



UNCORKED BY THE SEA

Cellar Club March 2022



2018 Francois Villard Crozes-Hermitage Certitude Rhone, France

Crozes-Hermitage is Northern Rhone's largest appellation, surrounding the steep granite faces of Hermitage to its north and south. The rolling vineyards, with soils rich in clay-limestone, produce Syrah that is fruity and charming, lush and seductive. A cook, François Villard developed a passion for wine at the age of 20. He completed a year of sommellerie at Tain l'Hermitage, giving him the desire to become a winegrower. He obtained his Agricultural Certificate in viticulture and oenology, and acquired property in the town of St Michel and planted the first vine in 1989, producing his first Condrieu in 1991. By 1996, he revived a vineyard with colleagues Yves Cuilleron and Pierre Gaillard, now 40 hectares of vines that produce around 400,000 bottles a year. This 100% Syrah wine reflects lush fruit and gentle tannins. Ripe cherry, black raspberry, exotic spices and violet are on the highly perfumed nose. It is round and fleshy in the mouth, offering juicy dark fruit, floral pastille and cracked pepper flavors that slowly turn sweeter on the back half. It finishes smooth, spicy and long, showing strong energy, intense spiciness and fine-grained tannins that sneak in late. 92 PTS WS, 92 PTS V

Pairings: Crozes-Hermitage Syrah's are more full-bodied so any grilled and braised meat, especially beef, short ribs, pork, sausage and lamb. Vegetarian options include beans or lentils and vegetables like mushrooms. Syrah is one of the best wines with cheese, and can be paired with traditional Indian curry dishes.

2019 Chandra Kurt Chasselas- Valais, Switzerland

Chandra Kurt is Switzerland's foremost wine writer, educator, and critic, authoring more than 20 books on wine, including Chasselas – "from Féchy to Dézaley – A journey to discover the treasures of the Vaud vineyards". She has a wine magazine "Weinseller Journal" and launched her own line of wines from vineyards in Geneva, Vaud, and the Valais which include this fresh and vibrantly youthful Chasselas from Vaud. Chasselas has been grown in Switzerland for more than 500 years. This name means 'splitting' and was given owing to the nature of the berries which tend to split in halves rather than burst when squeezed. Glou is a slang term for "chug chug", referring to the easy drinkability of this wine. This is a beautiful white that delivers richness, minerality, and a great sense of elegance. Caramelized citrus, lemon blossom, crushed rocks, and white flower notes dominate the bouquet, and it hits the palate with medium body, flawless balance, building richness, and a great finish. 94 PTS JD

Pairings: Cheese fondue, grilled fish, especially trout, French specialties such as snails or prawns with garlic, fried chicken with French fries, mushroom pastry, and it a great non-traditional option for oysters & all shellfish dishes.