



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 entrance, 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.

2020 Joseph Cattin Sauvage Riesling Blanc - Alsace, France

Owner of more than 65 hectares of vines, the Cattin family is one of the largest Alsatian family houses operating its own vineyard. In collaboration with his father, Jacques Cattin Senior, Jacques junior took charge of the wine-making and the financial department. Its parcels located in Grand Cru d'Alsace, AOC Crémant d'Alsace or AOC Alsace, are concentrated in three regions: in the commune of Voegtlinshoffen, around Steinbach and near Colmar. In 2007, Jacques Junior, joined the company after having studied engineering in agronomy and winemaking. Riesling is certainly the most famous dry white wine from Alsace. This Riesling is gold color with light green tints. Expressive and floral nose with notes of honeysuckle and chamomile tea. The palate is fresh and full with a fruity finish dominated by ripe citrus fruits.

Pairings: This fresh and fruity Riesling is ideal as an aperitif or as an accompaniment to salads, raw vegetables and light cuisine. This Riesling goes well with fish, shellfish and raw food. It can also be enjoyed with white meats and fresh goat cheese. Traditionally in Alsace, it is enjoyed with choucroute (sauerkraut).