



Everyday Club October 2021

2019 Domaine Bellevue Gamay Touraine- Loire Valley, France

The Domaine Bellevue is located in Noyers sur Cher, on the right bank. Four generations have followed one another on the estate. The vineyard covers 40 hectares classified as AOC Touraine and AOC Touraine Chenonceaux, and is planted in two towns: Chatillon sur Cher and Noyers sur Cher. Some plots are over 50 years old and the vineyard is entirely sustainable, using no pesticides or chemicals. This vintage is a clear, young, intense purple-violet. On the nose, built on aromas of jammy red fruits and black fruit, with dried fruits and hints of milk caramel. The overall palate is supple, balanced and coated. Sweetness is present on the tongue; the mid palate is supple and the tannic structure is present but coated. It is a fresh and easy-drinking red wine, with lots of fruit.

Pairings: Roast chicken, chicken tagine with apricots and olives, pork sausages, duck with plum sauce, hangar steak, grilled steak, meat loaf, grilled salmon, roasted cod, sushi, fried calamari, and Cajun shrimp.

Cheese: Chèvre, Neufchâtel, brie, cream cheese, Swiss, Gruyère, Monterey Jack.

2018 Bodegas Enrique Mendoza Alicante Monastrell La Tremenda- Alicante, Spain

The name "La Tremenda" references the name of the vineyard from which the grapes for this wine are grown and hand harvested. Made entirely from Monastrell from 35 - 45 year old vines in the harsh, arid landscape of Alicante, Spain means this wine will make you stand up and notice. "The vines must suffer..." and here it does. showcases the behavior of the grape in the Mediterranean climate and soil from Alicante. The incredible value La Tremenda is pure Monastrell from 26-year-old vines on sandy and silt soils covered with rolling stones. It fermented in stainless steel and aged in French oak barrels for six months. It's a more delicate expression of Monastrell, with good balance, quite transparent; and very good freshness, with less concentration but terrific balance and definition, quite fruit-driven but with complexity and depth. It's an approachable, honest and really impressive Monastrell. 92 PTS WA

Pairings: Pair it with pork chops Normandy, Kobe beef, or parmesan-crusted asparagus tips.