



Marquis de Beaucel Crémant de Bordeaux Brut Rose

■ — Sparkling Wine from Bordeaux, France, Vintage

2019

4.5

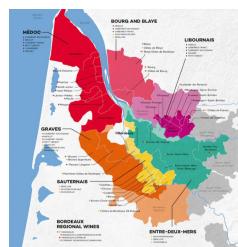


\$\$

5 – 10

Winery: Marquis de Beaucel

Since it was not possible to find a description of the winery (or even the website), here is a description of the Loire region: You won't be bored when you visit the Loire River Valley. It's one of France's most beautiful and interesting wine regions. Lining a 300 mile east-to-west stretch of the country's lengthiest river are 63 diverse wine districts for you to discover between tours of the pre-revolutionary French aristocracy's jaw-dropping chateaux. There are three sections of the Loire whose different terroirs give rise to regional specialties, which are made into wines of every color and style (dry still red, white and rosé wines, sparkling and sweet). Most famous districts for whites are Sancerre and Pouilly in the east (Sauvignon Blanc) Vouvray and Savennières in the middle (Chenin Blanc) and the western Pays Nantais (Muscadet wines from Melon de Bourgogne). Centrally located Saumur is the core for sparkling Crémant de Loire. Red wines from Pinot Noir are produced in the east, but Cabernet Franc is the most common red variety used in the mid-regions' Chinon still wines and the rosés of Anjou. Botrytized Chenin Blanc is responsible for the lauded sweet wine, Quarts de Chaume in the Coteaux-du-Layon.



Wine Style: French Crémant

There is a group of sparkling wines that will satisfy your desire for high quality bubbly. Crémant employs labor-intensive secondary bottle fermentation, as does Champagne. There are a wide variety of styles to choose from, as Crémant is made in eight different appellations throughout France (and can also be found in neighboring Luxembourg). Crémant de Bordeaux: Primarily Merlot along with Cabernet Franc, Cabernet Sauvignon, Carmenère, Malbec, and Petit Verdot, Sauvignon Blanc, Sémillon and/or Muscadelle. In areas like Bordeaux, these wines are often overshadowed by the famous still red, white, and sweet white wines of the region. Crémant production from these appellations can be harder to find in export markets, but are certainly worth a sip if you do.

Personal Notes: Vintage 2019

The best low-price crémant we drunk (until now). Amazing evening with Paella, Crémant and way too much red wine. One whispers the crémant can also be enjoyed in a relaxing bath

Main Impressions

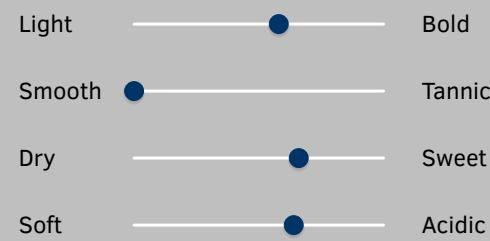
- Red fruit (Strawberry, Raspberry, Red currant)
- Tree fruit (Apple, Peach, Pear)
- Citrus notes (Grapefruit, Tangerine)

Food Pairing



Shellfish, Poultry, Aperitif, lean fish

Taste Profile



Fundamentals

- 📍 from Bordeaux, France
- 🍾 French Crémant
- 🍷 Marquis de Beaucel
- 🍇 Cabernet Franc, Merlot
- 🍸 12.0%



Dr. Von Bassermann-Jordan Deidesheimer Riesling Feinherb

Germany – White Wine from Pfalz, Germany, Vintage 2019

4.0

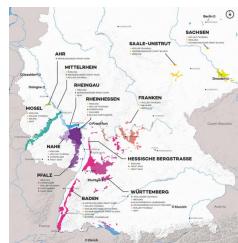


\$\$

10 – 15

Winery: Dr. Von Bassermann-Jordan

The history of the Geheimer Rat Dr. von Bassermann-Jordan winery is the history of a family dynasty that has helped to establish quality viticulture for more than 300 years. Generation after generation, important personalities emerge from it who know how to preserve and develop the importance of the estate and top Palatinate wines with intelligence, expertise and intuition as well as economic and political influence – up to the top rank of the world. As respected politicians, they are in contact with the most influential personalities of their time and make a significant contribution to improving the legal framework conditions for viticulture. As patrons of the arts, they provide a number of museums with valuable possessions and earn their money for the preservation of the Palatinate cultural heritage. As scientists, they work on improved cultivation methods and write the standard work on the history of viticulture. As wine-growing experts, they spare no expense and effort in constantly developing their skills and knowledge as well as the quality of their possessions.



Wine Style: German Riesling

Riesling is without question Germany's favorite grape. Widely planted, though once derided, Riesling is the superstar of the white wine world at the moment. There is a lot of scope for versatility with this sweet, viscous wine, though you can expect to get hints of tropical fruit, nectarine, melon and pineapple from a solid Riesling. The grape originated in the Rhine region of Germany, and the best of them are said to grow along the banks of the Mosel River on the beautiful steep, south facing hills. There are six categories of Riesling which indicate the ripeness of the grapes. Kabinett is considered "off-dry" and is a typically ripe grape. Spätlese is riper and therefore sweeter, and Auslese is even riper still. Beyond that you have Beerenauslese, Trockenbeerenauslese and Eiswein (or ice wine), all getting sweeter, more viscous and more expensive.

Personal Notes: Vintage 2019

Great wine for a lot of occasions - paired very well with a halloween pumpkin menu.

Main Impressions

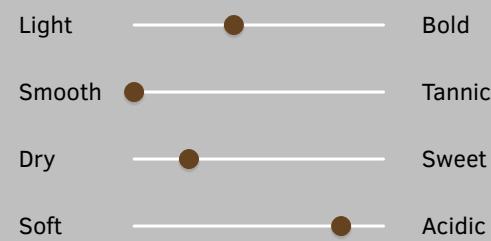
- Tree Fruits (Pear, Green Apple)
- Citrus (Tangerine)
- Vegetal (Gooseberry)

Food Pairing



Pork, Shellfish, Spicy food, Poultry, Cured

Taste Profile



Fundamentals



from Pfalz, Germany



German Riesling



Dr. Von Bassermann-Jordan



Riesling



11.5%



Epicuro Susumaniello

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2018

5.0 ★★★★☆

\$\$ 10 – 15

Winery: Epicuro

Inspired by the philosopher and founder of one of the major philosophical schools of the Hellenic and Roman period, Epicuro is the commercial collection dedicated to the highest Epicurean concept: the pleasure. Epicuro represents the top of the brand of Femar Vini and it is the beating heart of the Mergè Collection. It groups several wines with different designations, originating from various regions and it offers a wide range with an excellent value for money: these factors have contributed to its positioning in some of the largest and most important wine distribution companies in Europe and in the world. Inspired by the philosopher and founder of one of the major philosophical schools of the Hellenic and Roman period, Epicuro is the commercial collection dedicated to the highest Epicurean concept: the pleasure. And pleasure for the Merge's family can only pass by the wine, ally and rescuer in any moment of life, as per the original meaning of the word "epicure" in ancient Greek.



Wine Style: Southern Italy Red

Southern Italy is the toe, heel, and ankle of the Italian “boot” where we find the regions Campania, Basilicata, Puglia, Calabria, and Sicily as well as the distant relative Sardegna. There are scores of fascinating indigenous grape varieties here, different winemaking traditions and styles are defining each region, and the wines are often less expensive than their Northern counterparts. Puglia and Sicily are producing huge volumes of wine, and they are battling to be the second biggest wine producing region in Italy. The hot climate is reflected in the wines and they are famous for their inexpensive, full bodied, warm, and fruit forward red wines based on Primitivo and Nero d'Avola. Less famous yet very interesting are the Sicilian wines from Mount Etna. The higher altitude yields wines that are lighter, fresh and complex.

Personal Notes: Vintage 2018

Great choice of wine for the night before an alpine winter climb in the alps! :)

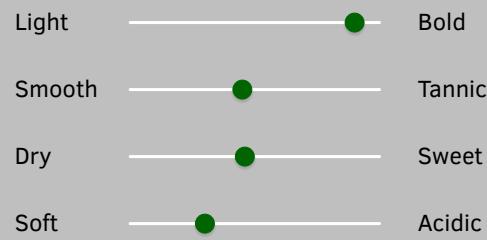
Main Impressions

- Oaky (Vanilla, Oak, Chocolate)
- Black fruit (Plum, Blackberry, Jam)
- Earthy (Leather, Smoke, Earthy)

Food Pairing

Beef, Pasta, Lamb

Taste Profile



Fundamentals

- from Manduria, Italy
- Southern Italy Red
- Epicuro
- Susumaniello
- 14.5%



San Marzano

60 Sessantanni Old Vines

Primitivo di Manduria

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2015

Winery: San Marzano

San Marzano is a leading wine producer from Puglia, in the heel of Italy's boot. Focusing on local grapes, such as Primitivo and Negroamaro, we produce wines that preserve Puglia's traditions and sense of terroir but in a clean and modern way. Using modern vinification techniques, San Marzano produces elegant and clean wines that pay homage to the ancient Puglian wine traditions. This fusion of time-honoured tradition, passion and contemporary craftsmanship, enables the production of wines with distinctive varietal characteristics that reflect the essence of the local terroir. The team of winemakers is built to create the peculiar and innovative style that makes San Marzano recognizable at the first sip. Caterina Bellanova and Davide Ragusa were born and grew up in Puglia: Caterina represents the exquisite touch essential to create iconic wines, Davide is a young and talented winemaker, he studied Oenology in Florence and developed his practical skills during several harvests also abroad.



Wine Style: Southern Italy Primitivo

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crljenak (shill-ee-ah-nock). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

Personal Notes: Vintage 2015

One of my most favourite Primitivos. First tasted while playing a heated game of risk with friends. Always welcomed by guests and a great gift.

5.0 ★★★★☆

\$\$ 15 – 20

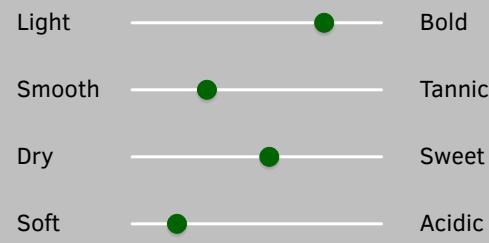
Main Impressions

- Oaky (Vanilla, Chocolate, Tobacco)
- Black fruit (Plum, Blackberry, Jam)
- Red fruit (Cherry, Raspberry, Strawberry)

Food Pairing

 Beef, Pasta, Lamb, Poultry

Taste Profile



Fundamentals

 from Manduria, Italy

 Southern Italy Primitivo

 San Marzano

 Primitivo

 14.5%



Vigneti del Salento Primitivo di Manduria Zolla

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2017

4.5



\$\$

5 – 10

Winery: Vigneti del Salento

The wines of the Vigneti del Salento come straight from sunny Apulia. The winery gets its name from the 100 kilometer long peninsula, which is probably better known as the "heel of the boot". The conditions here are perfect for growing sun-hungry grape varieties such as Primitivo, Negroamaro, Verdeca or Malvasia Nera and Bianco. Salento is also known as the first new home of the Primitivo, which stopped here for the first time on its triumphal march towards America. Just as Zinfandel belongs to California today like hardly any other grape variety, it is an integral part of the wine world of southern Italy under its original name Primitivo. Vigneti del Salento has the best prerequisites for excellent wines, especially since the winery can rely on the active support of the Italian wine heavyweight Farnese, who are at their side with know-how in the cellar and vineyard. The result is exceptionally great white and red wines from the classic grape varieties.



Wine Style: Southern Italy Primitivo

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crljenak (shill-ee-ah-nock). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

Personal Notes: Vintage 2017

The Go-To Wine for a casual weekend!

Main Impressions

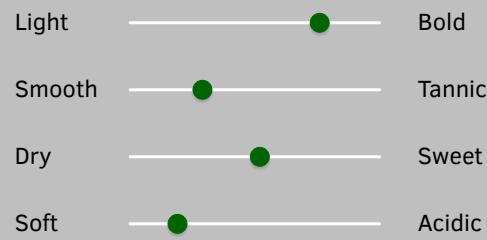
- Oaky (Vanilla, Chocolate, Oak)
- Black fruit (Plum, Blackberry)
- Red fruit (Cherry, Raspberry)

Food Pairing



Beef, Pasta, Lamb, Poultry

Taste Profile



Fundamentals



from Manduria, Italy



Southern Italy Primitivo



Vigneti del Salento



Primitivo



14.0%



Accademia die Racemi Anarkos Puglia Rosso

🇮🇹 – Red Wine from Puglia, Italy, Vintage 2017

4.5



\$\$

5 – 10

Winery: Accademia die Racemi

Accademia dei Racemi is an organization which groups passionate viticulturists, agronomists and wine makers with the goal of promoting the production of quality wines made in Apulia. Among the duties there is also the one of selecting the most interesting and promising sites and vineyards of the region, involving their proprietors in this project while assisting them in the viticultural and wine making practices by offering the help of qualified wine makers and technicians. The work of Accademia dei Racemi is particularly focused on the local varieties, among them Primitivo, Negroamaro and Malvasia Nera, as well as less known varieties such as Susumaniello and Ottavianello, a variety known in France as Cinsaut.



Wine Style: Southern Italy Red Wine

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crjenak (shill-ee-ah-nock). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

Personal Notes: Vintage 2017

Judi's favourite evergreen wine. Suits well to a bonfire in a late summer night.

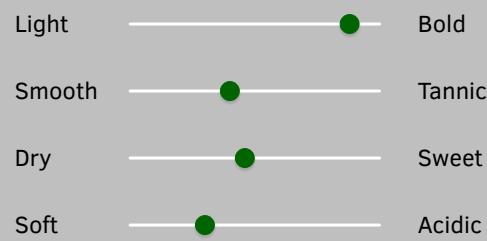
Main Impressions

- Black fruit (Plum, Blackberry)
- Okay (Chocolate, Oak, Vanilla)
- Red fruit (Cherry, Raspberry, Strawberry)

Food Pairing

Beef, Pasta, Lamb

Taste Profile



Fundamentals

from Puglia, Italy

Southern Italy Red Wine

Accademia die Racemi

Negroamaro, Malvasia Nera, Primitivo

13.0%