



# UNCORKED BY THE SEA



Cellar Club April 2022

## 2017 Rotem & Mounir Saouma Inopia Rouge Côtes du Rhone Villages, France

Mounir Saouma was able to acquire five acres in Pignan additional vineyards, and today farms a total of 21 acres across eight vineyards in all five villages of the appellation (Chateauneuf-du-Pape, Bedarrides, Sorgues, Courthezon, and Orange). The kaleidoscope of the terroirs he works with is reflected in the cellar, as well, where a combination of barrels, foudres, cement, and eggs are used, all except the last of which can be considered “traditional” within the diversity of Chateauneuf’s viticultural history. The fruit is pressed firmly with small presses dating from the late 1970s, left in tank to macerate at relatively cool temperatures for 8 days, and then transferred to the various vessels. The wines are never punched down, never raked, and never sulfured until a light addition a month before bottling. The 2017 Côtes du Rhône Village Inopia comes from vines around the estate and is mostly Grenache yet includes smaller amounts of Counoise, Mourvèdre, and Syrah. It offers a perfumed, medium-bodied, elegant, beautifully balanced style as well as attractive strawberry and floral aromas and flavors. Silky, elegant with transparent and pure red fruit flavors and aromas. 92 PTS JD

Pairings: any meat, grilled, roasted, braised or stewed, as well as soft and hard cheese.

## 2018 Rotem & Mounir Saouma Inopia Blanc Cotes du Rhone Villages, France

Côtes du Rhône Villages includes the best villages of the greater Côtes du Rhône appellation. The possibility for an appellation promotion exists for every named village but each has to achieve and prove superior quality before an upgrade will be granted. The Saouma’s purchased a desolate plot of land in Orange in 2011. A minimal intervention approach combined with the image of the original barren land inspired the name of the wine, INOPIA, which translates to “made from nothing” in Latin. Rotem & Mounir’s white wines are breathtaking, following the similar philosophy of exceptional terroir paired with high quality, low yielding fruit that remains undisturbed for 18 months after fermentation with the resulting wine bottled unfiltered and unfinned. The blend is mostly Grenache Blanc, along with a touch of Roussanne, Marsanne, Bourboulenc, Clairette and Viognier grapes. Intensely perfumed and vibrant nose of citrus, flowers and an almost salty note. The palate continues with the intensity of flavors and structure and with a beautifully balanced freshness. 92 PTS WS

Pairings: This wine goes well with most types of seafood. It's a perfect match for shellfish and the famous dish of southern France, bouillabaisse, as well as cheese.