



## Everyday Club October 2023

### 2022 Fratelli Alessandria Dolcetto d'Alba- Piedmont, Italy

Fratelli Alessandria produce wines from their own grapes only, and has kept the family-run management. They have a direct and personal relationship with each vineyards and each cask a sort of invisible thread that they wish will reach and move consumers as well. An historic village situated right in between the famous regions of Barolo and Barbaresco, Alba is also the name for the larger wine region surrounding the village. Piedmont is the most famous source of Barbera; those from Asti and Alba garner the most praise. Aged in steel and concrete, all the fruit and fragrance of the Barbera grape emerge to perfection. This wine expresses all the youthful energy and vitality of the region. Fratelli Alessandria's Dolcetto d'Alba is an excellent classic wine, easy to drink, perfect to sip during the whole meal. Characterized by fruity notes of raspberry, red beet and currant, it is excellent to match with typical Piedmont style dishes thanks to its pleasantly tannic mouthfeel.

Pairings: Given the high acidity, fatty foods work beautifully with Barbera wine. Think red meats and even salmon is a gorgeous pairing. Also because of the acidity, Barbera wine pairs well with pasta with a simple pasta in red sauce or a marinara.

### 2022 Bouscatiere Cotes du Rhône Villages Blanc- France

In the 1990s, operating his vines alone, Christian, with his wife Sabine, named their estate "La Bouscatière". "La Bouscatière" was an old Provençal barn where wood and vine shoots were stored, reserved for the fireplace. This one located in the middle of the estate's vineyards was restored by Christian and Sabine. In 1996, the first bottles of Domaine La Bouscatière were marketed. "La Bouscatière" is an area with an area of 21 hectares. It is spread over three exceptional vineyards: the Gigondas, Vacqueyras and Côtes du Rhône appellation. Côtes du Rhône Villages Blanc la Bouscatière is composed of 80% Viognier and 20% Roussanne. With notes of honey and white fruits (peach), this white wine is very pleasant as an aperitif, and goes very well with foie gras or with a fruit dessert. This Rhone white is loaded with aromas of green apple, melon and citrus. There is a fat richness to the palate without being over saturated and flabby. Terrific minerality with a crisp, clean finish. This white Cotes du Rhone has notes of white flowers, white peach and apricot, showing mineral accents on the clean and crisp finish. Perfect for aperitif.

Pairings: It's a perfect pairing for shellfish, chicken, veal, pork and vegetables prepared with savory butter, cream or mild cheese-based sauces.