

PRWS

September 2020 Wine Club



Save the Date: Thursday, October 29

Privateer Rum Tasting-Rum & Records with Maggie Campbell

A Virtual Tasting featuring our Calypso's Garden barrel.

Classics

A little black dress. Vintage Levi's. The Graduate. A perfectly grilled sirloin. Crème brûlée. All classics, for one simple reason: they're so good you don't need to explain them. It's the same way with wine; the 'classic' grapes-in the right hands- deliver reliably delicious wines. And as much as we love our Nero d'Avola, Falanghina, Abbuoto, etc, sometimes the classics are comforting. For September, we've brought you four: Chardonnay, a Bordeaux blend, Sauvignon Blanc, and a Rhone blend. All French, and all very classic. Sacre bleue! I feel a gratin of something or other coming on.

White #1) Domaine de Chateau du Pierreclos Macon-Bussieres Vieille Vignes 2016



This historic estate, situated between the famous Rock of Solutre and the Cluny Abbey, is composed of 8 hectares of vine on mostly clay-limestone soils. Anne-Francois and Jean-Marie Pidault acquired the estate in 2008 and immediately converted the vineyards to organic practice. 100% Chardonnay, of course, vinified in a combination of large barrels and stainless steel, then aged on its lees for additional richness. The Bussieres has aromas and flavors of ripe apple and pear, with accents of bergamot and mineral. Creamy finish. Pair this with a perfectly roasted chicken and

some ripe cheese for a nearly religious experience.

White #2) Chateau Haut Pasquet Bordeaux Blanc 2016



The Dubourg family has farmed parcels of land along the right bank of the Garonne River for over two centuries. Their Bordeaux Blanc comes from sites around the small village of Escoussans. 100% Sauvignon Blanc from 20+ year old vines planted on clay and limestone yields vibrant fruit that the Dubourgs 'carefully manage-we don't aim to change it'.

A small amount of skin contact during fermentation and regular stirring of the lees contribute complexity and mouthfeel. Flavors of grapefruit, lime zest, apple blossom, and freshly baked bread make this the perfect aperitif. Or toast some rustic French bread and spread with warm goat cheese and roasted garlic. Mmm.

Red #1) Domaine La Ligièrre Cotes du Rhone Rouge 'Sud Absolu' 2019



Created in 2008 by Philippe and Elizabeth Bernard, La Ligièrre consists of 50 hectares entirely within AOC Vacqueyras. The vineyards are planted to a blend of Grenache, Syrah, and Mourvedre, and average 50+ years of age. The oldest parcels were planted over 75 years ago. The estate is certified organic and biodynamic. Picking is manual, yeast is native. They neither fine nor filter their wines.

Parcels not slated for their Vacqueyras make this lovely little CDR, 'Sud Absolu' meaning 'Absolute South'. I might say instead 'Absolute Sunshine', for the satin-smooth, richly textured, berry and spice laden flavors of this beauty. Grill up some sausage-or anything else with sufficient fat and salt-and

dig in. Absolute Enjoyment.

Red#2) Le Clos de Reynon Bordeaux Rouge 2013



Located in the commune of Beguey in the Premières Cotes de Bordeaux, Chateau Reynon was purchased in 1976 by Denis Dubourdieu and his wife Florence. Denis is a deservedly famous consultant winemaker and a professor of enology at the University of Bordeaux.

Reynon has deep, well-drained gravelly soil, planted to a blend of Cabernet Sauvignon, Merlot, and an unusually high percentage of Petit Verdot. Le Clos is the estate's second label, but this one drinks like a Grand Vin, with rich layered flavors of blackberry,

cassis, and plum. Silky but structured, this a great chance to try truly mature Bordeaux without the trouble of aging it yourself.