

CLUB ORO

M. Chapoutier La Combe Pilate Viognier 2018, \$29

Pale gold with aniseed-colored highlights. On the nose, delicate with notes of bergamot and flint stone. Palate: very fresh on entry, dominated by the typical Viognier aromas. On the mid-palate, there is good balance between the acidic tension associated with its terroir of origin and the natural full body of the varietal and its ageing. The finish is savory, bringing out the rustic and mineral overtones. Pair with wok of monkfish with green curry, star anise & crisp vegetables.

Vacqueyras - Clefs des Murailles 2017, \$22

Intense bouquet of small wild fruits, crushed strawberries and blueberries. In the mouth, it is well structured, with an explosion of fruity flavors and hints of licorice. A beautiful representation of the terroir exhibiting purity and freshness. Blend: 70% Grenache, 25% Syrah, 5% Mourvedre. Enjoy this Vacqueyras with red meats such as grilled ribeye “à la fleur de sel” (high hand sea salt). You can also enjoy it with turkey, BBQ, sweet potatoes, roast beef or lamb with thyme.

St. Joseph, Criox de Chabot, Alleno/Chapoutier 2017, \$34

Bright, fresh black cherry and raspberry flavors are zesty and spry in this Syrah. It's a juicy, fruity sip calibrated by vibrant acidity and pleasantly leafy, herbal nuance. Just a hint of horse saddle lends welcome rusticity. Enjoy now–2027.