



UNCORKED BY THE SEA



Cellar Club January 2022

2018 CVNE Monopole Blanco- Rioja Spain

In 1879, C.V.N.E., (The Northern Spanish Wine Company) or la Cvné, as it is commonly known in Haro, was created. The Cvné winery in Haro, is made up of a group of buildings, mostly from the 19th century for the purpose of wine production, aging, and bottling. Cvné, is situated in Rioja, by the train station, with the oldest wineries of Rioja Alta, for transporting their goods to the port of Bilbao. Viura is a vital, leading white grape of Rioja. This fruity white is also floral and light and was produced with Viura grapes that fermented in stainless steel at low temperature with dry yeasts to keep the primary aromas. It's from a fresh year with less ripeness and alcohol, and this continues with the profile of previous years. It has a nice pale yellow color. On the nose the elegance is given by floral and fruity notes such as apple, pear and citrus notes. Both its smooth entry and its delicate passage through the palate gives it a balanced and fresh wine, with a long and fruity aftertaste. 89 PTS RP

Pairings: This makes it a perfect companion for all kinds of seafood, appetizers, salads and cheese.

2019 Domaine Daniel Seguinot Chablis- Maligny, Burgundy- France

Since WWII, the Seguinots have always been working in the vineyards. Daniel settled in 1971 on about 2ha of Chablis vineyards with his father and grandfather's help. The estate has been constantly evolving over the last 40 years and now covers 20ha. The nicest achievement for Daniel was when his two daughters, Emilie & Laurence Seguinot, took over the family business in order to perpetuate the family tradition. The Domaine produces its Chablis wines on about 15 ha, and results from a judicious blend of different climates. The light calcareous clay soils impart floral, fresh and mineral aromas to Chablis wine. An attractive and expressive wine made from 100% chardonnay grapes; the nose reveals white fruit aromas. On the palate, this full-bodied wine shows a great balance between fruits and minerality. This wine can be cellared for 3-5 years.

Pairings: Serve chilled accompanying light meats, broiled and grilled fish and salads. Perfect for the aperitif or with any seafood and cheese.