



# UNCORKED BY THE SEA

Thank you!  
FOR SUPPORTING THIS  
small business



## Everyday Club January 2022

### 2020 Les Carteresses Côtes-Du-Rhône- Rhone Valley, France

Established in 1937 the estate has been family run for 3 generations and currently by Jérôme Barrelet since 2006. Their wines are classified TAVEL which have existed since the Gallo-Roman era. In 1937, still looking for progress, a few ambitious winemakers decided to create the Tavel winemakers' cave. It was inaugurated by the French President Albert Lebrun in 1938. Love for the land drives them to combine tradition and modernity to make exceptional wines. Tavel winemakers cave regroups 85 winemakers total. This Côtes-Du-Rhône blend of 50% Grenache, 20% Syrah, 20% Carignan, and 10% Mourvèdre is bright red and dark purple in color. This wine's delicate nose suggests faint whiffs of raspberry and dusty minerals, but the palate is concentrated, loaded with ripe sour-cherry and raspberry. While full bodied in style, it's dry and vibrantly balanced. The moderately long finish is marked by hints of bramble and herb. It is very easy to drink. Enjoy now or cellar up to three years. WE 89 PTS

Pairings: Red and white grilled meat, cured meat, cheese, pies, pasta such as lasagna or cannelloni.

### 2018 Luc Pirlet Métairie Grenache- Pays d'Oc, France

Luc Pirlet wines are produced from grapes grown in vineyards lying between Narbonne and Limoux on the road to the Pyrénées mountains. Different plots of the same grape variety offer different soils and microclimates enabling us to weave a rich tapestry of nuances. The climate is Mediterranean and Atlantic, allowing the wines to have a good balance between fruitiness and acidity. In 15 countries Luc Pirlet's name is associated with the house-pour in 5 star restaurants, the house-wine served in top brasseries, banquet wine in the finest hotels, and the everyday wine enjoyed by company directors. This wine is 100% Grenache. It is a garnet color and is very round with a lot of red fruits on the palate. The wines offer purity of fruit character with balancing acidity.

Pairings: Roast chicken with herbs, grilled vegetables and pork fillet.