

ALL WINE PALATES LEAD TO BURGUNDY

EXPLORING THE WORLDS MOST COVETED WINE REGION AND FINDING SOME GREAT VALUES IN THE PROCESS

As our tour of France continues, we attempted to align the stars so Burgundy would be featured in November and everyone would be happy drinking Pinot at Thanksgiving. A challenge we have proudly accomplished for you!

Getting three great wines for an \$85 club was no easy feat, but the trendiest region on the planet still has value when you look in the right places. So we tasted and tasted and called new wine sources and tasted some more until finally the club trio was complete.

This is an exciting achievement for our still new wine shop, but really it means you get a fantastic selection of ready-to-drink Burgundy (hooray!) this November to share with loved ones.

So, what's the deal with Burgundy and why are the wines so expensive?

Long the uncool sibling to famous Bordeaux, Burgundy has been creating its own status in the wine world, notably on the backs of a few superstars and their ultra limited wines. Amidst centuries of wine history (monks, dukes, kings, negociants), a myriad of vineyard parcels, strict French inheritance laws, and the boom of global wine brokers and auction houses, Burgundy became a haven for the most curious, and serious, wine collectors. Today many of the world's most expensive wines are Burgundies and yes, the wines are very, very good. And now the fun part! Our little slice of the chaos that is Burgundy, is packaged up for you to enjoy. We hope you open them with friends and family. Santé!



Vineyards overlooking the village of Marsannay



Follow along with tasting videos to get a closer look at the wines before opening them up! winesintandem.com/videos



DOMAINE GLANTENET

ALIGOTÉ



”
**RESPECT FOR
THE TERROIR GIVES
HAUTES-CÔTES WINES
THE CHARACTER OF
THE GREAT BURGUNDY
WINES.**
”

It should be known that Burgundy is known for two grapes, Pinot Noir and Chardonnay. But Burgundy also grows other grapes including Aligoté, which is a sensational white wine that the locals like to drink, because it's floral and delicious and pairs with just about everything. So for the ABC crowd (Anything but Chardonnay), this one's for you.

Winery Domaine Glantenet is the old school producer in this lineup, with a family history in the region back to the 15th century. It was in 1961, when the AOC granted status to Hautes-Côtes, that they planted their first grapes for viticulture. Under the close eye of second generation Jean-Francois Glantenet, like all good Burgundy producers, they make a nice collection of designated whites and reds from key vineyards around their winery. But what I love about them, is they purposefully make this everyday white wine to enjoy while everything else ages in the barrel and bottle.

Region Located in Magny les Villers, east of Pernand Vergelesses and north of the famed Hill of Corton, Glantenet has made its home in the “Hautes-Côtes” high elevation pocket between the intersection of the Côte du Nuits and the Côte du Beaune. Soils of Jurassic limestone yield complex wines with bright and intense aromas, along with a zest of citrus and minerality. Other famed producers making wines from this area include Louis Latour, Follin-Arbelet, and Oliver Leflaive. Glantenet's Aligoté is sustainably farmed in the highest parcel of sunny, south facing slopes, using two clones of Aligoté 'L'Orée' (gold) 80%, Aligote Verte (green) 20%.

Wine Aligoté is more productive and the monks and dukes thought it to be inferior to Chardonnay. However, it achieves a beautiful color and aromas are fresh with apples, spring blossoms, nectar, and citrus. The palate is lovely with acidity, creaminess, and hints of oak. A piercing of seashell and flint reminds you this is Burgundy even if not Chardonnay. Up to 20% new oak barrels are used for the Aligoté, softening the edges while providing a rich mouthfeel into a long, pleasant finish.

Pairing There's often no wrong answer with Aligoté - from goat cheese to chicken to grilled fish. It's a perfect compliment to Halibut in beurre blanc, alongside roasted potatoes tossed with oregano and feta cheese.

Retail price \$32.00 | Member price: \$25.60

DOM. MEUNIER

MERCUREY ROUGE



”
**FARM SUSTAINABLY
AND AIM TO PRODUCE
VIN DE TERROIR THAT
EMPHASIZES FRUIT
ABOVE ALL.
WOOD STRICTLY PLAYS
A SUPPORTING ROLE.**
”

Quite often I cast aside wine ‘projects’ that are neither estate wines or even wines from a family. Perhaps they are just someone’s hobby while their day job pays the bills. But that ‘project’ is so more, when wine is the life blood of the proprietors. When these ‘projects’ take flight, it can be the start of something truly special.

Winery A family 100% committed to wine, Gaëlle et Jérôme were both fully employed by wine companies before deciding to start making their own wines. Even today, much of their grapes are sold to negociants, while they are able to keep the best for themselves and their family label. The mid 2000’s were a busy time for them. In 2005 they intended to start their winery, but after heaving their first child and then twins the next year, it wasn’t until 2007 they made their first vintage. Today they farm about 30 acres, and only produce about 2,000 cases each year.

Region Although the Meuniers farm in many regions across Burgundy, they are headquartered in Mellesy, next to Mercurey, in the heart of the Côte Chalonnaise. This appellation, not part of the famous Côte d’Or (pronounced coat door) is gaining in popularity thanks to a tradition of high quality grape growing and some fantastic wines that producers blend with other reds to boost their standard Bourgogne Rouge. And in 2005, Mercurey is all this young couple could afford. Much of the vineyards are tucked into the hills and protected from moisture bearing winds, allowing the grapes to ripen and often yielding darker and chewier wines that are attracting attention.

Wine Gaëlle and Jérôme’s goal is to show purity of fruit. Their rouge comes from two parcels, totaling just 3 acres and with an average vine age of 65 years. Diligent pruning ensures optimal ripeness and the grapes are de-stemmed but not crushed, giving the young wine bright red berry and juicy aromas. Only 10% of new oak is used for aging. The result is a fresh, savory, pleasurable wine and a great introduction to Burgundy. A minuscule 150 cases are made.

Pairing Burgundy impresses with its versatility for complex food pairing options. Have you considered Indian, Burmese or Thai? Pair this bright and savory Pinot with chicken or vegetable curry, served alongside garlic naan or saffron rice, and palak paneer.

Retail price: \$35.00 | Member price: \$28

REGIS BOUVIET

EN MONTRE CUL



Brothers Bernard and Regis Bouviet

“
BOUVIET’S REDS ARE HIS CROWNING ACHIEVEMENT, MANAGING TO BE WILD AND EXCITING WHILE REFINED AND ELEGANT AT THE SAME TIME.
”

Kermit Lynch, Importer

I was convinced we could include a *proper* Cotes de Nuits if we just kept searching. At the last minute, I reviewed my tasting notes from an event back in April, long before I was even considering the November club. Et Voila! This wine was a perfect fit!

Winery Regis Bouviet makes a small arsenal of outstanding wines in Marsannay, at the far northern end of the Côte du Nuits. His collection includes whites, rosés and reds, including this playful En Monte Cul. What stands out above all is his ethos towards quality and drinkability, in a particular appellation that doesn’t actually have any premier cru status vineyards. Instead of resting on the status of vineyards to sell wine, he focuses on creating wines of great value for the money, which makes for a winning combination in our book. Try his ‘Les Longerois’, also featured in the shop!

Region Marsannay is known as the Golden Gate to the Côte du Nuits, and has enjoyed a privileged status for centuries. Even if the vineyard’s status do not reflect it by today’s classifications, smart buyers trust Marsannay for wines of strength and character. The reds are known for being darker and richer, including aromas and flavors of black cherry and black currant. En Montre Cul is a single lieu dit (a small parcel within a vineyard) where the vineyards are so steep that when picking grapes one stares at the person’s rear in front of them. Monte Cul means ‘show your rear’.

Wine Now you’ve looked more closely at the label (oooh, now you see it) let’s talk about what’s inside. Immediately the dark ruby color pops from the glass followed by deep aromas of dark berry fruits and herbal notes of menthol and rosemary. For an ‘entry level’ wine, complex is an understatement. The palate is medium bodied, while still being bright, acidic and playful. A perfectly ripe Burgundy that is neither jammy, oaky, or thick. A superb sipper that will delight anyone looking balanced Pinot.

Pairing Burgundy with more gusto like this can certainly pair with red meats, and this is no exception. However, this is a fantastic Turkey Day wine that will stand up to all the sides and fixings. If you’re looking for something more ‘special occasion’, pair with duck a l’orange, the wonderful combination of dark poultry meat, shallots, and sweet orange sauce. Or, substitute the duck with veggie stock and roasted eggplant.

Retail price \$39.00 | Member price: \$31.20