



UNCORKED BY THE SEA



Everyday Club September 2024

2020 La Cour Du Prieuré, Graves- Bordeaux, France

Bordeaux is home of the world's finest wines, the type and quality of grapes used is of utmost importance, and the legendary wineries which work on the banks of the Gironde river have mastered the careful art of juice blending to find the perfect balance for their produce. While there are six 'official' Bordeaux grapes, the two key varietals for almost every fine Bordeaux wine are Cabernet Sauvignon and Merlot, and with good reason. Cabernet Sauvignon grapes are renowned for their acidity and astringency, strong fruit and spice flavors and full body, Merlot grapes are notably rounded, soft, fleshy and lighter on tannin. The combination of these two varietals, along with a small percentage of Petit Verdot is the perfect balancing act allowing the two grape varietals to cancel out the others weaker points, and accentuate all that is good about the other. This classic Bordeaux is 85% Cabernet Sauvignon, 10% Merlot, and 5% Petit Verdot. It is soft and plush with aromas of flowers, spices, chocolate, vanilla, and roasted aromas. It is supple, firm, and rich with blackberry and black cherry notes. The finish is complex and long

Pairings: Try pairing with duck or roast pork. A great pairing with cured meats, stews and firm cheeses.

2020 Chateau Bonnet, Bordeaux Blanc- Entre-Deux-Mers, Bordeaux, France

Extending over verdant slopes between the Rivers Dordogne and Garonne, the Entre-Deux-Mers region ("between two seas") offers great value and a splendid introduction to the whites of Bordeaux. Bordeaux White Blends typically consist of Sauvignon Blanc and Semillon, all of which are best enjoyed in their youth. Often, a small amount of Muscadelle or Sauvignon Gris is included for added intrigue. Popularized in Bordeaux, the blend is often mimicked throughout the New World. Bonnet has been in the Lurton family since 1897. It was inherited by current patriarch Andre Lurton in 1953, who transformed his tiny family estate into the largest chateau in Bordeaux. André Lurton is one of the main figures behind Bordeaux's quality revolution. This 2020 white Bonnet is a blend of 78% Sauvignon Blanc and 22% Semillon. It is a brilliant, very pale yellow color with silver highlights. The bouquet is particularly expressive, revealing citrus and white floral notes of broom flowers. It starts out instantly appealing on the palate, becoming fresh, wonderfully rich and delicious, laced with slightly acidic citrus flavors.

Pairings: This wine goes beautifully with marinated prawns, oysters, or even mussels in white wine. Because of its freshness and flavor profile, white Bordeaux pairs well with almost any white food, including all types of fish, shellfish, clams, oysters, mussels, sushi, pork, veal, and chicken.