

The Butcher's Pour

August 2024

Giustini Illuminato Fiano 2022

In a middle earth, between the sea of Taranto and the heights of the Itria Valley, is located San Giorgio, a small Village part of the Primitivo di Manduria DOC region. Here, for four generations, we have been passing on tradition, experience and passion for wine. 100% Fiano from 25-30 year old vines. The grapes are destemmed and pressed. The fermentation takes place at a controlled temperature of 14-16°C, and the wine is then aged in stainless steel for a minimum of three months. Crisp summer wine, great for a picnic, serve with shellfish, vegetarian dishes, and tapas.

Chateau Maris Nymphé De Emue Rose 2022

The Cuisse de Nymphé is a type of rose, a very pale colored rose tending slightly to mauve. It was brought to France at the end of the 16th century, from the Crimea. This Languedoc rosé with bright colors bears witness to exceptional sunshine. Pressed directly without contact with the skin, it reveals a fleshy pink color worthy of a "Cuisse de Nymphé ". This Rosé is fermented in concrete vats. The nose and palate have notes of small red fruits and citrus fruits. A perfect summer rosé to share with friends, pair with picnics, salads, or barbeque.

Heron Hill Eclipse Red 2019

From the Finger Lakes of New York, this bordeaux blend is medium to full intensity on the nose and shows a great combination of black and red fruit with blackberry, cassis, and raspberry all made more complex with some herbal mint tones and slight cedar notes. The palate is medium body with refreshing acidity and refined silky tannin and great length. Pair with beef.

Domaine du Joncier L'O de Joncier 2020

Aged in concrete tanks, this blend is 70% grenache and 30% syrah. It is a medium-bodied wine made from Grenache and Syrah. Powerful aromas of red and black fruits lead into a palate with notes of cherry, raspberry, and a hint of spice. On the finish, there are lingering flavors of black pepper and minerality. The selection has excellently balanced acidity, silky tannins, and a soft finish. The wine is naturally fermented with native yeast and has an incredibly short fermentation time of ten days that keeps the finished product light and fresh. Pair with game meat, beef, or lamb.