

# ORIGINAL WINE CLUB

May 2021



## 2019 La Vigne des Sablons Vouvray Loire Valley, France

Located 30 kilometers northeast of Sancerre in the village of Aligny-Cosne, Maison Foucher is a “Petit Négociant” with a mission to craft classic expressions of Loire Valley appellations at exceptional values. The estate was founded in 1921 by Paul Lebrun, a cooper by trade, who developed his company servicing a clientele made up of restaurants and cafés in the Loire Valley and Paris. During the 1950s, Paul’s son-in-law Raymond Foucher took the reins and then in 1985 passed the baton to his son, Jacky Foucher.

In late 2009, with the aim of raising the company’s image and developing overseas business, the Foucher family brought on Jean Mounard as a new partner to pave the road ahead. Jean spent many years at the helm of a fine and rare wine brokerage business in Paris, specializing in iconic estates such as DRC, Mouton-Rothchild and Leflaive. His first order of business was to pioneer the production of small batch wines from selected plots in Sancerre, Pouilly-Fumé and Saumur-Champigny, some of which are now farmed organically. Given his deep experience tasting the great wines of the world as well as his many contacts among top producers in the Loire, Jean has been able to establish strong relationships with growers and significantly elevate the quality of the wines.

All of Paul Lebrun’s wines are fresh, clean and have pure fruit characteristics. This 100% Chenin Blanc goes through cold maceration, extracting lots of flavors. The flavor profile is a basket of fruit with notes of pears, dried and fresh apricot, stone fruit and crisp green apple. With just the right amount of fruit-forward sweetness, this wine is a great companion with a pear and Gorgonzola flatbread or carrot ginger soup.

Notes from [www.polanerselections.com/producer/maison-foucher](http://www.polanerselections.com/producer/maison-foucher)



**\$14.99/btl**

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

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

## Carrot Ginger Soup

*This carrot ginger soup has a perfect balance of sweetness and savoriness, and is loaded with healthy ingredients. Made from fresh carrots, ginger, onion, broth and a hint of spices, it's also dairy-free and vegan.*

### Ingredients:

2 tbsp avocado oil, or olive oil  
1 medium onion, diced  
3 cloves garlic, minced  
3 tbsp ginger, minced or finely diced  
2 lbs carrots, peeled and chopped  
4 cups vegetable broth  
1 bay leaf  
1 tsp cinnamon  
1 tsp salt

### Directions:

Heat the oil over medium-high heat in a large pot. Add the onions and cook for 1-2 minutes or until translucent. Add the ginger and garlic to the pot and stir for another minute.

Place the chopped carrots in the pot and stir to combine. Cook for 10 minutes, stirring often.

Add the broth, bay leaf, cinnamon and salt to the pot. Bring to a boil, then cover and turn the heat to low for a gentle simmer. Cook for 20-30 minutes or until the carrots are soft when pierced with a fork.

Turn off the heat and remove the bay leaf.

Blend the soup with an immersion blender or transfer the soup to a high-powered blender. Blend the soup until it's pureed and smooth.

To make the crispy shallots, finely slice the shallot and separate each layer of the slice.

Heat the avocado oil in a pan on medium-high heat and once hot, add the shallots.

Cook the shallots for 1-2 minutes, stirring frequently to prevent one side from browning unevenly. Once the shallots are golden in color remove with a slotted spoon to a paper towel.

Divide each portion of soup into a bowl, swirl one tablespoon of coconut cream on top and garnish with crispy shallots, pine nuts and cilantro.

### TOPPINGS

1/4 cup avocado oil  
1 shallot  
4 tbsp coconut cream  
4 tbsp cilantro, chopped  
4 tsp pine nuts

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## 2018 Sierra Salinas Mo Alicante, Spain

In 2013, the Miñano and Gómez families, owners of MGWine Group, purchased Bodega Sierra Salinas, a winery founded in 2000 by the Castaño family of Yecla. Since 2013, the philosophy of the Miñano and Gómez families has been to restore focus on the vineyards by converting all of them to organic and dry farming. The temptation in such an arid climate as Alicante is to irrigate, but dry farming in this zone forces the root structures to grow deep and produces bunches with a tremendous natural balance of phenolic ripeness and healthy pH. They have also minimized the impact of new oak barrique in their wines, and at this price point, are creating a completely unique style of Monastrell from Alicante. Jorge Ordóñez Selections began to represent Bodega Sierra Salinas in the United States in July of 2018.

Sierra Salinas' vineyards are currently in the process of being converted to certified organic viticulture, with the goal of respecting the environment and taking advantage of the potential of dry farmed viticulture. Estate grown parcels of Monastrell are between 20 and 50 years old.

A name given to Mourvedre grapes grown in Spain, Monastrell is a big wine with complex and deep flavors. While it is primarily used in blending, Monastrell stands alone well as a delicious red. As a function of Spanish terroir, Monastrell tends to have a deeper plum and licorice note compared to other varieties of Mourvedre.

Composed entirely of Monastrell from vineyards planted between 1970 and 1995. Bodegas Sierra Salinas is a deep and rich wine with concentrated flavors. Enjoy this hearty red with burgers, pizza, lasagna, or chili.

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

*"A primary-fruited style with violet reduction and raspberries. Bright and fruity, this is reminiscent of Beaujolais and quite enjoyable. Drink now."* **James Suckling 90 points.**

*"Blueberries, violets, white pepper, and graphite notes all emerge from the 2018 Mo, which is 100% Monastrell, from old vines and high elevation vineyards, brought up all in stainless steel. Juicy, medium-bodied, with good acidity, and plenty of fruit, it's another smoking value from this importer. Drink it over the coming couple of years."* **Jeb Dunnick 90 points.**



Reg: **\$14.99/btl**

Wine Club members get first opportunity to  
purchase before this goes on sale to the public! **\$9.99/btl**

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## Spanish Tapas Pizza

*This sizzling pizza topped with Manchego, onions, and peppers is full of tasty, tapas-inspired flavors.*

### Ingredients:

- 1 tsp. olive oil
- 1 large pre baked thin pizza crust
- 1/2 c. marinara sauce
- 1/2 c. chorizo sausage
- 1 c. shredded Manchego cheese
- 1/2 c. roasted red peppers
- 1/2 small red onion
- 3 tbsp. finely chopped fresh parsley

### Directions:

- Preheat oven to 425 degrees F.
- Brush large cookie sheet with oil. Place crust on prepared pan.
- Spread marinara sauce on crust in even layer.
- Top with sausage, Manchego cheese, red peppers, and onion.
- Bake 15 to 20 minutes or until crust is golden brown and cheese has melted.
- Garnish with chopped parsley.

Serves 4 | Recipe <https://www.goodhousekeeping.com/food-recipes/a15579/spanish-tapas-pizza-recipe-ghk1013/>