

# ORIGINAL WINE CLUB

September 2022



## 2021 Le Campuget Blanc Costieres de Nimes, France

Chateau de Campuget is a splendid, top-quality estate near Nimes with a long history. The secret to its success is its selection of only the best grapes, from stony vineyards, like those of the Rhone, which reflect the sun and help the grapes reach perfect ripeness. Costieres de Nimes was elevated from VDQS to appellation controlee status in 1986. It is effectively part of the Rhone since the climate, soil and topography are similar to those just over the river in the southern Cotes-du-Rhone vineyards. The relatively uniform soils are marked by large pebbles on gentle, typically south-facing slopes. Co-operative cellars are less important here than in most of the Languedoc and most of the development and experimentation is taking place on the smaller estates.

Chateau de Campuget was established in 1942 and the Chateau itself was built in 1753 when the first vines were planted, prompting the 1753 range of wines that mark this historic date. The fusion of tradition and progression unite in the cellars here, producing wines with integrity, finesse, and a wonderful expression of terroir, from a wide range of traditional Rhone varieties. In 2019, Chateau de Campuget was certified as Haute Valeur Environnementale, which officially recognizes the environmental performance of winegrowers, including biodiversity conservation, plant protection strategies, managed fertilizer use, and water resource management. Campuget doesn't use any product coming from animals (no milk, no fish, no meat) making it vegan. Fining is done with vegetable proteins and mineral products.

The 2021 Le Campuget Blanc is a blend of 70% Grenache Blanc and 30% Viognier. It is refreshingly crisp and dry with inviting aromas of fresh peach, leading to a vibrant palate of grapefruit and pear with a delicate hint of spice on the finish. Grenache Blanc is particularly well suited with richly spiced dishes. Chicken Satay, Chinese 5-Spice Sea Bass, Tempura Shrimp, Moroccan Tagine, Lebanese 7 Spice Lamb, Garlic Chicken, and Roasted Pork Shoulder would all be great options. Drink now.

Notes from [www.dreyfusashby.com](http://www.dreyfusashby.com)



**\$9.99/btl**

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

We apologize for typographical or price errors. Prices subject to change without notice.

## One Pan Moroccan Lemon Chicken

*Moroccan lemon chicken made in one pan with fresh herbs and blistered tomatoes. The Mediterranean spices add wonderful color and robust flavors to each bite.*

### Ingredients:

1 ½ teaspoons cumin, ground  
½ teaspoon coriander, ground  
½ teaspoon onion powder  
½ teaspoon garlic powder  
½ teaspoon paprika  
¼ teaspoon black pepper  
1 teaspoon kosher salt  
¼ cup olive oil

½ cup yellow onions, ¼-inch slices  
1 cup cherry tomatoes  
2 cloves garlic, roughly chopped  
2 sprigs thyme, fresh  
3 sprigs rosemary  
1 pound chicken breast, cut into 4 pieces (I sliced the chicken breast through the center)  
1 lemon, sliced into 4 wedges

### Directions:

In a small bowl, combine the spice mix; cumin, coriander, onion powder, garlic, paprika, pepper, and salt. Set aside. Evenly coat both sides of the chicken breast with a ½ teaspoon of the spice mix on each side (1 teaspoon total).

Add ¼ cup olive oil to a large sauté pan and heat oil over medium-high heat.

Add the sliced onions and garlic, and sauté for 2 minutes, stirring continuously then move to the side of the pan.

Add tomatoes and cook until blistered, about 3 minutes then transfer to a bowl.

Place the four pieces of chicken in the center of the pan. Add the sprigs of rosemary and thyme so the flavor of the herbs infuse into the cooking oil.

Sauté the chicken breasts for 4 minutes, until the surface is nicely browned.

Lower heat to medium, flip over and cook for 4 to 5 minutes, or until the internal temperature reaches 160F - 165°F.

Turn off the heat and squeeze half of a whole lemon over the chicken in the pan.

Remove the chicken from the pan and serve with couscous or your favorite sides.

Serves 4 | Recipe <https://www.jessicagavin.com/spiced-lemon-chicken/>

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## 2019 Francois Villard L'Appel des Sereines .Northern Rhone Valley, France



A cook by training, Francois Villard developed a passion for wine at the age of 20. Not knowing how to integrate the world of wine, he completed a year of Professional Brevet in sommellerie at Tain l'Hermitage. The meetings were decisive and gave him the desire to become a winegrower. Subsequently, he enrolled in Davaye, with a view to obtaining the Professional Agricultural Certificate, option in viticulture and oenology.

At the same time, he began to acquire his first wasteland in the town of St. Michel in the Condrieu appellation. The first vine was planted in the spring of 1989, as soon as it obtained its patent. The first Condrieu was produced in 1991 and the first 400 bottles were released in the fall of 1992. While his first vinifications took place in Verlieu, in a cellar behind Yves Cuilleron's, he decided to build his own building in 1996 in St. Michel Sur Rhone. It was also on this date that he embarked on the adventure of reviving the Seyssuel vineyard with his colleagues Yves Cuilleron and Pierre Gaillard.

The estate now has more than 40 hectares of vines, supplemented with a few purchases of grapes and produces around 400,000 bottles a year. All the work in the vineyard is done entirely manually and the estate has been in organic conversation on the Ecocert label since August 2019. The attention paid to the vines and the care taken to preserve these specific terroirs are constant and accompany the cultivation throughout the year.

Syrah makes an intense, powerful and often age-worthy red. Native to the Northern Rhone, Syrah achieves its maximum potential in the steep hillsides along the Rhone river. Pairing food with Syrah is delightful because Syrah really is one of the friendliest wines with food. If you know the flavor profile, Syrah food pairing is simple. Syrah is spicy, fruity, big, and bold. Therefore, it's no surprise that Syrah pairs well with foods that are also robust and flavorful. Game meats pair especially well with Syrah. Drink now through 2023.

Notes from [www.wine.com](http://www.wine.com)

*"Sanguine and violet notes lead the way in this version, which is very fresh, with a stream of black cherry puree flecked with white pepper and savory notes following quickly. Drink now through 2025."* **Wine Spectator 91**



**\$14.99/btl**

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

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## Smoky Grilled Eggplant

*This would make the perfect appetizer or side to practically anything Mediterranean-inspired.*

### Ingredients:

1 large eggplant  
4 tbsps coconut aminos  
2 tbsps avocado oil  
2 tps smoked paprika

2 tps ground cumin  
2 tps ground coriander  
1/2 tsp sea salt  
1/2 tsp garlic powder  
1/2 tsp cayenne pepper

### Directions:

Slice the eggplant into 1/4-inch rounds and place on a baking sheet. Drizzle the coconut aminos and half the oil over eggplant and use a brush or your hands to massage into the eggplant. The oil helps prevent sticking while grilling, and the coconut aminos infuses flavor.

Add all the spices to a small dish and mix to combine. Then sprinkle over both sides of the eggplant and use your fingers to spread it around so it's well coated.

Heat a grill or grill pan over medium-high heat. Once hot, brush the grill surface with a little oil to further prevent sticking. 4. Then add eggplant. It can be helpful to place something heavy on top of the eggplant while it's grilling (like a cast-iron pan or heavy plate) to impress the eggplant into the grooves of the grill to make more pronounced grill marks. Grill on both sides for about 3 minutes or until the eggplant becomes a little tender and grill marks are pronounced.

Plate the eggplant and enjoy as is or garnish with tahini, garlic dill sauce, fresh herbs, or a little olive oil. This is delicious on its own, but it is especially good with hummus, in a Mediterranean-themed bowl, or in a salad.

Best when fresh, though leftovers can be stored in the refrigerator up to 3 days. Reheat in a cast-iron pan over medium heat until hot.

Serves 4 | Recipe <https://minimalistbaker.com/smoky-grilled-eggplant/>