

# ORIGINAL WINE CLUB

April 2020



## 2018 Chateau Roquefort Blanc Bordeaux, France



White Bordeaux blend is a term for wines blended from the three classic white-wine grapes of Bordeaux: Semillon, Sauvignon Blanc and Muscadelle. In this blend, Sauvignon brings its trademark grassy aromas, while Semillon adds a touch of complexity and a waxy, honeyed note. Muscadelle, the lesser-known of the three varieties, contributes grapey aromas.

Semillon is one of the wine world's unsung heroes. The gold-skinned grape produces France's most famous and revered sweet wines, notably Sauternes, and some of the greatest dry white wines of Australia. And yet, few Sémillons between these two extremes attract much attention. Muscadelle is a white grape variety famous both as the third component of white Bordeaux wines, and as one of the constituent varieties used in the luscious sweet wines of northeastern Victoria in Australia.

Classic white Bordeaux blends are pale gold in color, sometimes with flashes of golden-green, and are characterized by aromas of citrus, grass and hay.

The classic Bordeaux blend is perhaps one of the most overlooked categories of white wine in the world today. Up until the 1960s, vineyards in Bordeaux were dominated by white-wine varieties, but changes in consumer tastes and preferences worked very much in favor of red wines. This, combined with improvements in winemaking techniques that made red Bordeaux cheaper to produce, soon saw white Bordeaux consigned to the sidelines. Even today white Bordeaux remains heavily overshadowed by its red counterpart. Pair this with citrus dishes, fish and shellfish and light chicken dishes. Drink now.

*"With ripe white fruits that are lit by lemon acidity, this is a balanced, fresh wine. Its edge of minerality and smooth aftertaste make it immediately attractive."* **Wine Enthusiast, 87 points.**

## Spaghetti With Mussels and White Beans

*Using mussels in this tomato sauced spaghetti keeps the pasta's richness from going overboard. Add white cannellini beans for extra heft.*

### Ingredients:

2 tablespoons (1/4 stick) unsalted butter  
4 tablespoons olive oil, divided, plus more for drizzling  
4 garlic cloves, chopped  
1/2 teaspoons crushed red pepper flakes  
1 28-ounce can whole peeled tomatoes

1 pound spaghetti  
Kosher salt  
1 15-ounce can cannellini (white kidney) beans, rinsed  
1 cup dry white wine  
2 pounds mussels, scrubbed, debearded  
1/4 cup chopped flat-leaf parsley

### Directions:

Heat butter and 2 tablespoons oil in a large heavy pot over medium-low heat. Add garlic and red pepper flakes and cook, stirring often, until beginning to brown, about 2 minutes. Add tomatoes with juices, crushing tomatoes lightly with your hands. Increase heat to medium-high. Cook, stirring often, until sauce thickens, 10-15 minutes.

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 1/2 cups pasta cooking liquid.

Add beans and wine to sauce. Cook, stirring often, until wine has almost evaporated, about 4 minutes. Add mussels and 1/4 cup pasta cooking liquid. Cover; cook, stirring occasionally, until mussels open, about 4 minutes (discard any that do not open).

Add pasta and 1/4 cup pasta cooking liquid to mussels and stir to coat. Reduce heat to medium and continue stirring, adding more cooking liquid as needed, until sauce coats pasta. Divide among bowls. Drizzle with oil; garnish with parsley.

Serves 6 | Recipe <https://www.epicurious.com/recipes/food/views/spaghetti-with-mussels-and-white-beans-51143820>



**\$12.99/btl**

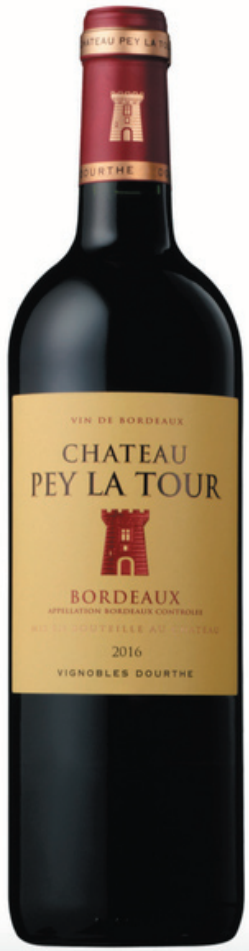
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## 2016 Chateau Pey la Tour Bordeaux, France



Cabernet Sauvignon is widely accepted as a compulsory component of any Bordeaux Blend, with Merlot following close behind. In fact, the majority of Bordeaux Blend wines are often made exclusively from a blend of these two varieties. The remaining components are Cabernet Franc, Petit Verdot and Malbec, used in varying combinations and proportions.

The wines produced at Chateau Pey La Tour owe their character to the type of soils specific to the region, whose geological profile stems from movements of the Dordogne river hundreds of thousands of years ago. Chateau Pey La Tour thus benefits from a remarkable diversity of terroirs comprising clay-limestone soils, where the percentage of clay is often higher than 50%, which are ideal for producing concentrated, fresh Merlot. Gravel soils with compact gravel made up of small pebbles held tightly in a matrix of clay, perfect for ripening Cabernet Franc and Cabernet Sauvignon. Alluvial clay limits water stress in the vine during heatwave conditions which produces red wines with fresh fruit aromas.

This is a blend of 90% Merlot, 5% Cabernet Sauvignon, 5% Cabernet Franc. The rich bouquet develops notes of fresh, ripe fruit. Very pleasing from the outset, thanks to its appealing rounded character, the wine becomes concentrated on the palate, where finesse and freshness meld with fruity notes. The wine culminates in a long, full-flavored finish. This will pair great with beef, particularly grilled or roast beef and filet mignon, or rich cheeses like blue, cheddar, and gorgonzola.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com) & [www.dourthe.com](http://www.dourthe.com)

*“Direct, with a toasty frame around a core of plum and dark cherry fruit. There’s a flash of tobacco on the finish.”* **Wine Spectator 87 points.**

## Ridiculously Tasty Roast Beef

*Green herbs provide more flavor to this roast that is sure to satisfy any hungry family.*

### Ingredients:

1 beef Bottom Round Roast (about 3 pounds)

2 tablespoons olive oil

1 tablespoon finely chopped fresh rosemary

1 tablespoon minced garlic

1-1/2 teaspoons finely chopped fresh basil leaves

1 teaspoon salt

1 teaspoon dried thyme leaves

1 teaspoon freshly ground black pepper

3 cups reduced-sodium beef broth

1-1/2 cups water

### Directions:

Preheat oven to 325°F. Mix together oil, rosemary, garlic, basil, salt, thyme and pepper in small bowl. Set mixture aside 5 to 10 minutes.

Place beef Bottom Round Roast on baking rack in tall-sided roasting pan. Rub oil mixture on roast, covering all sides. Pour broth and water in roasting pan. Insert oven-safe thermometer into center of roast. Place roasting pan in center of 325°F oven.

Roast 1-1/4 to 1-3/4 hours. Remove roast when meat thermometer registers 135°F. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 10 minutes. (Temperature will continue to rise about 5° to 10°F.)

Carve roast into slices; serve with cooking liquid or as a sandwich, topping with your favorite cheese.

Serves 8 | [Recipe.beefitswhatsfordinner.com/recipes/recipe/55748/ridiculously-tasty-roast-beef](http://Recipe.beefitswhatsfordinner.com/recipes/recipe/55748/ridiculously-tasty-roast-beef)



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