



UNCORKED BY THE SEA



Cellar Club November 2022

N/V Chateau de Rouanne Brut Nature- Rhone Valley, France

Situated on the edge of the Alps, the bottom of the hillside at Château de Rouanne benefits from the cooling, dry influence of the Pontias, a bitter wind that sweeps across the mountains before cooling down the entire Aygues valley. This allows the old vines planted on limestone sand to ripen slowly and produce ripe, intensely expressive fruit with alcohol content that is low enough to craft fine, balanced bubbles. The grapes are picked at dawn then pressed at length, following which the must undergoes thorough cold settling. Lengthy fermentation ensues, then ageing on fine lees. At Rouanne, there is no dosage, which means absolutely no sugar as they feel that the roundness should not come from the sugar but from the ripeness of the grapes. The predominant traits are finesse, minerality and freshness. This wine brings lots of elegance and aromas of white flowers, pear, and flint. Its fresh palate, the wine develops fine, energetic bubbles

Pairings: The tension of the acidity and bubbles lifts the rounds of flavors, making this a fresh and elegant sparkling wine. It is an ideal aperitif and can be served with hors d'oeuvres, oysters, or a variety of charcuterie and light salads.

2018 Ossian Viñedo Ecológico Verdejo- Segovia, Spain

Ossian is a unique vineyard ; a viticultural treasure in the form of pre-phylloxera vines that, in some cases, reach 200 years of age. The Ossian winery we work to recover an exceptional heritage reflected in a unique vineyard and unique productions that express the potential of the Segovian Verdejo. The management of the vineyard is carried out with traditional techniques of the area. The grape that arrived at the winery in small boxes is the perfect raw material for the production of a profound wine. The grapes were gently pressed to obtain the first must that was transferred to wood. The fermentation was carried out spontaneously with native yeasts in 228 and 600 liter barrels, and wooden foudres of different capacities. The 2018 vintage of this Segovian centenary Verdejo that goes back in memory stands out for its depth. Elegant and intense. Delicate and silky. A wine that remains in the memory. In this 100% Verdejo wine, yeasty, leesy aromas of white stone fruits and apple come with a mineral note and the backing of fine oak. A full-bodied palate with grip and heft is balanced by natural acidity. Salty apple and nectarine flavors are out front on this barrel-fermented Verdejo from 150-year-old vines. WE 93 PTS

Pairings: Put lime in the meal, it will pair well with Verdejo! The oak-aging will work with dishes that have more cream or with coconut-based sauces. Try Lime Chicken, Chicken in Almond Sauce, Carnitas, Fish Tacos, Sole, Pork Loin, and Tofu