



## Everyday Club October 2021

### 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).

### 2020 Aia Vecchia Vermentino- Tuscany, Italy

Aia Vecchia is the name of an old building which is today the centre of a company deep in the Tuscany countryside between Bolgheri and Castagneto Carducci. This is an area where the particularly favorable microclimate and The Pellegrini family, Aia Vecchia's owners, have been grape growers in the Bolgheri area for several generations and have sold their grapes to many of the most notable wineries in the region for decades. The Vermentino is made from estates at Orbetello and Magliano in Toscana, both of which are in Grosseto province some 60 miles southeast of Bolgheri. Vermentino is the star white grape variety of the Tuscan coast, perfectly capturing the feel of an afternoon in the Maremma hills looking out at the Tyrrhenian Sea. Aia Vecchia blends in a small amount of Viognier to add an intriguing hint of tropicality. In the glass, the wine is straw yellow with pale green hues. The bouquet is fresh with zesty aromas of freshly cut grass, grapefruit and hints of salt air. On the palate, the wine has a creamy and round mouthfeel with bright acidity accompanied by hints of limestone and a slight earthiness. The finish is lengthy, dry and refreshing.

Pairings: Recommended as an aperitif or an accompaniment to fresh seafood, it works wonderfully with seafood - think mussels octopus, or just a great pasta (linguine!) with clams. summer salads and poultry.