



# UNCORKED BY THE SEA Everyday October 2022



## **2016 Clarendelle Haut-Brion Bordeaux Blend-Bordeaux, France**

Bordeaux is a blended wine composed mainly of Cabernet Sauvignon and Merlot. Depending on the laws of the village from which the grapes come, the conditions of the vintage and decisions of the winemaker. So popular and repeated has this mix of grape varieties become worldwide, that the term, Bordeaux Blend, refers to a wine blended in this style, regardless of origin. Clarendelle's name thus pays homage to the ancestor who brought the family to this region. They wish to discover and extract the best from the enormous potential and savoir-faire that this region and terroir provide. They already benefit from centuries of acquired knowledge and will aim to produce wines worthy and representative of their heritage of Chateau Haut-Brion. This Bordeaux blend of Cabernet Sauvignon, Merlot and Cabernet Franc is fruity, with aromas of red fruit and blackcurrant alongside floral overtones reminiscent of violet. They combine the tannic power of great vintages with a deliciously velvety texture and rare smooth, powerful, and generous on the palate. Their relatively high level of acidity gives them an admirable freshness and tremendous balance, without any hardness. Only ripe, blueberry and blackberry flavors with nice freshness and some healthy, supple tannins within the sleek frame, make this an immediately appealing red Bordeaux that's very food-friendly. Drink or hold. 91 PTS JS

Pairings: Clarendelle Bordeaux 2016 can be enjoyed during an aperitif or it can be the perfect elegant partner with classic pairings: beef stew, red meat, roast lamb, venison, duck breast, other beef-based dishes or spaghetti meatballs in a tomato sauce.

## **2018 Celler de Capçanes Mas Collet Selección- Catalonia, Spain**

Rising up around the village of Capçanes, on steep slopes and terraces, vines are protected by the mountain range of Llaberia. Two indigenous varieties Garnacha Negra and Cariñena of high altitude and low yielding mostly bush vines predominate. Some of them are up to 110 years old. The wines personality and character come defined by the variety of soils of Capçanes- from the freshness of the limestone to the fruit of the clay. This wine is an organic blend of 35% Cariñena, 35% Cabernet Sauvignon and 30% Garnacha aged in oak for 9 months prior to blending from the great value Montsant DOC. Medium deep red with flecks of violet. Ripe cherry flavors, blueberries and smooth well integrated oaky, toasty aromas. Medium body, fruit driven with fine ripe sweetness. Good acidity keeping a perfectly balanced wine with round ripe tannins. Long ripe fruit finish in a fantastic value, very smooth red. 91 PTS JS

Pairings: Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (moussaka, ratatouille), cheese.