

THE BUTCHER'S POUR

How to French Wine | Pétillant Naturel

Pét' Mout' N.V.

100% Chardonnay

Aromas: Citrus with soft bready notes

On the Palate: Elegant mouthfeel with fresh delicate bubbles; notes of pears and apples complimented by soft minerals

Pairing: Aperitif

Monmousseau Rosé d'Anjou 2019

Cabernet Franc & Grolleau

Aromas: Fresh red fruits

On the Palate: Slightly off dry with light expressive fruit flavors

Pairing: Aperitif, quiche, and even pizza

La Gravelière 2018

80% Grenache 20% Syrah

Aromas: Subtle red fruits and spices

On the Palate: Ripe dark fruits with hints of vanilla and a rich earthy finish

Pairing: Grilled red or white meats, uncomplicated pasta dishes

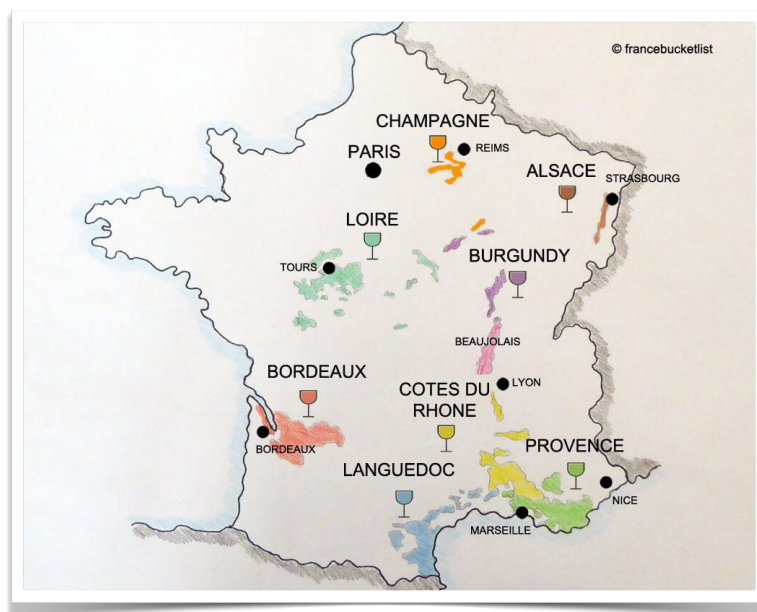
Château des Tugnets 2015

40% Merlot 40% Cabernet Sauvignon
20% Cabernet Franc

Aromas: Well-ripened red cherries with fresh purple flowers

On the Palate: Deep color with dark red fruits and florals blended with truffles and silky tannins with a lengthy finish

Pairing: Pan seared steaks with good marbling



<https://travelfrancebucketlist.com/exploring-the-french-vineyards-best-wine-regions-in-france-map/>

How to French Wine

Have you ever tried to pick out a bottle of wine from France, and felt completely over your head? Well, you are definitely not alone! Personally, I feel like French wine can be very similar to the English Language; in spelling “Q” is always followed by “U” except when it isn’t (if you are a Scrabble player then you definitely know what I am talking about.) As a very small example; white wine from Bourgogne (Burgundy) is always Chardonnay, unless it is Aligoté. And, white wine from Bourgogne is always still; unless it is totally breaking the rules like the Pét’ Mout’ in your box.

Pét’ Mout’ is made from Chardonnay grapes grown at an estate purchased by The Moutard Family very close to Chablis in Bourgogne; known for beautiful high acid, unoaked Chardonnay’s that should be consumed with seafood; or just all of the time. However, when you look at you bottle of Pét’ Mout’; it doesn’t say Bourgogne anywhere... it says Vin de France. Why wouldn’t it say “Cremant de Bourgogne?” That is because it isn’t done in the

Pétillant Naturel

Pétillant Naturels or “Pét Nats” are sparkling wines made in The Ancestral Method or Methode Ancestral; opposed to other types of sparkling, these are bottled before the end of the first fermentation. Since the CO2 from the remaining fermentation will be trapped; there is no need to initiate the second fermentation that we have talked about with other sparkling method techniques.

Since these sparklers don't require as much time or some of the expensive equipment that is needed to produce other traditional types of sparkling wine; Pét Nat is usually less expensive than other traditional sparkling wines.

Pét Nat is often not as refined as traditional sparkling wines, sometimes retaining their spend yeasts as there are no regulations on disgorgement. However, it is arguable that wines of this style are more instantly expressive than a freshly opened bottle of traditional sparkling.

Events this month

Virtual Member Chat- Feb. 8th at 6:30pm

Contact

If you would like to share any information or if you have a request, please email whitney@pendulummeats.com

Traditional Method or Methode Champoise; it was made from the Ancestral Method.

How can there be so many laws about wine? The original idea behind these laws was to protect from wine fraud; which ran rampant after phylloxera ravaged France beginning around 1864. With European railways making it easier to ship wines from one location to another; it also became easier to ship grapes. It was not an uncommon practice for struggling French winemakers to buy grapes from other countries; ferment them on their property, and then sell them under their label.

Remembering every one of these laws takes what may seem like a lifetime; along with all of the grapes grown in each region and aging requirements. So here are a few easy guidelines to keep in mind when you are looking at a shelf of French wine...

Bourgogne (Burgundy):

- ♦Red- Pinot Noir
- ♦White- Chardonnay
Aligoté

Rhône Valley:

- ♦Red- Syrah & Grenache Blends (Cote du Rhône, Châteauneuf-du-Pape)

Bordeaux:

- ♦Red- Cabernet Sauvignon (Left Bank)
Merlot (Right Bank)
- ♦White- Sauvignon Blanc
Sémillon (Sauternes- dessert wine)

Loire Valley:

- ♦Red- Cabernet Franc
- ♦White- Sauvignon Blanc (Sancerre)
Chenin Blanc
Muscadet