



UNCORKED BY THE SEA



Everyday Club November 2022

2020 E. Guigal Côtes du Rhone Blanc White Blend, Rhone, France

Typically thought of as a baby Chateâuneuf-du-Pape, the term Côtes du Rhône actually doesn't merely apply to the flatter outskirts of the major southern Rhône appellations, it also includes the fringes of well-respected northern Rhône appellations. White wines can be produced under the appellation name, but very little is actually made. The Guigal domain was founded in 1946 by Etienne Guigal in the ancient village of Ampuis, home of the wines of the Côte-Rôtie. In these vineyards that are over 2400 years old, you can still see the small terraced walls characteristic of the Roman period. A blend of Viognier, Roussanne, Marsanne, Clairette, Bourboulenc and Grenache Blanc, the 2020 Cotes du Rhone Blanc is even more floral and expressive than usual, fresh and vibrant, with a touch of ripe apricot flavor as well. It is medium to full-bodied, plump, silky-textured and long on the finish. right, with fresh peach and white nectarine notes backed by an almond thread on the finish. It is unctuous, but with the zip for balance. RP 90 PTS, WS 89 PTS

Pairings: A cheese plate with a solid sheep, goat, and cow cheeses. Fish or shellfish in acidic sauces...ceviche! White Rhône is the ceviche wine. Acidic sauces, like lemon or orange-based sauces, over chicken are another great pairing with this style of wine. Veal in a red sauce is a great option for white Rhône wines due to the peaked acidity in the tomatoes, and many variations of Pork preparations are excellent accompanied by a white Rhône.

2021 Domaine Francis Blanchet Pouilly-Fumé "Calcite" Loire Valley, France

Eight generations of the Blanchet family have farmed & lived in the Pouilly-Fumé region. Since the early 90's Francis Blanchet has been producing & bottling wines from his family's vineyards under the Francis Blanchet label. Situated in the village of St. Andelain which boasts the largest percentage of "silex" & "silice" soils in all Pouilly-Fumé. These flint heavy soils combined with the classic mix of the chalky limestone soils found throughout the Loire Valley give the Blanchet family plenty of unique sites to work with. One characteristic that is evident across all their wines is the classic "smoky/flinty" mineral note that makes Pouilly-Fumé so unique. In fact, the term "fumé" means "smoked" in French. This 100% Sauvignon Blanc from estate vineyards is intense with sea salt, crushed seashells, & tart citrus rind on the nose; the palate continues this "mineral" heavy flavor profile with saline/sea spray notes alongside crisp citrus & more subtle notes of white stone fruit.

Pairings: Oysters- the brine rich oysters combined with the citrus laden, salty crisp liquid that is this Pouilly-Fumé are like a match made in heaven. Treating this wine as a great aperitif- think more simply a nice chunk of good goat cheese & some simple crackers.