



UNCORKED BY THE SEA



Cellar Club June 2021

2018 Chateau de Rouanne Vinsobres Rouge- Rhone, France

Château de Rouanne is a historic estate with a 12th century medieval castle, situated on a classified Roman site located in the southern Rhône Valley. The name of the estate comes from "Rugius", which is said to be the name of the original Roman owner. Château de Rouanne is located in the appellation of Vinsobres, which was established in 2006. One of the more established Rhône villages promoted to its own 'Côtes du Rhône Villages' appellation, Vinsobres produces uniquely styled Rhône Blends based on Grenache and Syrah in its relatively cool and elevated vineyards. Deeply perfumed and dazzling, this is a new project by Louis Barruol of Château de Saint Cosme in Gigondas. A blend of 50% Grenache, 40% Syrah and 10% Mourvèdre, the 2018 Vinsobres features an intriguing mix of herbal, floral and fruity notes on the nose, with scents ranging from bay leaf and lavender to violets and purple raspberries. It's medium to full-bodied, silky and fine on the palate, with a finishing touch of licorice. It's a great debut—showing complexity and elegance, not raw power—from the property's new owner, Louis Barruol of Château Saint-Cosme in Gigondas. WE 93 PTS, WS 91 PTS, RP 91 PTS

Pairings: The red-fruit character of this wine makes it a great choice for tomato-based dishes such as ratatouille, while the richness of the Syrah pairs with lamb, venison or beef. Other pairings are anything on the barbeque, chicken, chili, pizza, game, sausage, truffles, and grilled tuna.

2018 Pepe Mendoza Casa Agricola Blanco- Alicante, Spain

This is a small production artisanal wine made with Moscatel de Alejandria, Macabeo, and Airén. This white wine represents the two big terroirs from Alicante. The Moscatel of Alejandria is bathed by sea breezes and the Macabeo and Airén by the fresh winds in the Vinalopó highlands. Traditional goblet on drylands and Macabeo on low trellises with small water inputs. The winemaker's objective is to maximize the Mediterranean potential. The wine definitely reflects the sea, the mountains, and the character and all the magic of the Mediterranean. The vines are cultivated in a sustainable manner, growing in a way that respects the environment. The "Benimei" and "Serra Forta" parcels are located in the Comarca de la Marina, and Alto Vinalopó regions of Alicante in Spain. This wine is 40% Moscatel, 40% Macabeo, and 20% Airén. The Moscatel brings fragrances of jasmine, citrus, rose petals, and orange blossom. The Macabeo notes of fennel, chamomile, and rock tea. And finally, the Airén gives the calcareous and saline notes.

Pairings: Simply grilled fish and shellfish, garlicky prawns or grilled squid, gazpacho, Spanish-style salads, smoked dishes, and vegetables.