

THE BUTCHER'S POUR: WINES FOR THE TABLE

November 2023

Folks are always looking for the perfect wine to pair with their meals, and the holidays are definitely no exception... So many different palates, foods, and lets be honest we all need that extra sneaky glass of wine when the in-laws aren't looking. So here are a couple of really great options to fit the bill for even your pickiest wine drinkers.

Chateau D'Avrille Anjou... Loire Valley, France 2022

100% Chenin Blanc

Tasting Notes: Specifically from the Anjou region of Loire; known for its ripe and thirst quenching chenin blanc. Delicious fruitiness with candied pears & acacia enhanced with gentle hints of woods. Pair along with those grilled / roasted birds and that perfect bite of crispy skin.

Rock Ferry 3rd Rock Sauvignon Blanc... Marlborough, New Zealand 2022

100% Sauvignon Blanc

Tasting Notes: The best of all Sauvignon Blanc worlds all rolled into one. Pink grapefruits, tropicals, and balanced grassy notes complimented by vibrant lemon drop flavors and a mild creaminess.

Chateau D'Avrille Anjou... Loire Valley, France 2022

80% Cabernet Franc 20% Cabernet Sauvignon

Tasting Notes: Beautiful garnet color with dominant vegetal and game flavors complimented by concentrated fruity notes. Enjoy with grilled red meats and sausages

Rock Ferry 3rd Rock Pinot Noir... Marlborough, New Zealand 2021

Tasting Notes: Rich cherry gastrique with cinnamon aromas lead into violets, plums, and blueberries.