



The Wine and Cheese Cask

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September 17, 2024 – October 17, 2024

Le Loir, Cheverny, Reuilly, and Vouvray

The Loire tourist bureau reports that many famous Châteaux have been overrun by revenge travelers and bucket listers. Our Tour de Loire will steer clear of the crowds and most of the Châteaux, but you will be rewarded with some excellent wines at reasonable prices.

Cheverny Rouge

2022 Cheverny Rouge (Domaine du Salvard)

Sale Price \$17.99 – \$183.50 case of twelve

Here's our Château visit. The Château de Cheverny is a charming 17th century edifice in the *département* of Loir et Cher. Cheverny is also one of the Loire's best value wine appellations. White, red, and rosé are produced. This month we have Domaine du Salvard's gorgeous red made from Pinot Noir, Gamay, and Côt. This chillable red has lovely strawberry fruit with firm tannins and a cool dry finish. Great with seared salmon.



Loir Chenin

2022 Coteaux du Loir Blanc (Pascal Janvier)

Sale Price \$19.99 – \$203.90 case of twelve

Janvier may be even better known for his intense Chenin Blancs. He



makes an excellent Jasnières and also this fine Coteaux du Loir Blanc. The 2022 is packed with tropical fruit, amazing acidity, and an intense textured finish. Terrific with shellfish.



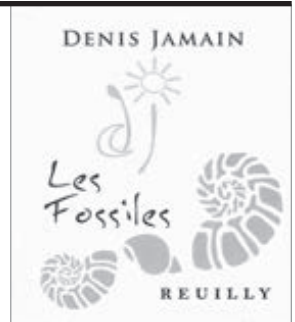
Reuilly Rouge

2022 Reuilly Rouge (Denis Jamain)

Sale Price \$19.99 – \$203.90 case of twelve

Denis Jamain's family has been in Reuilly for centuries. Long before they became winemakers, they managed an oak forest, from which

they source wood to this day to make their own barrels. Their 2022 Pinot Noir drinks like a medium-weight Burgundy with its concentrated fruit and earthy dry finish. Excellent with grilled mushrooms, garlic, and parsley.



Les Fossiles

2022 Reuilly Blanc 'Les Fossiles' (Denis Jamain)

Sale Price \$21.99 – \$224.30 case of twelve

It would not be a visit to the Loire without tasting Sauvignon Blanc. Surprise, it's not Sancerre! Denis Jamain's top-of-the-line Les Fossiles is a rich and textured Sauvignon with a pear-like intensity and a crisp, mineral finish. This is a wonderful variation on the theme of Sancerre.

Pineau d'Aunis

2022 Coteaux du Loir Rouge 'Cuvée du Rosier' (Pascal Janvier)
Sale Price \$19.99 – \$203.90 case of twelve

North of Tours there is an appellation called the Coteaux du Loir (not to be confused with the river Loire). Le Loir is a tributary of the Loire which flows 350 kilometers from Île-de-France to Anjou. This is the northern limit for wine grapes; just to the north is cider country. Luckily Pascal Janvier switched trades from butcher to winegrower to bring recognition to this region. He champions Pineau d'Aunis, a charming raspberry-scented, peppery, and versatile red. Chill and serve with a variety of cheeses and charcuterie.



Unending Finish

2018 Vouvray 'Silex Noir' (François et Julien Pinon)

Sale Price \$29.99 – \$305.90 case of twelve

The Pinon family of winemakers dates back to 1796. We were fortunate enough to taste many times with François Pinon and visit the property in Vouvray's Vallée de Cousse, where he was



always generous with opening older bottles. François died in 2021, but his son Julien followed in his father's footsteps and returned to the family vocation after a different successful career. This 2018 Chenin Blanc, grown on a complex mix of clay, black flint, and limestone, is an absolute beauty. Neither completely dry, nor at all sweet, it's *Sec-Tendre*.

The result is a prismatic expression of fading fall sunshine, harvest fruits, and an earthy, unending finish.

Tonnerre

2022 Bourgogne Tonnerre 'Le Clos du Château' (Vignoble Damppt)

Sale Price \$23.99 –
\$244.70 case of twelve

The Damppt family are Chablis producers who also own vines in the nearby commune of Tonnerre.

Being only ten miles away, Tonnerre shares the same general climate and famed Kimmeridgian clay limestone soils with Chablis. These conditions, as local monks a millennium ago realized, were perfect for Chardonnay. The Le Clos du Château has lemony and wet slate aromas that lead into lime and orchard fruit backstopped by a saline, mineral finish. It somehow is both lush and focused. Delightful with a whole branzino roasted with lemon and fennel.



Beautiful Shore

2020 Médoc 'Beau Rivage de By' (Château La Tour de By) Sale Price \$14.99 – \$152.90 case of twelve



For such a modest price, this red Bordeaux surprises with its Big Wine Energy. Intense graphite and mulberry hits you in the nose and is joined by dark plummy fruit and fine grained tannins on the palate. This juicy, savory red is the perfect house Bordeaux to have on hand for lamb burgers, stuffed portobellos, or an end-of-the-night glass.

Gigondas

2022 Gigondas 'Les Terres' (Domaine de Piéblanc) Sale Price \$27.99 – \$285.50 case of twelve

There's still time to get the grill out. Domaine de Piéblanc has delivered another beautiful Gigondas packed with deep, dark red and purple fruit and a twinkle of spice. Matthieu Ponson farms his 10 hectares of 50-year-old vines organically, and all harvesting is done by hand. In the cellar, the wine is fermented and matured in stainless steel for a clean and pure expression of fruit and the land (*Les Terres*). The 2022 is 80% Grenache plus 10% each Syrah and Cinsault. We recommend having this with burgers and spicy sausages off the grill.



Del Vulture

2021 Aglianico del Vulture (Grifalco)

Sale Price \$19.99 – \$203.90 case of twelve

Aglianico, along with Nebbiolo and Sangiovese, has long been recognized as one of the three great red grapes of Italy. But aside from the occasional Taurasi it is rare that we hear of an Aglianico on the scale of Barolo or Brunello. Then there is Aglianico del Vulture from Basilicata, which is virtually ignored. This could be because hardly anyone plans a vacation to Basilicata or opens a restaurant dedicated to the cuisine, but the Aglianico made here is impressive and very reasonably priced given the dedication it takes to produce. Mont Vulture, an extinct volcano, is located in Northern Basilicata and the grape harvest at these high elevations is



later than in many Northern Italian regions. This yields powerful, aromatic, and respectfully tannic wines. Grifalco tames the tannins and keeps a wild fruitiness in this entry level wine.

The blackberry and plum fruit is spiked with flavors of wild herbs and flowers. The finish is structured and dry. Have this gripping dry red with a spicy pasta with sausage and broccoli rabe.

Carmignano: The Original Super Tuscan

2020 Carmignano 'Santa Cristina in Pilli' (Ambra) Sale Price \$17.99 – \$183.50 case of twelve

Carmignano lies to the west of Florence. The Medici Dukes of Florence built their hunting lodges here and took an interest in viticulture by bringing grapes from France to improve the wine. The French grape that thrived and has long been legally allowed in the blend, Uva Francesca, is none other than Cabernet Sauvignon. So, for centuries producers of Carmignano were essentially making the original Super Tuscan. Of course, the main grape is Sangiovese, so the wine remains firmly Tuscan. The 2020 from Ambra is a full-flavored red with rich cherry fruit, smooth tannins, and a mouth-coating dry finish. A great match with bean soup and a tomato and bread salad.



Barbera d'Alba

2023 Barbera d'Alba (Alessandria)

Sale Price \$19.99 – \$203.90 case of twelve



Fratelli Alessandria is located in Verduno, a commune in Barolo. And while they do make hearty Barolo, we were recently charmed by this 2023 Barbera d'Alba. Vinified and aged in stainless steel and concrete, this plummy red bristles with bright energy and vibrant cherry and berry fruit. This is just the kind of medium-bodied red you want

as the leaves start to turn and you can tolerate having the oven on again. Open this wine to welcome fall with a roasted chicken and heaps of roasted vegetables alongside.

Mosel Trocken

2023 Brauneberger Riesling Trocken (Günther Steinmetz)

Sale Price \$14.99 – \$152.90 case of twelve

Looking at the forecast, there is still a need for light, crisp, and refreshing white wines. We present you with a dry, citrusy Mosel Riesling. Günther Steinmetz is located in Brauneberg, and fifth-generation wine-maker Stefan Steinmetz is now at the helm with the help of his wife, Sammie. Their 2023 Trocken Riesling has us daydreaming of a fisherman's platter pile of fried seafood, with this light-bodied and tart wine working as the squeeze of lemon needed for bright refreshment.



Specialty Foods

Vegans and Dairy-Consumers Unite! Vegan Cheese is Here.

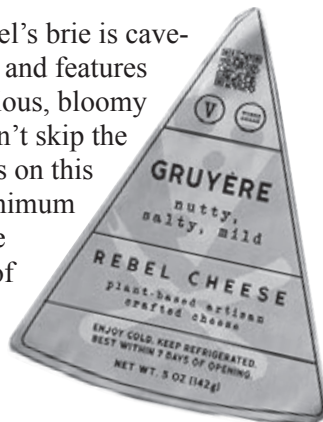
Rebel Cheese – Austin, TX

The rumors are true. The day has finally come. We have vegan cheeses! Hailing from Austin, TX, Rebel Cheese is an innovative, woman-owned company that makes its cheeses from coconuts and tree nuts. When we brought these cheeses in, we quickly realized that they're totally legit. Not only are they just plain delicious, but they're also cultured like

a traditional milk-based cheese, imparting that distinctive cheesy flavor and texture. Currently, we are carrying six varieties: brie, truffle brie, gruyère, pepper jack, and two spreads.

Rebel's brie is cave-aged and features a luscious, bloomy rind (don't skip the rind, trust us on this

one). Each little wheel spends a minimum of two weeks in the cave, giving the cheese that dank and earthy flavor of a classic French brie that we all know and love. And the truffle brie? Delightfully rich and mushroomy.



The two firmer varieties, gruyère and pepper jack, are perfect for snacking or slicing up for a sandwich. The gruyère reminds us of a Swiss fondue with its garlicky and nutty notes, and the pepper jack is a fantastic ode to an American classic.

Rebel's "Fromage" line features inventive, flavor-packed cheese spreads. The texture is silky and spreadable, perfect for smearing copious amounts onto a baguette or some crackers. We've got the Tomato Herb Fromage and its sweeter, dessert-like counterpart, the Balsamic Fig and Walnut Fromage.

Although we may have been skeptical at first, we were so pleasantly surprised by Rebel Cheese. We genuinely believe that even a cheese purist could be swayed. So, give them a try! Or at least pick some up for your vegan cousin.





Brie – \$17 per 5.6 oz piece

Truffle Brie – \$18 per 5.6 oz piece

Gruyère and Pepper Jack – \$13 per 5 oz piece

Fromage spreads – \$17 per 7 oz piece

The Wine and Cheese Cask
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Wines of the Month – September 17, 2024 through October 17, 2024

2019 Rioja Crianza (Viña Real)

Sale Price \$12.99 – \$140.29 case of twelve

This long-time favorite Rioja is back with a wonderful 2019, with spicy fruit and a long, structured finish. Fabulous with rice and beans.

2022 Nero d'Avola (La Calla)

Sale Price \$9.99 – \$107.89 case of twelve

Nero d'Avola from Sicily is an excellent red for ripe tomatoes. The 2022 La Calla is a bold, balanced red for pizza, pasta, and lasagna.

2020 Bordeaux Rouge (Grand Bateau)

Sale Price \$11.99 – \$129.49 case of twelve

Grand Bateau is a dark, flavorful blend of Merlot (75%) and Cabernet Sauvignon (25%). Lovely with a grilled rib eye.

2023 Bordeaux Blanc (Château Haut-Rian)

Sale Price \$9.99 – \$107.89 case of twelve

Haut-Rian uses the Sémillon and Sauvignon Blanc grape varieties to produce a full-bodied yet crisp dry white. A fine match with fish, chicken, and cheeses.

