



UNCORKED BY THE SEA



Cellar Club September 2023

2020 Domaine Roger Perrin Châteauneuf du Pape- Rhone , France

The small region on the left bank of the Rhone north of Avignon today enjoys a legendary reputation; critics and lovers of the "wines of the popes" put them on an equal footing with the very great wines from Bordeaux or Burgundy. The region experienced its first heyday when the popes moved their headquarters to exile in Avignon in the 14th century, where they promoted viticulture in the Rhone. The name "Chateauneuf-du-Pape" was given to the region in the 19th century. The Domaine Roger Perrin was founded in 1969. It is now managed by the fifth generation of Perrins. This wine is a sophisticated blend of 76% Grenache, 12% Syrah, 7% Mourvèdre, 3% Cinsault, 2% Clairette, 2% Counoise, and 2% Vaccarese. It has Intense garnet, purple reflections, with a broad ochre lightening on the rim. Subtle licorice, red berry nuances in the background, and fresh tangerine zest, fine savory notes of dried herbs. It is of medium complexity, a fruity sweet texture, with subtle hints of figs and vivid tannins, with a mineral finish.

Pairings: Domaine Roger Perrin is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, sausage, grilled meats, barbecue and cassoulet. It is also good with Asian dishes, hearty fish courses like tuna, and mushrooms, cheese, pasta, eggplant and tomatoes.

2020 Prà Monte Grande Soave Classico- Veneto, Italy

Among Italy's classic whites capable of great potential, Soave is named after the medieval village and surrounding hillsides from where it comes. The historical Soave zone, covers the eastern, volcanic hillsides and is called Soave Classico. Garganega, the indigenous grape responsible for great Soave, produces medium bodied white wines with fine acidity. Graziano Prà has been part of the company since the early 80s but it was his father and grandfather who sealed his fate as winemaker. Regions such as Monte Bisson in Soave have risen to international fame thanks to him. From the beginning, his production choice to only use local vine varieties reflects Graziano's strong belief in the potential quality of local grapes and the enhancement of the territory. This blend is 70% Garganega and 30% Trebbiano and is quite intense and focused on the nose, showing mineral, honey and beeswax on top of the fresh lemon and pineapple. It is ripe on the palate, packed with honeyed fruit. It is fresh and bright, with lots of flavors in the medium to full body. 93 PTS JS, 93 PTS WS

Pairings: Monte Grande is ideal on shellfish such as mussels, scallops, lobster, a variety of fish, savory pies, white meat roasted and grilled poultry.