





NV Bernard Gaucher, Brut Reserve, A.O.C. Champagne

The Gaucher vineyards are located in Arconville, a small village in the South of the Champagne region, a few miles away from Epernay, in a countryside with small hills. This is a true **estate grower champagne**, with several generations of winemaking in the tradition of the appellation. A Champagne of 100% Pinot Noir. Matured in oak casks with weekly batonnage, partial malolactic fermentation, the Champagne was then rested for 6 months after disgorgement until perfect maturity. Dosage of 8 grams per liter is adapted to each vintage

— Jeff Welburn Selections

TASTING NOTES

- FRUITY RED APPLES
- TOASTED BRIOCHE
- DELICATE TEXTURE

PAIRS WELL WITH

- GB & J
- CROQUE MONSIEUR





2021

Jean-Philippe Fichet, Aligote, A.O.C. Bourgogne Aligote

Jean-Philippe Fichet has assembled this Meursault-based domaine parcel by parcel over two decades. Viticulture and vinifications aim to capture terroir, delineation, and minerality in the wines. Viticulture is “lutte raisonnée” (reasoned organic).

Jean-Philippe aims to know his vines, and to work with them to find a healthy equilibrium. He eschews chemical fertilizers, herbicides or pesticides. All whites except Aligote and Bourgogne Blanc go through malo in barrel. Bâtonnage is limited depending on the health of the lees and the nature of the vintage. A six-year barrel rotation is employed, with only a few wines (in top vintages) seeing more than 15% new wood. Harvest is by hand. Mostly from the village of Meursault from a parcel planted in 1991. Fermented in stainless steel tanks before 12 months of aging in cement tanks.

— Rare Wine Co.

TASTING NOTES

- CRISP, DRY, WHITE
- ONE OF THE BEST ALTERNATIVES TO CHARDONNAY FROM BURGUNDY

PAIRS WELL WITH

- ESCARGOT
- SMOKED SALMON TARTINE





2019

Chateau Haut-Monplaisir, 'Pur Plaisir', A.O.C. Cahors

Cathy and Daniel Fournié of Château Haut-Monplaisir farm 74 acres, 10 of which are classified as IGP Côtes du Lot while the remainder is all appellation Cahors (previously they farmed 44.5 acres and older vintages have this figure on the back label). Since 2009 all of these parcels have been farmed organically, and certification came in 2012. Daniel went from conventional to organic viticulture and in the process became absolutely convinced that the latter has profoundly improved the health of his vines and their fruit. If you were looking for a persuasive advocate of farming with a green thumb, he would be an excellent candidate.

—V59

TASTING NOTES

- DEEP CORE OF BLACKBERRY AND CURRANTS
- A SMOKY TOUCH OF EARTH.
- WEIGHTY AND ELEGANT, YET SOFT

PAIRS WELL WITH

- PATE DE FOIE DE POULET
- DUCK A L'ORANGE