

ORIGINAL WINE CLUB

August 2019



2017 Camille de Labrie Chardonnay Vin de France, France

Chateau Croix de Labrie is a contender for one of the smallest, Grand Cru St. Emilion estates. The estate was owned by and made famous by Michel and Ghislaine Puzio-Lesage. Michel Puzio was also well-known in St. Emilion for his wine store, located just inside the village, La Cave de l'Ermitage. The Puzio family sold Chateau Croix de Labrie to the Axelle Courdurie and Pierre Courdurie family. The Courdurie family are the current owners of the estate and Axelle Courdurie is the winemaker. After taking over the property, the new owners built new, modern cellars that allowed for everything to move by gravity.

Only 400 cases are produced of Chateau Croix de Labrie per vintage. There is a second wine which was originally called Petit Labrie but was changed to Chapelle de Labrie. In 2015, the estate introduced a new wine, Camille de Labrie, that is a user friendly wine. The label was designed by their pre-teen daughter, Camille, who as you can surmise, is where they found the inspiration for the wines name.

Very aromatic nose with notes of quince, honey, and spices combined with more fresh notes of citrus fruits. The palate is fleshy and fresh with aromas of white peach combined with some notes of mango and ginger. Drink now.

Notes from www.thewinecellarinsider.com

"A fun and delicious chardonnay with cooked apples and hints of honey. Creamy and crispy. Full-bodied and delicious already. Axelle and Pierre Courdurie have selected the Chardonnay from mineral and cool terroir." **James Suckling 90 points.**

Chicken Kiev

There is butter and parsley sauce inside the lightly breaded and rolled chicken breasts - this was built for Chardonnay.

Ingredients:

2 cloves garlic, minced
1 pinch salt
2 tablespoons chopped fresh flat-leaf parsley
6 tablespoons unsalted butter
4 (8 ounce) skinless, boneless chicken breast halves, pounded to 1/4-inch thickness

salt and pepper to taste
1 cup all-purpose flour
2 teaspoons salt
2 eggs, beaten
2 cups panko bread crumbs
1 pinch cayenne pepper
2 cups vegetable oil for frying, or as needed

Directions:

Grind garlic and a pinch of salt together in a mortar and pestle until garlic is completely smashed. Add parsley and mix until completely incorporated. Pound butter into garlic mixture with pestle until parsley and garlic are fully incorporated into the butter. Wrap the butter mixture in plastic wrap and refrigerate until cold, at least 15 minutes.

Season chicken breasts with salt and pepper. Place 1/4 the butter mixture in the center of wider end of each chicken breast. Fold the narrower end of each chicken breast up over the butter to form a tight pocket around the butter. Gather the sides of each chicken breast to the center to form a round ball. The top of the chicken will be smooth and the bottom will be gathered. Tightly wrap each chicken breast ball in plastic wrap, put wrapped breasts on a plate, and chill in the freezer until the gathered bottoms hold together and are slightly firm, about 30 minutes.

Whisk flour and 2 teaspoons salt together in a shallow bowl. Whisk eggs together in another shallow bowl. Pour panko bread crumbs into another bowl.

Remove chicken breast balls from plastic wrap. Gently press each chicken breast ball into flour mixture to coat and shake off any excess flour. Dip into beaten eggs, then press into bread crumbs. Place breaded chicken onto a plate, cover with plastic wrap, and return to the freezer to chill until firm, about 15 minutes.

Heat oil in a deep-fryer or large saucepan to 350 degrees. Preheat oven to 400 degrees. Line a baking sheet with aluminum foil. Working in batches, cook chicken, gathered-side down, in hot oil and until lightly golden on both sides, about 1 minute per side.

Transfer to prepared baking sheet. Sprinkle salt and cayenne pepper over the top.

Bake in the preheated oven until you can hear the butter start to sizzle on the baking sheet, 15 to 17 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees. Let rest for 5 minutes before serving.

Serves 4 | Recipe <https://www.allrecipes.com/recipe/236703/chef-johns-chicken-kiev/>



\$14.99/btl

Member discount on additional btls **\$13.49/btl**

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2017 Casa Ferreirinha Esteva Tinto Douro, Portugal



This historic producer, founded in 1952, is named after the legendary Porto matriarch Dona Antónia Ferreira. Affectionately nicknamed 'Ferreirinha' by her countrymen, this was the first house in the region dedicated to making still wines. Purchased by Sogrape in 1987, it has 520 hectares of vineyard in the Douro in all of its three sub-regions: Lower Corgo, Upper Corgo and Douro Superior. The winemaking is headed up by Luís Sottomayor, who restrains the Douro's natural exuberance to produce wines that have a freshness, like Esteva and Papa Figos.

The reds - made primarily from indigenous grape varieties like Touriga Nacional, Tinta Roriz, Touriga Franca, Tinto Cão, Tinta Amarela and Tinta Barroca – are among the most exciting in the Douro. They range from the unoaked Esteva, which is fresh and lifted, with a step up to the lightly oaked and more textured Papa Figos, through to the Vinha Grande, which punches above its weight, and then the finest selection from Quinta da Leda.

Vibrancy and freshness are the hallmarks of the Esteva Tinto. Made predominantly from Tinta Roriz (Tempranillo) and fermented in stainless steel, it is full of crisp, redcurrant, raspberry and strawberry fruit flavors. It has an intense nose of rose, spicy black pepper and red fruits. It is smooth on the palate, with well-integrated acidity giving exceptional freshness and vivacity. Polished tannins support floral aromas and fresh red fruits resulting in a long and elegant finish. Drink now.

Notes from www.libertywines.co.uk

Grilled Eggplant & Tomatoes with Parmesan-Basil Crumbs

Bread crumbs tossed with fresh basil and lots of Parmigiano-Reggiano cheese to create a great topping for tender grilled vegetables.

Ingredients:

2 cups coarse fresh bread crumbs
Extra-virgin olive oil
1 cup chopped basil
1/2 cup freshly grated Parmigiano-Reggiano cheese
3 pounds eggplant, sliced lengthwise
1/2 inch thick Salt and freshly ground pepper
10 tomatoes, sliced 1 inch thick

Directions:

Preheat the oven to 400°. Spread the bread crumbs on a large rimmed baking sheet and drizzle with 1 tablespoon of oil; toss well. Bake for 8 minutes, until the bread crumbs are crisp and golden brown. Transfer the bread crumbs to a medium bowl and toss with the basil and cheese.

Light a grill. Brush the eggplant slices with oil and season with salt and pepper. Grill over moderate heat until charred and tender, about 2 minutes per side. Transfer the eggplant to a platter, fanning them out. Brush the tomatoes with oil and season with salt and pepper. Grill over moderate heat until charred and hot, about 1 minute per side.

Arrange the tomato slices over the eggplant and drizzle with oil. Sprinkle the bread crumbs over the top and serve right away.

Serves 8-10 | Recipe <https://www.foodandwine.com/recipes/grilled-eggplant-and-tomatoes-with-parmesan-basil-crumbs>



\$9.99/btl

Member discount on additional btls **\$8.99/btl**