



Forest-Marie

'TRADITION' BRUT CHAMPAGNE

Much of Champagne is produced in a co-op fashion, where houses accumulate grapes from plots owned by independent growers. Award winning, Forest-Marie are "Récoltants-Manipulants", grower and maker, also referred to as "grower Champagne". Between the Thierry family and the Gracianne family, the vineyards of Forest-Marie have slowly grown over 9 generations.

Through sustainable farming practices, the families personally cultivate and make all decisions around harvesting 86 plots, some designated Premier Cru of the grape varieties permissible in Champagne-Chardonnay, Pinot Noir and Pinot Meunier. The focus is on soil and weather; both determine pruning practices as well as the timing of the grape harvest. Equal parts of Chardonnay, Pinot Noir and Pinot Meunier give Forest-Marie thoughtful fruit balance, roundness and perfect punch. The clean yet firm mouth feel in this wine is due to its being aged mostly in stainless steel for over 4 years on the lees.

The dominant limestone soil of Trigny, a subregion in the Marne department of Champagne is what contributes to the very palatable wet stone flavor in this Champagne. Impress your friends with this Champagne at your holiday parties, or ring in the New Year in the finest French fashion.

Tasting Notes

Tiny Bubbles • Medium-Bodied • Clean & Fresh
Lemon • Peach • Pears Baked with Honey

Pairs Well With

Pate de Foie de Poulet • Baked Brie • Pâtes de Fruit
Tiny French Toast Hors d'Oeuvres



2019

Clos des Lunes 'Lunes d'Argent'

GRAND VIN BLANC SEC, BORDEAUX A.O.C.

Located along the Atlantic in the mist of pine trees, which help capture the cool sea air on hot days, the appellation of Sauternes, known for the highest class of sweet white wine from the Semillon grape is a prominent part of The 1855 Classification.

Over 90% of the white varietals planted in Bordeaux are equally split between Semillon and Sauvignon Blanc and thus, the dominant blend. These extremely food friendly wines, lean and refreshing, with complexity, have savory body and slight hints of salinity on the finish.

In 2011 Olivier Bertrand set out with Domaine de Chevaliers to produce dry white wine from the region he believes is the natural home to Semillon. The sloping hills and infamous gravel soils prepare grapes to have a dusty mineral balance with acid for dry or sweet wines. This unique wine from Clos des Lunes represents decades of quality in a modern style. The fruit from Sauternes has distinct flavor. This blend is dominant Semillon with Sauvignon Blanc. During pressing stems are not removed which is noticeable in a chewy cedar texture. Aging 25% of the wine in barrel for 6 months helps bring out floral and tea notes.

Tasting Notes

Beeswax • Honey • Acacia • Chamomile
Lychee • Grape • Grapefruit • Lemon

Pairs Well With

Grilled Turnips with Fennel & Dill • Moules Mouclade
Tomme du Savior Cheese • Creme Brûlée



2015

Chateau Giscours 'La Sirene de Giscours'

MARGAUX A.O.C.

The amazing vineyards and grounds of Chateau Giscours are an appropriate setting for the 1855 first growth classification given to Premier Crus in Margaux. Family owned and run, from the gardens to the preservation of rare cattle, to the forest and stables, there is a small unique universe that encapsules the sustainable ethos and caring passion reflected in the wine. Dennis, Derk & Valérie Albada Jeltersma, preserve the integrity of the Chateau handed down by their father Eric Albada Jeltersma.

Known for its undeniable silky and complex texture, Margaux is a product of its terrior. Located in the south of the Medoc, on the Left Bank, with the most gravelly soil in Bordeaux contributing minerality and acid to the wine. Cabernet Sauvignon is king on the left side of the Gironde river, and the backbone in this wine. There is a big winter coziness to this wine. Merlot brings fresh fruit and chocolate and a touch of Cabernet Franc enhances late fall earth flavors.

All of the grapes are hand harvested from vineyards managed with sustainable and bio-dynamic practices. La Sirene de Giscours from Margaux is a true labor of love and a wine to cherish over the holidays.

Tasting Notes

Silk Tannins • Fresh Rain • Stewed Berries
Leather Kissed with Tobacco
Chocolate Covered Cherries

Pairs Well With

Short Rib • Potato Dishes with Rich Sauces (Not Spicy)
Blue Cheese • Bouche de Noelle

Baked Camembert Cheese Fondue

Serves 4

You'll Need:

- Camembert Cheese Wheel 8oz
- Whole Garlic Bulb 1ea.
- Olive Oil 2 *tbsp*
- Dried Cranberry Chopped *Small Handful*
- Toasted Almonds Chopped *1/4 cup*
- Wildflower Honey
- Sea Salt
- Cracked Black Pepper

Pair This Dish With:

- Champagne
- Chenin Blanc
- Pinot Noir



Directions:

- 1 Preheat the oven to 350°
- 2 Cut the top off a garlic bulb and place in a mini cocotte dish or small covered oven safe dish. Drizzle with 1 *tbsp* olive oil and season with sea salt and fresh cracked black pepper. Place the lid on the cocotte and bake for 45 minutes to 1 hour. Once garlic is soft remove from oven and cool. When cool enough to handle squeeze the entire garlic bulb to release soften garlic cloves. Discard bulb and skin afterwards.
- 3 Score around the top of Camembert wheel and cut off the top rind layer. Place cheese in an oven safe baking dish. Spread all the squeezed roasted garlic cloves evenly around the top of the cheese. Drizzle with a little olive oil then bake in the hot oven for 15 to 20 minutes, or until gorgeous and oozy in the middle.
- 4 Garnish baked Camembert with a small handful of chopped dried cranberries and toasted almonds. Drizzle with a spoon full of wildflower honey and serve with torn baguette pieces.