



# UNCORKED BY THE SEA



Everyday Club September 2024

## 2020 La Cour Du Prieuré, Graves- Bordeaux, France

Bordeaux is home of the world's finest wines, the type and quality of grapes used is of utmost importance, and the legendary wineries which work on the banks of the Gironde river have mastered the careful art of juice blending to find the perfect balance for their produce. While there are six 'official' Bordeaux grapes, the two key varietals for almost every fine Bordeaux wine are Cabernet Sauvignon and Merlot, and with good reason. Cabernet Sauvignon grapes are renowned for their acidity and astringency, strong fruit and spice flavors and full body, Merlot grapes are notably rounded, soft, fleshy and lighter on tannin. The combination of these two varietals, along with a small percentage of Petit Verdot is the perfect balancing act allowing the two grape varietals to cancel out the others weaker points, and accentuate all that is good about the other. This classic Bordeaux is 85% Cabernet Sauvignon, 10% Merlot, and 5% Petit Verdot. It is soft and plush with aromas of flowers, spices, chocolate, vanilla, and roasted aromas. It is supple, firm, and rich with blackberry and black cherry notes. The finish is complex and long

Pairings: Try pairing with duck or roast pork. A great pairing with cured meats, stews and firm cheeses.

## 2020 Château Leret, Cahors Malbec Reserve- Cahors, Southwest, France

Within the Southwest of France, this is the one region outside of Argentina that is today almost exclusively dependent on Malbec. Locally the variety is called Cot, and makes a dense, earthy and black fruit dominant red wine. Both the Atlantic Ocean and Mediterranean both have a strong influence on the climate of this region. For four generations, the "black wine" has been flowing through the Vigouroux family's veins. The passion for Malbec is even more remarkable in heredity, guiding the family since 1887 on the historic Cahors vineyards and beyond, in search of a terroir/grape variety symbiosis. The Vigouroux family are the specialists in France when it comes to producing Malbec wines. This wine is a marriage of Malbec and Château Leret 'terroir', a nose where blackcurrant dominates the red fruit aromas, with shades of licorice and vanilla. A supple touch on the palate thanks to fine, soft tannin. It has charming, vibrant notes of dark and red fruits, with nuances of chocolate and sweet vanilla. It is silky textured in the mouth, well-crafted and pleasant. 95 PTS Decanter

Pairings: Malbec from Cahors calls for full-flavored foods like steak, lamb, game, and can also work with dark poultry, pork, and sausages. Earthy ingredients like mushrooms, shallots, sage, rosemary, mint, and cumin can bring out the fruity elements in the wine. Need a pairing for blue cheese- Malbec.