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Everyday Club January 2022

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 finishes on white fleshed fruits notes (quince). There are citrus aromas on the palate and minerality with menthol hints.

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

2018 Domaine de la Grange Muscadet Sèvre-et-Maine- Loire Valley, France

Located on the Mouzillon peak, the organic and sustainable estate established in 1743 benefits from various landscapes, from hilly valley to flat land in an oceanic and temperate climate. This is one of the oldest family vineyards in the Muscadet appellation and one of the very best. Wine grapes have been planted in Muscadet since Roman times, but after a frost that killed most of the grapes in 1709, farmers began to plant Melon de Bourgogne. Today, this is the only permitted grape in this area. Raphael Luneau uses traditional methods, hand harvests grapes at full ripeness and selects only the best for vinification. Slow fermentation is in underground vats and aged on the lees. 'Sur lie'. The wine is 100% Melon de Bourgogne and is pale yellow color with green tints. The nose is expressive, offering a floral and mineral bouquet, with fruity notes. The mouth evolves in the same way, well-balanced, seducing with its freshness and its delicacy.

Pairings: It will perfectly match with seafood, especially oysters, shrimp and mussels, and fish- especially fried fish. It is excellent as well as an aperitif.