

# JANUARY 2024 CLUB SELECTION



## 2018 F. THIENPONT MERLOT | CABERNET FRANC BORDEAUX AOC, FRANCE



F. Thienpont is the personal project of François Thienpont, the Bordeaux luminary whose family owns legendary Right Bank estates Vieux Château Certan and Le Pin, as well as Château Puygéraud. Established in 2000 to highlight the best qualities of the vintage, the F. Thienpont wines are fruit driven and demonstrative of the elegance expected of the appellation; primarily Merlot-based wines grown on the Monbadon plateau east of Saint-Émilion, in vineyards that have been cultivated for over 10 years using completely organic methods. For this project, François brought on legendary oenologist Stéphane Derenoncourt, who works for many Bordeaux wineries (including Beausejour Duffau-Lagarosse, Pavie-Macquin, La Mondotte and Clos Fourtet) as consulting oenologist.



This bottling is a blend of 95% Merlot and 5% Cabernet Franc created from a mix of purchased and family estate fruit, sourced primarily from the Right Bank. After harvest, the grapes were carefully vinified using traditional Bordeaux winemaking techniques and aged for 7 months in a combination of new and used 225L French oak barrels.



Deep, dark garnet. Classic aromas of black and blue fruits with a touch of oyster-shell. The palate is juicy and fruit-forward with fresh blackberry, cassis and blueberry flavors, solid tannins and bright, nicely focused acidity. Wonderfully balanced through the finish, this affordable red Bordeaux certainly represents its pedigree and truly overdelivers at only \$16 per bottle!



## MIXED AND RED CLUBS



- RETAIL: \$16.00  
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Cheddar-Stuffed Burgers with Pickled Slaw & Fried Shallots

# JANUARY 2024 CLUB SELECTION



## 2022 DOMAINE CÔTEAUX DES MARGOTS CHARDONNAY MÂCON-VILLAGES AOP, BOURGOGNE, FRANCE



This story begins in 1945 when Joannes Duroussay returned home after being held prisoner in Germany for four years. At that point there was no Domaine, just a small farm with a few cows and goats and some Chardonnay and Gamay vines. He started to make a little wine for himself while working for a local merchant. He also made a little extra cash performing as a saxophonist, going from ball to ball in different villages with his little band. Little by little, Grandpère Duroussay expanded the winegrowing portion of the farm, eventually handing the management of 7 hectares to his son, Jean-Luc. In 1985 Jean-Luc established Domaine Côteaux des Margots, now a third-generation family-owned wine estate. The Domaine is perfectly nestled in the Mâcon hills of Southern Burgundy and has grown to 15 hectares of Chardonnay, Pinot Noir and Gamay farmed by Jean-Luc and Veronique Duroussay and their son Pierre. The vineyards are certified "Haute Valeur Environnementale" due to their environmentally friendly farming practices, and they are currently working to take the winery 100% organic, while staying focused on the top priority—quality.



The Chardonnay for their Mâcon Blanc was picked with good levels of acidity by both hand and machine before undergoing a gentle, relatively cool fermentation with native yeast and no SO2 to help retain as much pure fruit and floral aromas as possible. Spontaneous malolactic fermentation. Aged 8 months on fine lees in concrete vats, to add a little polish before bottling. Focused on highlighting Chardonnay's natural freshness and finesse, there was absolutely no oak used.



Pale gold with green flashes. The nose shows citrus peel, green apple, pear and wet stone minerality. The palate is dry and smooth with tart flavors of citrus, green apple and apricot, backed by a charming limestone minerality, and a hint of savory herbs.



## MIXED AND WHITE CLUBS

■ RETAIL: \$24.00  
WINE CLUB MEMBER: \$20.40



■ SUGGESTED RECIPE: Creamy Goat Cheese Pasta with Walnuts

# JANUARY 2024 CLUB SELECTION



## 2021 LE CLOS DU CAILLOU VV *CUVÉE UNIQUE* ROUGE CÔTES-DU-RHÔNE AOP, FRANCE

Le Clos du Caillou started out as a hunting preserve in 1895 when Élie Dussaud purchased the property at the northeastern edge of what eventually became the Châteauneuf-du-Pape appellation, and built a small cellar. However, with his passing four years later, there were no real vineyards to speak of until 1955, when Claude Pouizin purchased the land and cleared some of the forest to plant vines. 1970 marked his first commercial vintage and his wife, Colette, spent the next 26 years as the sales ambassador, establishing Clos du Caillou as a quality Rhône Valley producer worthy of attention. Once Claude was ready to retire, he asked his youngest daughter, Sylvie, who was living in Sancerre with her husband, Jean-Denis Vacheron, to run things. The couple and their two young children left their life in the Loire Valley in 1996 to take Clos du Caillou into the 21st century. Jean-Denis was making the wines yet tragically died in 2002. With a heavy heart, Sylvie soldiered on and hired Rhône specialist, Bruno Gaspard, to take over in the cellar. Bruno has been the winemaker ever since and Sylvie is still in charge today, watching over the domaine's 54 hectares of biodynamically farmed vineyards, certified since 2010.

The estate in Courthézon, in the northeastern part of the Châteauneuf-du-Pape appellation, boasts a mix of terroirs with a predominance of sand, which gives Caillou wines their silky elegance and fine-grained texture. Part of what makes this blend so special is the fact that the fruit comes from Caillou's Côtes du Rhône vineyards, which are actually within the Châteauneuf-du-Pape zone—yet are not technically part of the appellation. This walled parcel of land was intentionally left out of the appellation by the owner, following a “bureaucratic spat” and a story about government officials not being welcome on the land. They apparently were scared away with shotguns when they came to survey the property in 1936 at the time the appellation was created. What this means today is that Caillou's Côtes du Rhône wines are qualitatively the same, with regard to terroir and exposition, as top Châteauneuf wines.

A blend of 80% Grenache, 10% Syrah, 6% Mourvèdre, 2% Carignan and 2% Counoise. The grapes were harvested by hand and manually sorted in both the fields and in the cellar, then partially destemmed and fermented on indigenous yeasts in temperature-controlled cement tanks. Aged in a combination of cement tank, stainless-steel tank and older 52HL foudre, and bottled unfiltered and unfiltered.

Deep ruby robe. Aromas of wild red berries and garrigue. The palate is fresh, with sappy flavors of red currant, strawberry, raspberry and black cherry and a touch of spice. A seamless blend, and artfully balanced all the way through the finish. Concentrated and richly textured, this wine captures the essence of old-vine Grenache grown on the one of the region's finest terroirs.

## R E D C L U B

- RETAIL: \$24.00  
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: [Braised Lamb Shanks with Rosemary](#)

# JANUARY 2024 CLUB SELECTION



## 2022 LA CAPPUCCINA SOAVE DOC VENETO, ITALY



La Cappuccina was founded in 1890 and the fourth generation of the original Tessari family still runs the estate today, located in Costalunga di Monteforte d'Alpone in the Soave DOC zone just east of Verona. The name Cappuccina comes from the restored 16th century chapel that lies within the Tessari family villa where Capuchin Friars once worshiped, and the silhouette of that chapel makes up the company logo. The very well-educated brothers-sister team that handles the day-to-day operations includes Sisto, the agronomist who farms the 95-acres of organically certified vineyards, Pietro, the oenologist who is the winemaker and Elena, the economics and business major who is responsible for marketing and public relations. Since 1985 they have operated the entire wine production, from the vineyards to the bottling line under organic and ecological precepts, making them true pioneers of the organic movement in Italy and one of the leading such producers in the country. The vineyards are planted primarily to the main grape of Soave, Garganega (70%), along with Trebbiano di Soave, Sauvignon Blanc, Corvina, Cabernet Sauvignon, Merlot, Carmenère and a local ancient red varietal, Oseleta.



100% Garganega. The grapes were carefully selected and destemmed, macerated on the skins and gently pressed. The must underwent cold, static settling and was then fermented at controlled temperatures. It was aged on its lees for six months in stainless-steel tanks and has a very appealing fresh, lively character.



Clean, crisp, stony and savory-fruity, this is a well-balanced and food-friendly Italian white with an extra measure of depth and complexity. Chill and enjoy as an apéritif, or pair with an array of fresh seafood. Citrus fruit notes with aromatics that follow, and a traditional almond note on the finish.



## W H I T E C L U B



- RETAIL: \$16.00  
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Baked Stuffed Crab