



# UNCORKED



# BY THE SEA

## Cellar Club February 2024



### 2022 Cherrier Frères Sancerre 'Les Renardières' Loire, France

Marked by its charming hilltop village in the easternmost territory of the Loire, Sancerre is famous for its racy, vivacious, citrus-dominant Sauvignon Blanc. The region claims a continental climate, noted for short, hot summers and long, cold winters, it also has variations in topography—from rolling hills and steep slopes. François and Jean-Marie Cherrier of Cherrier Frères are the third generation to make wine at their family domaine, which bears their father Pierre's name. Cherrier Frères is their other label. Their Sancerre Blanc, called "Les Renardières," incorporates Sauvignon Blanc grown in three different soil types. This is a classic and precise wine with concentrated elegance. Light bodied and dry, with bright minerality and subdued notes of grapefruit and passionfruit, with high acid, round edges, and a long mineral finish. The Sancerre is consistently delicious, with citrus, chalky minerality and light floral notes.

Pairings: Its dry finish complements seafood and cheese beautifully. This Sancerre makes a particularly great companion to goat cheeses, green vegetables and salads.

### 2021 Vin Orange de la Grave-Cotes de Bourg, France

The Château de La Grave was built between 1860 and 1868, with a tower, turrets and roof with slender and animated shapes giving it a unique neo-Gothic and neo-Renaissance appearance. Constant Bassereau acquired the property in 1910. The philosophy of the winery is pride in producing better wine and respecting natural balances. Surprising and unique, the orange wine comes from a very old technique used in Antiquity: The fermentation of the white grapes with the skin - whole berries - like a red wine thus obtaining a white wine with tannins. An ideal gastronomic wine! Orange wine, the unusual, off the beaten track, it is a singular expression of the Colombard grape variety! It is a white wine of maceration, resulting from ancestral techniques. The result is surprising, mixing the freshness of white wines with the roundness and tannins of red wines, with a lot of complexity and finesse. The color is straw yellow, slightly orange. The nose is intense, mixture of citrus fruit and passion fruit. The palate is rich and fleshy, the finish is very long with a delicious astringency.

Pairings: Orange wines are so versatile that they can often be paired with many different types of foods. They can be paired with sea urchin, fried chicken, a range of aged hard cheeses, spicy seafood boils, jerky, Seafood or mushroom risotto, and oven baked salmon.