spans from the Dorset village of Kimmeridge in southern England all the way down through Champagne, and to the soils of Chablis. This soil type produces wines full of structure, austerity, minerality, salinity and finesse. The wine receives a gentle filtration before bottling. This fruity and vivid wine presents a nice golden color and a floral nose with notes of white fruits of apple and pear typical of Chablis terroir. This Chablis wine shows a nice gustatory attack with mineral and chalky hints and a perfect balance in mouth.

Pairings: It is a very fine and fresh wine that will nicely pair with smoked salmon and blinis or a steamed cod. It pairs well with simply grilled fish with butter and parsley and poached fish with creamy sauce as well as seafood or spring vegetable risotto. Try sushi and sashimi.