

# Dot's



*Tasting Thursday*

*July 27, 2023*

**1. Laurenz V. Singing Gruner Veltliner 2021**

- a. 100% Gruner Veltliner, DAC Kamptal, Austria
- b. Lower Austria, cool-climate viticulture, large diurnal shift-cradle of production
- c. Granite, gneiss, mica, slate and loess soils lend to freshness and minerality
- d. Apple, peach & citrus aromas, with spiciness and soft, juicy acidity
- e. Pair with Brats w/sauerkraut, pesto pasta and BLT sandwiches

**2. Marcel et Blanche Fevre-Fevre Chablis 2022**

- a. 100% Chardonnay, AOC Fontenay-Pres-Chablis, France
- b. Steep hillsides, stony soils and some vines as old as 75 years
- c. Aged on fine lees for 10 months in temp-controlled stainless steel
- d. Family produced since early 1800's, 50 Ha under vine; mostly classified
- e. Pair with grilled Sardines, Ricotta cheese and Mussels

**3. Domaine de Chenepierre Moulin a Vent 2021**

- a. 100% Gamay, AOC Moulin a Vent, France
- b. Organic, micro-parcel Gamay from 10.7 Ha, truly authentic Beaujolais
- c. Hand-picked, 20% destemmed, vinified for 11 days, aged for 5-10 months in oak
- d. Purple w/black currant aromas, very concentrated and dense w/flavor—spicy!
- e. Pair with eggplant lasagna, potatoes au gratin and Andouille sausage

**4. Domaine Guy & Yvan Dufouleur Bourgogne Hautes-Cotes De Nuits 2021**

- a. 100% Pinot Noir, AOC Cotes De Nuits, France
- b. 16<sup>th</sup> generation (since 1596!), now w/28 Ha of prime vineyard
- c. All-natural farming, hands-off winemaking, 7-day maceration, 10 mo neutral oak
- d. Brilliant Ruby color, fresh red berry aromas, candied fruit & earthy palate
- e. Pair with grilled lamb, Camembert cheese and Parma Prosciutto

Name: \_\_\_\_\_ Cell: \_\_\_\_\_ Email: \_\_\_\_\_

*Thank you for being here!*