



UNCORKED BY THE SEA



Everyday Club February 2023

2021 Domaine Luc Pirlet "Métairie" Viognier- Pays d'Oc, France

The winemakers of Domaine Luc Pirlet were attracted to Languedoc with the alluring aquamarine creeks of the Mediterranean coast and the majestic backdrop of the snow-capped summit of the Pyrénées. Luc Pirlet wines are produced from grapes grown in vineyards lying between Narbonne and Limoux on the road to the Pyrénées mountains. Different plots of the same grape variety offer different soils and microclimates enabling us to weave a rich tapestry of nuances, aromas and flavors into the wines. Luc Pirlet's name is associated with the house-pour in 5 star restaurants in 15 countries. This wine is 100 % Viognier and it is brilliant pale gold with notes of flowers, pears, apricot & peach. It has a finely balanced texture blending freshness and fleshiness. It has a very long and pleasant finish.

Pairings: Pair with roast chicken & turkey, grilled salmon, Indian cuisine, creamy cheeses, or enjoy as an aperitif.

2021 Domaine Boutet Saulnier Vouvray SEC- Loire, France

Christophe Boutet took over the family estate Domaine Boutet Saulnier in 1997 after his father's death. Since 2011, Christophe and his wife have practiced sustainable agriculture on their 12 hectares of vineyards and are moving towards organic viticulture. A portion of their wines is biodynamic. The Boutets have excellent vineyards in the small Vouvray appellation, with the famous Domaine Huet's vines as neighbors to their vineyards. The 13 hectares are scattered across the plateau, above the Boutet Saulnier cellars. These are located in a prime spot on the Rue de la Vallée Chartier. The soils are naturally dominated by the clay and limestone mix typical of the première côte vineyards, and the vines are 100% Chenin Blanc. You'll smell white peach aromas and citrus fruits on the nose. Sumptuous and zesty with white nectarine, green apples and Meyer lemon notes on a full, dry finish. Incredibly refreshing and round at the same time with a finale of citrus fruits and a lively minerality.

Pairings: Pair with fresh seafood & shellfish, spinach salad with goat cheese, Spring vegetables, spicy Thai, or enjoy as an aperitif. This would also be a great companion to richer seafood dishes, think salmon or shrimp scampi.