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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.

Luc Pirlet Métairie Chenin Blanc- 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 100 % Chenin Blanc wine is a pale gold color with a peach fruity nose with litchi and candied apricot notes complicated with citrus hints (kumquat) at first. It gives away on white fleshed fruits notes (quince). There are citrus aromas on the palate and minerality with menthol hints.

Pairings: Great aperitive or with fish dish in white sauce, lightly lemony or with a salty-sweet dish (Poultry with a quince sauce, seafood, or sashimi)