

Dot's



Tasting Thursday

May 18, 2023

1. Domaine Paul Buisse Touraine Sauvignon 2021

- a. 100% Sauvignon Blanc, Loire Valley, France (Pouille & Chateaufvieux communes)
- b. Clay & limestone soil, 328 ft above sea level---sustainably managed vineyards
- c. Winemaker/owner Pierre Chainier pioneered green farming in this area-3 mo lees
- d. Grapefruit & apricot on nose, spicy on palate w/seamless finish
- e. Pair with summer salads, goat cheese and grilled shellfish

2. Domaine De La Noblaie Chinon Goutte de Rose 2021

- a. 100% Cabernet Franc, Chinon, France
- b. 4th gen farmers, Billard family. Jerome interned @ Patrus and also worked @ Dominus
- c. 24 Ha at the tallest point in Chinon-tuffeau & limestone, EcoCert organic, hand-harvest
- d. Perfect mature fruit flavors, with spice and elegance—not vegetal or green
- e. Pair with lemongrass beef salads, Asian stews and shrimp with avocado

3. Caruso & Minini Naturalmente Bio Perricone 2020

- a. 100% Perricone, IGP Terre Siciliane, Sicily
- b. All natural, hand harvested, maceration of destemmed fruit for 15-20 days
- c. All stainless fermentation and aging, including malo-lactic
- d. Dark, rich, red fruit, with licorice and bright acidic freshness
- e. Pair with Swordfish, pesto pasta and cherry pie

4. Karim Mussi Altocedro Old Vine Reserve Malbec 2019

- a. 100% Malbec, La Consulta, Uco Valley, Mendoza, Argentina
- b. Altamira, Chacon & El Cepillo vineyards-each w/varying soil types
- c. Fermentation in small concrete vats, 20-day maceration, 18 mo French oak
- d. Layers of dark plum & raisin, with firm tannins, complexity and long, clean finish
- e. Pair with duck confit, Stilton cheese and braised lamb

Name: _____ Cell: _____ Email: _____

Thank you for being here!