



# UNCORKED BY THE SEA



## Cellar Club June 2022

### 2019 Padelletti Rosso di Montalcino, Montalcino, Italy

The Padelletti family is one of the oldest and most historic families in all of Montalcino, they have ties to the region as far back as the early 1500's. The Padelletti's are the most important family in Montalcino and still have vineyard holdings around the city of Montalcino. They were one of the families that pushed for the establishment of the DOC and DOCG status of Montalcino. The Padelletti's were not great at promoting their own estate, which led to this very important family being almost entirely unknown until recently. Today the estate is managed by Claudia Susanna Padelletti and her two children. This wine is 100% Sangiovese from their organically farmed vineyards located just 2.5km from the winery in the cooler, northeastern corridor of the town of Montalcino. In the glass, expect a beautiful dusty ruby color showing restrained but lifted aromas of dried cherries, pepper herbs/greens (think arugula) and soft rose-like flower petals with touches of violet. The palate is silky and incredibly well balanced with continued dried and sour cherry fruit notes along with sweet spice, purple tinged florals and a touch of licorice/anise; excellent balance of acidity and velvety tannins.

Pairing: Sangiovese pairs perfectly with a good cut of steak off the grill-Sangiovese's delicate flavor profile, excellent tannins and refreshing acidity is perfect for slightly fatty grilled meats. Also try slow braised meat ragù served over pappardelle pasta; or some Italian salami.

### 2018 Fournier Père et Fils Grande Cuvée Sancerre, France

Fournier's 2018 Grande Cuvée Sancerre hails from the village of Verdigny in the heart of Sancerre where Domaine Fournier is located. This Grande Cuvée, comes from selected vineyards grown on the village's famous Caillottes terroir, which is unique to Verdigny. It is fermented in stainless steel and spends an extended 12 months aging on the lees before bottling. The combination of old vines, low yields, a great vintage, and extended aging is what gives this wine that extra degree of nuance and class that can only be found in the best wines of the world. The nose offers up a wonderful mix of ripe pear, lemon curd, citrus zest, flint, and wet rock. Full-bodied and focused, this glides across the palate with notes of ripe lemon, baked pear, and mango, finishing with a complex smoky, flinty nuance. The wonderful flavors linger for a good 30+ seconds. Give it some air and don't drink it too cold if you want to experience the wine at its fullest potential.

Pairings: Oysters on the half shell, mussels steamed in broth, sea scallops, Alaskan king crab legs, smoked salmon, calamari, octopus, and just about any creature that swam in the sea complements this Sancerre. It pairs beautifully with delicate appetizers, sweetbreads, country pâtés and most cheeses; and it can easily stand on its own as an aperitif.