

SEPTEMBER 2021 CLUB SELECTIONS



2020 DOMAINE DE PELLEHAUT 'HARMONIE DE GASCOGNE' ROSÉ CÔTES DE GASCOGNE IGP, FRANCE

Domaine de Pellehaut overlooks the town of Montréal-du-Gers in Gascony, situated within the Ténarèze region in Armagnac. Gaston Béraut purchased the 18th Century Château after WWII and has slowly developed the Domaine into one of the larger Domaines in the region. Today, Gaston's sons, Mathieu and Martin, produce the wines, each having acquired global winemaking experience working at Château Beycheville in St. Julien, Chateau Tariquet in Gascony and Au Bon Climat in Santa Barbara.

In the 1990s, the Bérauts sold nearly all their wine production in bulk and were proud of the rather substantial prices their wines fetched, but Mathieu no longer wanted to sell his wine under another winery's name. Little by little he began experimenting with the large variety of grapes grown on the property: Colombard, Ugni Blanc and Folle Blanche, Sauvignon Blanc, Chardonnay, Gros and Petit Manseng, Tannat and Merlot. In addition to this experimentation with different varietals, the Béraut family is also very well known for their Armagnacs.

Committed to sustainability, the vines at Pellehaut are planted on the rolling hills, while the lower lands are reserved for other crops and as grazing ground for the family's blonde d'Aquitaine cattle, which contribute to the region's biodiversity.

This rosé is a blend Merlot, Cabernet Sauvignon, Tannat, Syrah, Malbec, Manseng Noir and Pinot Noir. Harvest was done by machine and each variety was picked and vinified separately. Once at the winery, the grapes were very carefully destemmed and crushed, before being transferred to stainless steel vats. The grapes were left to macerate for a short while and the lightly colored must was run off, producing a delicate rosé by the saignée method (which literally means to bleed). The juice was vinified at low temperatures (between 59 and 63 °F). Once the alcoholic fermentation was complete, the wines were left on the lees to maximize the primary fruit aroma, and then lightly fined and filtered before bottling.

Bright salmon pink. Delicate aromas of strawberries and lemon zest. On the palate there are flavors of passion fruit, guava and strawberry, with underlying notes of fresh cut herbs on the juicy, slightly spicy finish.

ROSÉ SELECTION

■ SUGGESTED RECIPE: Duck Breasts with Crispy Potatoes and Frisée Salad

■ RETAIL: \$14.50
WINE CLUB MEMBER: \$12.33

SEPTEMBER 2021 CLUB SELECTIONS



2020 MOULIN DE LA ROQUE 'LES HAUTS DU VALLON' ROSÉ BANDOL AOC, PROVENCE, FRANCE



Moulin de La Roque is located in the charming village of La Cadière-d'Azur, nestled in the hills of Bandol, looking toward the Mediterranean Sea. Established in 1950 as a cellar where vintners from Saint Cyr, Sanary and La Cadière could age their red wines, Moulin de La Roque began producing its own wines as a cooperative in 1964 (and today includes 198 winegrowers). With vineyard holdings that span 754 acres across eight communes, Moulin de La Roque wines are made by blending grapes from disparate parcels, each showcasing its own unique terroir. Bandol's climate and terroir is suited to growing a variety of red grapes thanks in part to its shape which resembles a natural amphitheater; the surrounding range of mountains and hills help protect the vineyards from 'Le Mistral', or the strong northerly wind blowing through Southern France, while intense rainfalls and hot and dry summers are regulated by the maritime influence of the Mediterranean Sea. While 50% of Moulin de La Roque's vineyards are planted to Mourvèdre, they also grow Grenache, Cinsault and Carignan for their reds and rosés and Clairette and Ugni Blanc for their white wines.



This lovely rosé is a blend of 52% Mourvèdre, 22% Grenache and 26% Cinsault. The grapes were harvested, sorted and destemmed by hand to avoid harsh tannins, then transferred to a pneumatic press where the juice was first allowed to flow into a temperature-controlled stainless-steel tank before gentle pressing. Following alcoholic fermentation, the wine underwent a lengthy vatting period of between 20 and 30 days to allow the young wine to truly come into its own.



Beautiful, bright copper hue. Inviting nose filled with ripe, Rainier cherry and exotic spices. The expansive palate shows ripe red fruit, citrus pith and a delicate floral note. Beautiful structure with elegantly restrained acid backbone. The finish is long and fruity with a hint of flint. Drink now through Thanksgiving and beyond.



R O S É S E L E C T I O N



- SUGGESTED RECIPE: Moules Farcies
- RETAIL: \$25.50
WINE CLUB MEMBER: \$21.68