

The Butcher's Pour

December 2024

Fleuraison, La Côte d'Or Brut Rosé de Rosée (NV)

Ideally suited for holiday gatherings, this lush, vermillion-tinted sparkler welcomes guests to the party as readily as it bids them farewell in concert with pastries, cakes and cookies. Floral accents of red rose, orange blossom and geranium introduce flavors of strawberry, tart cherry, and creamy raspberry tapering off into tangerine-inflected citrus. Burgundy-based winemakers Laurent and Catherine Delaunay import Tempranillo grapes from La Mancha, Spain to craft this Vin Mousseux, coining the term “open-wineded” as an apt characterization of their commitment to innovation, comingling traditional winemaking savoir-faire with a flair for transcending regional boundaries. The perfect glass to raise amid pastries and poinsettias!

Château de Marjolet, Côtes du Rhône Petite Parcelle Blanc (2022)

This beautifully clean and fragrant wine illustrates precisely how the Rhône's whites can rival the splendor of its reds. Pressed directly at harvest and fermented in temperature-controlled stainless steel, this generous base of 80% Roussanne instills flavors of fresh, juicy apricot and Meyer lemon, while a complement of 20% Viognier decorates the wine with honeysuckle, white rose petals, and light mango. Made from a single plot of younger vines in the hamlet of Gaujac, “Petite Parcelle” enjoys the cooling benefits of the Mistral wind, allowing ample hangtime on the vine and locking in vivacious fruit and flower yet never becoming heavy. “The sun in your glass with the Mistral freshness!” This wine is equally happy riding alongside seasonal poultry dishes or Virginia ham biscuits.

Les Jamelles, Pays d'Oc Pinot Noir (2023)

Pinot Noir is arguably the most versatile wine, red or white, for food pairing purposes. Influenced by her Burgundian origins, Catherine Delaunay offers a wine that faithfully displays “Pinot personality” with aromas of red berries and a mineral framework that induce freshness and well-rounded texture. Grapes sourced from terroirs in the Aude and Herault subregions balance the vivacious fruit of limestone soils and Mediterranean climate with the opulence and depth of the Pyrenees foothills. Endowed with beautiful ruby red colour, Les Jamelles Pinot Noir reveals a nose redolent of fresh berries, floral overtones and a delicate hint of oak and vanilla. Ample-bodied, long and rich, its flavours of crushed red fruit (raspberry, cherry) and jammy plum are supported by well-integrated, supple tannins. The perfect balance!

Château Grand Portail “La Croix Blanche”, Bordeaux Rouge (2020)

And now for the Butcher's Beau! Château Grand Portail, a family estate for generations now run by the young son, Olivier CAILLEUX, is nestled in Escoussans within the Entre-deux-Mers area but, more precisely, in the heart of the small, distinctive and expressive Haut-Benauges appellation. Known to produce excellent dry white wines, this unique niche terroir also produces rare and remarkable red wines from vines planted on the sunlit higher slopes, climbing to more than 100 meters, with a bird's-eye view of the Garonne River overlooking the famed appellation of Graves. Château Grand-Portail “La Croix Blanche” Bordeaux is made from a specific and

single plot, enveloping an old Christian cross marking a stopover on the Santiago deCompostelle pilgrimage, at the pinnacle of the estate in Escoussans. The vines profit from South, South-West and East exposure on a limestone-clay soil, laden with alluvial deposits. It provides perfect ripeness for Merlot, predominant at 95% in this cuvee, with Cabernet Sauvignon playing a supporting role at 5%. This crowd-pleaser loves to perform for an audience of standing rib roast, Beef Bourignon, or the shaved meat of a French Dip au jus. Don't forget the creamy horseradish!