



UNCORKED BY THE SEA

Everyday Club August 2021



2020 Chateau Haut-La Pereyre, Bordeaux Rosé- Bordeaux, France

The Chateau Haut-La Péreyre produced its first vintage in 1891 in the pastoral hills of Entre-Deux-Mers. The family sold its wine to negociants until Olivier Cailleux's parents began estate bottling in 1974. Olivier, 6th generation, was handed the reins in 1994 after completing his enology studies with internships in South Africa, New Zealand, and at Cos d'Estournel. His 2020 Rose comes from a 10-acre parcel of Cab planted in 1998. The parcel is picked twice: first, on the opening day of the harvest, for rosé; second, about a week later, for red. It's a direct press rosé, raised in tank on its lees. The perfect grilling Rosé, it's crisp, racy, and packed with body and red-fruited energy.

Pairings: Chicken or Niçoise salad, Seared Salmon, Lobster, Feta, Spinach, Mint and Quinoa Tartelettes, Tuna or Duck, delicately cooked rare Lamb served pink, Veggie Skewers on the Barbecue, Charcuterie and white-rinded Cheeses such as Camembert.

2020 Domaine Houchart Cotes de Provence Blanc- France

Domaine Houchart is located at the foot of Mount St. Victoire near Aix en Provence. The domaine is owned by Genevieve Quiot, who inherited it her great-grandfather, Aurelien Houchart. Aurelien was an influential figure in wine and society. He created one of the largest domaines in Provence, and the famous post-impressionist painter Paul Cezanne frequently came to visit. This beautifully appointed 200 acre estate is planted with 10 traditional grape varieties in soils that include red clay, sandstone, gravel and chalk. This is a rare white wine made from traditional Provençal grapes (a blend of 75% old vine Clairette & 25% Rolle), one can almost taste the Provençal sun, feel the cool breeze wafting from the Mediterranean Sea, and smell the scented fragrance of Provence's magical landscape. Light, fresh, but full of flavor and pinpoint precision, this wine offers intoxicating aromas of citrus, mango and white peach. In the mouth, crisp orange peel and spice flavors appear on a sea of delicate acidity, making the wine's delightful finish both round and refreshing. For optimal enjoyment, drink this rare white Provençal classic moderately chilled now and over the next year.

Food Pairing: Provence Blanc can be enjoyed both with food and without. Seafood, sushi, tapas, flatbreads, and white pizzas are great pairings. A local specialty to pair with this wine is a traditional Provençal Grande Salade, a colorful, healthy mélange of organic greens, crumbled goat cheese, walnuts, and fresh anchovies or whatever else is in season or freshly caught from the sea.