



The Cellar d'Or

Wine, Cider & Spirits

Wine Club • March 2024



Poggio Al Sole (Tuscany, Italy)

Italy is host to a number of varieties that not only find their best expression in Italy, but are grown nearly no where else in the world. Sangiovese is primarily grown in central Italy, most famously Tuscany. In Tuscany, the most important Sangiovese appellations include Chianti, Montalcino and Vino Nobile di Montepulciano. We've packed a Chianti *Classico* from Poggio al Sole. In Italy, the *Classico* quality indication refers to the 'bulls-eye' subregion where the best fruit (best wines) within a given appellation are produced and carries stricter rules (often including longer aging, higher alcohol level, and stricter vineyard/production standards). I love this Sangiovese. It's not showy, but for it's correct to form display of acid-driven, savory red fruit, perfumed potpourri, and dried tomato. **A perfect pairing with pasta or red-sauce Italian dish!**



Château des Eclaz (Savoie, France)

As we transcend up the hierarchy of wine needs what supersedes appeal for safe, classic pairings is relishment in a grape/region less explored. Chianti unfailingly pairs with pasta and Champagne invariably works with fried chicken (trust me, try it) but wine wanderlust leaves us seeking new pairings even if it risks imperfect outcomes. **The prerequisite towards a richer wine experience is an exploration of different varieties and regions and we balance that principle in the club while hitting the classics.** Altesse, also known as Roussette, is a variety grown only in Savoie, France. Aspects of Altesse remind of Chenin Blanc's nutty-creamy-textural, *even wooly*, characteristic and bright lemony citrus. Altesse's citrus-mineral is softened by tender, floral aromas and a light sense of honey (not sweet!). Pair with roasts, butter-forward dishes, seafood, cheese plates. . .