

Charles Ellner “Carte Blanche”

BRUT CHAMPAGNE A. O. C.

The Charles Ellner story is a labor of love. Charles Emile Ellner started his career as a riddler in Epernay, Champagne, France. His job was to give champagne bottles, positioned slanted inward on a sandwich looking board called a pupitre, small twists, daily. This process is also known as remuage and results in moving the sediment to the neck of the bottle, where it is then frozen off, topped-off with wine and corked. This is a necessary part of Champagne production.

While Ellner was riddling he was also acquiring vineyards of his own. In 1905 Charles Ellner Champagne was released. 50% of the wine is from the acquired vineyards while the other is sourced, also known as “Negociant Manipulante”. The house really took off in the 70’s and today Jean-Pierre Ellner, the Grandson, and his family run the operation.

Epernay, the Capital of Champagne is located in the heart of the Marne department. Soils are less chalky here and more sandy, which gives grapes more fruit flavor and less minerality. A very clean distinct citrus flavor with fresh berries from the slightly more dominate Pinot Meunier, make this Champagne a great palate starter.

Tasting Notes

Fresh Lemons • Lemon Peel • Candied Lemons
Honey Suckle • Lightly Buttered Toasted Baguette
Jasmine

Pairs Well With

Pates • Olives • Shrimp • Blue Cheese
Bundt Cake





2018

Domaine des Combat, Cuveé Domaine Rouge

CROZES-HERMITAGE A. O. C.

A father/daughter duo create this captivating Syrah. The family, Combat have been farmers since the 17th century. Today the family works together contributing fresh ideas on the evolution of vineyard management. The cellar has been designed to use the least amount of water and energy as possible, French designed and manufactured - everything.

Fine attention to detail in the vineyard combined with modern winemaking practices create a very deliberate wine, expressing everything Syrah brings. Crozes-Hermitage is known for its soil variation and the 3 plots where the Combat family plants Syrah, take maximum advantage of the different types. From clay to sand, alluvial deposits, and pebbles to gravel, this variety in the fruit produced from the same varietal, contribute to the creation of an incredibly complex Syrah. Syrah is one of the most, if not arguably the most terrior expressive varietal and Cuvée Domaine Rouge is a masterpiece of this expression.

Rugged and comforting, this wine tells the story of earth. The perfect amount of oak aging takes some of the edge off, but Syrah is not apologetic. Perfectly textured Rhone wines like this are the perfect accompaniment to the almighty cheeseburger. Dry and complex, Syrah seasons the juicy patty!

Tasting Notes

Finely Ground Black Pepper
Dry Cured Jamon Wrapped in Cedar and Smoke
Playful Yet Distinct Tannins

Pairs Well With

Le Burger • Grilled Cheese Sandwich
Moliterno Al Tartufo Cheese • Dried Fruits
Dark Chocolate • Grilled Eggplant

2021

Domaine Mucyn “Les Charmeuses”

CROZES-HERMITAGE A. O. C.

Although Crozes-Hermitage is the largest appellation in Northern Rhone, white wines from this region are scarcely seen. Marsanne and Roussanne are the white varietals that are grown here and the flatter vineyards produce a more gentle style of what can, in other regions, often be wines that are a bit over the top.

Les Charmeuses is a wonderful expression of nicely balanced old vines. Marsanne’s strong profile is exquisitely subdued by Roussane’s elegance. H el ene and Jean-Pierre Mucyn, a husband and wife team, work together: H el ene manages vineyards through organic practices and Jean-Pierre is the winemaker. A sultry, well finessed, wine is produced from handpicked grapes, inside a boat and stable house built in 1750 on the River Rh one.

The original architecture has been restored and the cellar underground is a perfect temperature for storing barrels and wine. The small amount of used barrel aging (only 20%), lends to a perfect softness, the remainder in stainless steel upholds varietal and terrior, coming together in perfectly balanced.

Tasting Notes

Hints of Smoke on a Cold Winter Day
Under-Ripe Apricots • Slight Musky Perfume
Tingly Citrus Peel with Dried Herbs

Pairs Well With

Lobster • Stuffed Mushrooms • Roasted Carrots
Goat Cheese • Quince Tarte Tartin

