



# 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 Domaine de la Bergerie Anjou Blanc Chenin Blanc "Les Pierres Girard" - Loire Valley, France

Domaine de la Bergerie has been a family estate since 1961, first purchased by Marie-Scholastique Horeau and eventually passed down to her grandson, Yves Guégniard, with his wife, Marie-Annick. A family affair, in 2018, Yves passed the reins to their daughters Anne and Marie. The estate is in the heart of Côteaux du Layon, in the Anjou region of the central Loire Valley, and encompasses the famed Clos de la Bergerie. It has always adhered to a high standard of excellence, including green harvesting, strict sorting, and separate vinification of each parcel. This wine is 100% chenin aged in barrels on lees, with fruity and slightly woody aromas. It is an intense canary yellow color with an expressive nose, aromas of apricot, peach, which develop into notes of wax. It has a round and suave mouth with a beautiful aromatic persistence.

Pairings: This supple and smooth wine will be ideal with your fish in sauce. The minerality in the wine matches the flavors of the seafood. Oysters, scampi and grilled fish are all good pairings, as well as white meats and poultry, and cheeses.