



# UNCORKED BY THE SEA



**Everyday Club October 2023**

## **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.

## **2021 Tomassi Lugana Le Fornaci- Veneto, Italy**

Tommasi Viticoltori (Tommasi Vintners) is a family viticultural company founded in 1902. Tommasi is located in Pedemonte village in the heart of Valpolicella Classico region, on a small piece of land in the northwest part of Verona, between the Lessini mountains and their plains near Lake Garda. the Tommasi estate has grown steadily and today extends over 135 hectares of vineyards blessed by not only by a magnificent landscape, but more importantly, by its perfect suitability for grapes. Soave, based on the indigenous Garganega grape, is the famous white here. Much of Italy's Pinot grigio hails from the Veneto, with a crisp and refreshing style, This 100% Turbiana is intense and bright yellow on the nose it is fruity and fragrant, with notes of tropical fruit and grapefruit. Sliced apples, wet stones and a hint of nectarine follow through to a crisp, dry and zesty palate that gives a rapid feel in the middle before ending with a refreshing and mouthwatering finish. The taste is dry and harmonious and it has an elegant freshness. It is intense, persistent and mineral with the typical hint of almond finish. JS 90 PTS

Pairings: Lugana pairs well with seafood antipasti, fried freshwater or ocean fish, boiled shrimp, and lake fish. Antipasti, pasta with pesto. lightly smoked meat, white pizza. seafood pasta with lemon.