

PREMIUM WINE CLUB

July 2021



2017 Chanson Vire Clesse Burgundy, France

Founded in 1750, Chanson is one of the five grand “shippers” of Burgundy’s Côte d’Or, an estate steeped in centuries-old tradition and rich in viticultural history. As a négociant (winemaker and merchant) and a domaine (vineyard estate), Chanson has represented the best of Burgundy for more than 250 years, growing its own grapes, partnering with other growers, bottling, selling, and shipping its own wines. Chanson’s holdings comprise some of Burgundy’s most coveted vineyards. Located in the heart of the Côte de Beaune (the historical center of Burgundy) and surrounded by some of the greatest vineyards in the world, Chanson can count French philosopher Voltaire, romantic poet Lamartine, and the Bonaparte family among its clients.

Its celebrated bastion, a 15th-century fortress first rented and then acquired in 1794 to cellar the wines, is an internationally celebrated icon of Burgundy (the largest of six bastions that form part of the wall surrounding the city of Beaune). To visit Chanson is to travel back in time and experience the magic of the 1000-year-old tradition of winemaking. Chanson still vinifies and cellars its wines in the bastion as it has for over 200 years. The 10-meter thick walls of this ancient fortress make it ideal for winemaking.

Mâconnais Chardonnay is one of the best ways to jump from California Chardonnay to something new and begin to understand white Burgundy. The Mâconnais region is warmer and drier than the rest of Burgundy to its north (Côte d’Or) and has a landscape of rolling hills and farmland interspersed among vineyards. The region produces a lot of Chardonnay—Viré-Clessé and Pouilly-Fuisse are among the best—and a very small amount of red wine from Gamay and Pinot Noir. The soils of Mâconnais remain limestone dominant like in the Côte d’Or, making it a wonderful spot for Chardonnay to thrive. This 100% Chardonnay will pair wonderfully with mixed salads, sushis, poultry, and veal in cream sauce, creamy risotto with meat, poultry or fish, and goat cheeses. Drink now.

Notes from www.wine.com

“Full candied-citrus character and just a whiff of smoke. Medium-bodied with some tannin that makes this quite a dry wine, in spite of the moderate acidity and rather creamy palate. Drink now.” James Suckling 89 points.



\$21.99/btl

Member discount on additional btls **\$19.99/btl**

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

Scallop Salad

This scallop salad is inspired by the French salad frisée with lardons. Crispy, salty pancetta and fried capers complement the buttery sweet flavor of seared scallops. Softly wilted sturdy greens like frisée or escarole add texture and flavor to this healthy dinner salad.

Ingredients:

2 tablespoons finely chopped shallot
2 tablespoons white-wine vinegar
1 teaspoon Dijon mustard
5 tablespoons extra-virgin olive oil, divided
2 heads escarole or frisée, chopped (about 4 cups)

1 large head green-leaf lettuce, chopped (about 6 cups)
1/3 cup diced pancetta
2 tablespoons nonpareil capers, rinsed and patted dry
12 ounces sea scallops, patted dry
1/2 teaspoon cracked pepper, divided

Directions:

Whisk shallot, vinegar and mustard together in a small bowl. Slowly whisk in 2 tablespoons oil; set aside. Add escarole (or frisée) and lettuce to a large heatproof bowl; set aside.

Add pancetta to a cold medium skillet; place over medium heat. Cook, stirring occasionally, until the pancetta is crispy, 6 to 8 minutes. Using a slotted spoon or tongs, transfer the pancetta to a paper-towel-lined plate. Do not wipe the pan.

Add 2 tablespoons oil to the pan and increase the heat to medium-high. Add capers; cook, stirring often, until the capers are crispy and some have broken open, 2 to 3 minutes. Using a slotted spoon or tongs, transfer the capers to the plate with the pancetta. Pour the hot oil from the pan over the lettuces, tossing to combine. (The greens will wilt slightly.)

Return the skillet to medium-high heat and add the remaining 1 tablespoon oil. Sprinkle scallops with 1/4 teaspoon cracked pepper and cook, undisturbed, until golden brown, about 3 minutes per side. Remove from heat.

Add the shallot dressing, pancetta and fried capers to the lettuces and gently toss to combine. Arrange the salad on individual plates or a platter and top with the scallops. Sprinkle with the remaining 1/4 teaspoon pepper.

Serves 4 | Recipe <https://www.eatingwell.com/recipe/7901851/scallop-salad/>

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2019 59 Prime Pinot Noir Vin de France



Pinot Noir is the dominant red wine grape of Burgundy, France, now adopted (and extensively studied) in wine regions all over the world. The variety's elusive charm has carried it to all manner of vineyards.

The essence of Pinot Noir wine is its aroma of red berries and cherry. Many of the more complex examples show hints of forest floor. Some Pinot Noirs, particularly from warmer harvests, suggest leather and violets, sometimes recalling Syrah.

There are two theories regarding the Pinot name. One is that it came about because their bunches are similar in shape to a pine cone (pinot in French). It may derive, however, from a place name in France such as Pinos or Pignols from where cuttings were obtained. Pignols in the Auvergne, for example, has cultivated Pinot since the middle ages.

It was previously believed that Pinot Noir, Pinot Blanc, Pinot Gris, Pinot Meunier, Pinot Précoce et al were members of a "Pinot Family" of distinct grape varieties. But DNA profiling has shown them to share the same genetic fingerprint. Thus they should properly be considered as mutations or clones of a common variety. Evidence can be seen in the vineyard; often Pinot vines will bear bunches of fruit of varying colors, or even striped berries. Pinot's clonal diversity and tendency to mutate is linked to its age – it is believed to have existed for 2,000 years. Pinot is also an ancestor of a huge number of grape varieties known today.

59 Prime is a collaboration between two wine industry veterans, French winemaker Nicolas Idiart and American Dan Greathouse. The project uses family-owned, sustainably-farmed, high-altitude vineyards in southwest France, close to the Mediterranean and the cooling effect of the water. 59 Prime emphasizes balance, purity and freshness of fruit in a wallet-friendly price. Pinot Noir is a very versatile food pairing wine given it's higher high acidity and lower tannin. It pairs particularly well with duck, chicken, pork, and mushrooms. Drink now.



Notes from www.wine-searcher.com and www.vindefrance.org

\$17.99/btl

Member discount on additional btls **\$16.19/btl**

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Crispy Mushrooms With Creamy White Beans and Kale

If you've ever tried maitake mushrooms, then you already know this, but they have an unbelievably rich flavor and aroma of piney forest floor and fresh fallen leaves. This recipe celebrates everything we love about them.

Ingredients:

6 Tbsp. extra-virgin olive oil, divided
4 oz. maitake mushrooms, broken into large pieces
4 oz. shiitake mushrooms, cut into ½" slices
Kosher salt
1 14.5-oz. can cannellini beans, rinsed, drained
2 Tbsp. fresh lime juice, plus wedges for serving

2 garlic cloves, divided
4 scallions, cut into 1" pieces
1 bunch Tuscan kale, center ribs and stems removed, leaves torn
½ cup crumbled feta cheese
1 Tbsp. toasted sesame seeds
1 cup cilantro leaves

Directions:

Heat 2 Tbsp. oil in a large skillet over medium-high until shimmering. Add maitake and shiitake mushrooms and cook, tossing occasionally, until browned and crispy, 8–10 minutes. Season with salt and transfer to a plate.

Meanwhile, purée beans, lime juice, 3 Tbsp. oil, 1 garlic clove (if it's a large one, you may want to just use half), and 3 Tbsp. water in a blender until smooth, adding more water by the tablespoonful as needed to loosen if it doesn't want to cooperate in blender. Season with salt.

Heat 1 Tbsp. oil in same skillet over medium-high. Add scallions and remaining garlic clove and cook, tossing, until just beginning to brown, about 1 minute. Add kale and cook, tossing often, until wilted and crisp-tender, 3–5 minutes. Season with salt. Transfer to plate with mushrooms.

Divide bean purée between bowls. Top with greens, feta, mushrooms, sesame seeds, and cilantro. Serve with lime wedges alongside.

Serves 2 | Recipe <https://www.bonappetit.com/recipe/crispy-mushrooms-with-creamy-white-beans-and-kale>