



## Wine Flight February 3, 2010



(Flowering Garden by Van Gogh)

## The Heart of Provence

The heart of Provence is in the hills that bind the sea to the Alps. These are the sloping vineyards, the cultivated lands and the colorful scenery that charmed Cezanne, Van Gogh and Chagall.

### 2008 Domaine La Courtade L'Alycastre White

The Domaine La Courtade vineyard was established in 1983 and is located on the island of Porquerolles. The entire island was purchased in 1912 by François Joseph Fournier, apparently as a wedding present for his wife; he planted 200 hectares of vineyards, which produced a wine that was among the first to be classed *vin des Côtes de Provence*. In 1971, the state bought 80% of the island and turned it into a National Park.

Vermentino (or 'Rolle' in southern France) is a Mediterranean white-wine grape found principally in southern Europe, notably southern France, northern Italy and the islands of Corsica and Sardinia.

#### Tasting Notes:

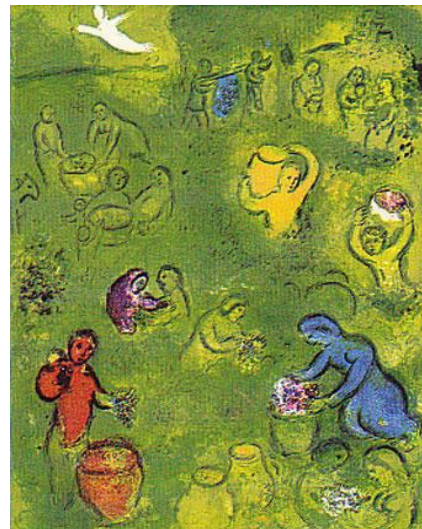
The nose has apple, zingy lemon and lime, and mineral notes. On the palate it has sharp, lemony citrus and pink grapefruit flavors.

#### Food Pairings:

For appetizers, pair with corn soup made with Maine lobster, pickled ramps and basil olive oil, heirloom tomato salad with poached octopus, preserved lemons and shallot vinaigrette, and lots of crusty bread. Moving on to an entrée, try poached Flounder with mint beurre blanc or sear-roasted Halibut with blood orange salsa.

PLCB 500178 @ \$13.99

### 2007 Verget Du Sud Roussanne



(Wine Harvest by Chagall)

#### Tasting Notes:

With a complex nose with aromas of fruit and flowers, this wine has notes of fresh white peaches, and an overall expression of delicacy and flowing minerals, giving a very fresh, clean dry finish.

#### Food Pairings:

Try with wild rice and cornbread stuffing with cranberries and pears, slow roasted root vegetables and leeks sprinkled with Parmigiano, and shellfish stew with saffron.

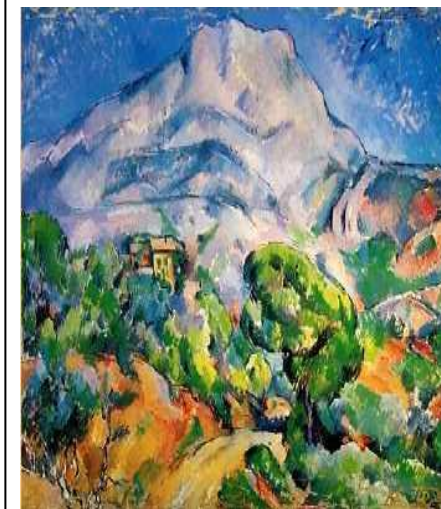
PLCB 68861 @ \$15.99

### 2007 Château Du Seuil Coteaux D'Aix En Provence Rosé

Château du Seuil nestles among woods to the south of the Trévéresse hill chain. A flowering footpath leads to the cellar where the rosés are aged at a low temperature, offering up a fresh and fruity bouquet.

#### Tasting Notes:

Fresh and lively, this rosé blend of Merlot, Cabernet Sauvignon and Cabernet Franc has great depth. With its hint of spicy oak, the wine reveals fresh and dried berries and cherries, along with hints of green apples and stony minerals.



(Mountain and Aix-en Provence by Cezanne)

#### Food Pairings:

Able to pair well with garlic based dishes, such as aioli.

PLCB 66838 @ \$13.99

### 2007 Chateau Mas Neuf Tradition Rouge

The position of Château Mas Neuf, half way up the southern flank of the Costières de Nîmes is very special. The exposure to the sun is similar to that found in the Languedoc or Provence, but the proximity of lagoons and the sea allows it to take advantage of warm sea breezes drifting up from the Mediterranean.

This wine is from Costières de Nîmes, Rhône Valley and is made from a blend of regional varietals including 45% Syrah, 25% Grenache, 15% Mourvedre, and 15% Carignan.

#### Tasting Notes:

This wine boasts colors of cranberry and ruby with aromas of Framboise liqueur, over-ripe strawberry, cinnamon spice, a healthy dose of rocks and touches of white pepper. The flavors open up and range from Framboise to ripe Kalamata olives to cracked peppercorns to the ever-present sensation of pebbles. The finish is very dry and rock solid.

#### Food Pairings:

Pair this wine with Salad Nicoise with seared tuna or a traditional Ratatouille. If served with appetizers, make a plate of tapenade, roasted eggplant, anchoiade, Roquefort and some crusty bread.

PLCB 22164 @ \$11.99