



UNCORKED BY THE SEA



Cellar Club September 2024

2023 Domaine Barville, Châteauneuf-du-Pape Les Hauts Blanc- Rhone Valley, France

Maison Brotte was created in 1931 when Charles Brotte (2nd Generation) decided to create his own company in Châteauneuf-du-Pape. Maison Brotte began to offer a wide range of wines from the Rhône Valley and placed itself among the pioneers in this field. His son Jean-Pierre Brotte (3rd generation) took over the business in 1970 and was one of the first in the Rhone Valley to promote wines across the Atlantic, as well as Japan. Today the 4th and 5th generations run the winery and business. This wine has an aroma that is fresh with mineral and citrus notes. After one or two years of aging, vine peach and pear are dominant on the first nose, then it evolves into exotic aromas of ripe mango as well as a floral touch of jasmine and rose with a hint of flint. This wine is fresh and continues with a beautiful balance between roundness and liveliness enhanced by lemony and mineral touches. After a year of aging, the palate gains in roundness and elegance with more length, fat and aromatic complexity on ripe yellow fruits, flowers and citrus fruits.

Pairings: This wine pairs well with types of food like Crustaceans and Seafoods, Fishes, Poultry and White Meats.

2021 Domaine Daniel Pollier, Pouilly- Fuissé Les Perrieres- , Burgundy, France

Domaine Daniel Pollier has been producing white wines across Mâcon since the 18th century, with current plantings of Chardonnay found in the appellations of Mâcon Fuissé, Mâcon-Villages, Saint-Véran, Mâcon Chaintré, and Pouilly-Fuissé, the latter of which is en route to receive Premier Cru status in the coming years. The Domaine comprises 13 hectares. All of the wines are crafted solely from estate fruit, coming from vines with an average of 40 years, some of which clock in at an impressive 70 years. This wine is elegant and charming with aromas ranging from mineral (silex), to citrus notes (lemon, grapefruit, and pineapple), white fruits (peaches), buttered brioche, and honey. The texture is round and generous, and the structure, thanks partly to the wine's natural richness, is full of flavor.

Pairings: Pair with Fish, Shellfish, Chicken, Pork. Suggested cheese pairings: Brie, Gruyere, Havarti, Mozzarella, and Ricotta