



# UNCORKED BY THE SEA



## Cellar Club September 2022

### 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.

### 2019 Hillick and Hobbs Estate Vineyard Riesling- Finger Lakes, NY

Winemaking in the Finger Lakes of New York dates back to the 1820s and today as a region, accounts for 90% of the state's total wine production. Its narrow and deep lakes created by the movement of Ice Age glaciers create an environment similar to the classic Riesling-loving regions of Europe, namely Germany and Austria. The Finger Lakes retain summer heat that warms up the cold winter air, making it fall down from the lakes' steep slopes. Paying tribute to his upbringing on his family's farm in upstate New York, Paul Hobbs' newest estate overlooking Seneca Lake is dedicated to pushing the boundaries of what is possible in this winegrowing region. The 2019 Hillick & Hobbs Dry Riesling has such an expressive nose of white peaches, nectarines, mandarin oranges, white flowers and vanilla. It grows with each swirl of the glass. It has an intensely mineral and racy palate that feels lighter than it is, because it's so precise and vibrant, the lime and mineral freshness making the long, dry finish mouthwatering. JS 94 PTS, WW 92 PTS, WS 90 PTS

Pairings: Raw, cured and smoked fish, Fresh or lightly dressed shellfish, Creamy sauces, Pork, Lightly pickled vegetables, and Goats cheese.

French Toast Sandwiches | Chicken Satay | Shrimp Risotto | Buttermilk Cake with Poached Pears <https://www.fingerlakeswinecountry.com/wine-food/recipes/perfect-wine-pairings/>