



UNCORKED BY THE SEA



Cellar Club September 2022

2019 Zuccardi Poligonos del Valle de Uco San Pablo Malbec Mendoza, Argentina

With cool weather, high elevation and well-draining alluvial soils, Mendoza's Uco Valley is one of the most exciting wine regions in Argentina. Healthy, easy-to-manage vines produce low yields of high-quality fruit, creating some of the best Malbec in Mendoza; flavorful, full-bodied wines with generous acidity. The Zuccardi family's approach to sustainability starts with the environment. They're dedicated to producing the highest quality wines through sustainable practices with a focus on nurturing biodiversity, organic farming, efficient irrigation practices, composting, water treatment, recycling efforts, and the use of solar energy. They have elevated their wines and the Uco Valley as a world class wine region, but are building schools, offering free education, fostering equality, banning child labor, and subsidizing health care, giving the people who have contributed to their success an upward mobility and path forward for their families. This wine is from San Pablo, coldest of the regions. There are lots of blueberry, blackberry and black-licorice aromas that follow through to a medium to full body with soft, medium tannins and a fresh, spicy and delicious finish. Cracked-pepper undertones followed by fresh thyme make it balanced and refined with complexity. 94 PTS RP 94 PTS JS

Pairings: Malbec holds up well with dark meat poultry, roasted pork, and leaner cuts of red meat such as sirloin, flap, hanger, filet, and skirt steak. It works well with pepper, sage, creamy mushroom sauces, melted cheese, and in particular, blue cheese.

2020 Domaine Louis Moreau Chablis, Burgundy, France

The source of the most uniquely complex Chardonnay, Chablis, while considered part of Burgundy, actually reaches far past the most northern stretch of the Côte d'Or proper. Its vineyards cover hillsides surrounding the small village of Chablis about 100 miles north of Dijon, making it actually closer to Champagne than to Burgundy. Domaine Louis Moreau is a 50-hectare estate based in the commune of Beines in the heart of the Chablis appellation. This Chablis comes from parcels mainly in Beines and near the town of Chablis, with vines from classic Kimmeridgian clay, which isn't found anywhere else in the world except southern England- a 180 million year-old geologic formation of decomposed clay and limestone, containing tiny fossilized oyster shells. This soil type produces wines full of structure, austerity, minerality, salinity and finesse. This fruity and vivid wine presents a nice golden color and a floral nose with notes of white fruits (apple, pear) typical of Chablis terroir. Chablis wine shows a nice gustatory attack with mineral and chalky hints and a perfect balance in mouth.

Pairings: This wine pairs nicely with Oysters, Goat Cheese, Cauliflower Soup, Smoked Trout, Pork Tenderloin, Grouper and other Fish, Shellfish, Veal, Foie gras. and Sushi.