

## **The Butcher's Pour**

**September 2024**

While the excitement of the Paris Olympics may be over, we can still savor a taste of France right at home. These exquisite wines' rich flavors will transport you mentally to the charming streets of Paris. Raise a toast to our Olympic athletes and celebrate them with each sip. Cheers!

### ***Madame Chardonnay 2022***

Bright shine, golden color with light highlights. Its delicate floral notes are accompanied by a hint of tropical fruit, creating an elegant olfactory symphony. On the palate it reveals all its subtlety. This Chardonnay seduces with its lightness and liveliness. Aromas of peach and citrus combine with subtle minerality. Madame Chardonnay pairs perfectly with dishes that reflect its personality: grilled salmon a la plancha, linguine with clams, Caesar salad, chicken fricassee with sage, white chocolate.

### ***Mademoiselle Sauvignon 2022***

The wine has a slightly golden color, reminiscent of the spirit and joy of life. Subtle aromas of exotic fruits and pink grapefruit are complemented by subtle floral notes. A refreshing expressive bouquet. There is dazzling cheerfulness on the palate. Aromas of lime, ripe pear and subtle minerality create perfect harmony. Mademoiselle Sauvignon pairs perfectly with dishes that reflect its personality: sea bream ceviche, shrimp a la plancha, roasted asparagus with Parmesan, scallops with basil and candied lemon, and goat cheese.

### ***Monsieur Pinot Noir 2022***

Expressive ruby red color, subtle aromas of black cherry and raspberry, light notes of undergrowth. On the palate there is elegance with complex flavors of ripe red fruit and a subtle hint of vanilla. Silky tannins and balanced structure, long finish with light spicy undertones. The wine goes perfectly with dishes that reflect its character: ossobuco, Lebanese tabbouleh, duck breast baked in honey, beef Parmentier with pumpkin, poultry and mushroom pie, and mature cheeses.

### ***Monsieur Cabernet Sauvignon 2022***

Purple color, complex aroma of ripe black fruits, black currants and subtle notes of leather, vanilla and tobacco. Strong tannin structure and notes of red fruits, a subtle, complex finish. The wine goes perfectly with dishes that reflect its character: quail stuffed with prunes, buns with pork and Cheddar cheese, ragu pasta, blue-veined cheeses, and chocolate fondant.