



UNCORKED BY THE SEA



Cellar Club February 2023

2019 Clos des Confidences St Emilion Grand Cru- Bordeaux, France

Le Clos des Confidences was created in 2016 in Saint-Emilion thanks to Cyril Gouy. But in reality, the story goes back even further. It all started in 1920 in Monbazillac, when his great-grandfather decided to create his vineyard. Almost a century later, the know-how and tradition have been passed down through four generations and each member of the family is important in the wine-making process. Located in the famous appellation of Saint-Emilion, the vineyard benefits from a rich and exceptional terroir, offering it all the possibilities to produce a great wine. The winemaker describes this wine as “A wine with a complex and full-bodied structure that just begs to age. He will transmit his energy to you and will offer you moments full of confidences.” This wine is a blend of 90% Merlot, and 10% Cabernet Sauvignon. With aromas of raspberry & crisp strawberry, and a touch of blackcurrant, violet & black pepper, it has a beautifully balanced & juicy palate with definition, tension & fine, discreet tannins. These tannins are subtly present. Open 2 hours before tasting, and do not hesitate to decant.

Pairings: Pair with roasted lamb, duck confit, pasta with tomato & meat sauces, and grilled steak or wild game. This also makes a perfect pairing for chicken dishes like roast chicken.

2019 Château Respide- Médeville Graves Bordeaux- France

In many ways, Julie and Xavier Gonet-Médeville are the first couple of French wines. Both hail from storied winemaking families: Julie’s family is famous for its incomparable Chateau Gilette, and Xavier comes from a long line of Champagne growers in Le Mesnil. Leading a new generation of winemakers, they bring their family knowledge, methods, and passion to the many wines they now make together. At Château Respide-, Julie and Xavier celebrate in their wines what makes Graves their home: the gravel soils that define the terroir. This is a serious, Cabernet Sauvignon-informed Graves that’s full of mineral-and-tobacco aromas and flavors. This blend is composed of 60% Cabernet Sauvignon and 40% Merlot from the southern portion of the region where the soils are rich in clay and gravel. Twelve months in new oak gives the wine notes of cocoa powder, while the dark fruits are complimented by dusty herbs and an approachable texture that makes this wine approachable now.

Pairings: Pair with roast lamb, venison, duck breast or a juicy red meat dish. Try bacon cheeseburgers, too.