

PREMIUM WINE CLUB

August 2020

2017 Schlumberger Pinot Gris les Princes Abbés Alsace, France



Domaines Schlumberger, pronounced *slum-burr-jay*, is a wine producer in Alsace, in north-east France. Its vineyard holdings are the largest in the region, with a combined size of 333 acres. They are planted to classic Alsatian varieties: Riesling, Pinot Gris, Gewürztraminer, Muscat, Sylvaner and Pinot Blanc, as well as some plantings of Pinot Noir.

The vineyards of Schlumberger were originally planted by the Romans and were later controlled by the Prince Abbots of Murbach, an order of monks who established their seat at the town of Guebwiller in the southern end of Alsace. When the estates of the Abbey were put up for sale after the French Revolution, a local mill owner named Nicolas Schlumberger purchased them in 1810. The domaine itself was established in the early 1970s when Eric Beydon Schlumberger took over the business and began replanting the vineyards. He introduced vineyard terracing along the steep Vosges Mountains, and built dry stone walls to help protect against future erosion. Domaine Schlumberger is still a family-owned and operated estate.

The domaine's entry-level range is the Princes Abbés label, which are a collection of varietal wines based on the six noble Alsace varieties as well as Pinot Noir. These are named in homage of the Prince Abbots, the monks who were the first to sell wine in Guebwiller.

This is a beautifully complex Alsatian Pinot Gris. It successfully pulls off the elusive trick of being rich and intense yet refreshing, with incredible finesse all at the same time. It also has satisfying hints of spice, honeyed citrus and lychee leading up to the weighty finish. It's certainly a pedigree wine from an acknowledged expert producer. Ideal with traditional French cuisine: pâté, salads, quiches, or poultry dishes all make good food pairings. Drink now.

Notes from www.wine-searcher.com & www.domaines-schlumberger.com

Quiche Lorraine

With smoky bacon, nutty Gruyère, and shallots, this classic quiche Lorraine is ideal for brunch, dinner, or anytime.

Ingredients:

One 9-inch deep-dish frozen pie crust
8 oz thick-cut bacon (about 6 slices), diced
1/2 cup chopped shallots, from 1 large shallot
4 large eggs

1-1/4 cups heavy cream
1/4 teaspoon salt
1/8 teaspoon cayenne pepper
Pinch ground nutmeg
3 oz Gruyère, finely shredded (about 1-1/4 cups)

Directions:

Preheat the oven to 400°F and set a rack in the middle position. Remove the pie crust from freezer and thaw until just soft enough to easily prick with a fork, about 10 minutes. Prick the bottom and sides all over with a fork. Place the crust on a baking sheet (this makes it easy to move in and out of the oven). Bake until lightly golden, 10 to 15 minutes. Keep an eye on it; if it puffs up while cooking, gently prick it with a fork so it will deflate. Set aside and turn the oven down to 325°F.

In a medium nonstick sauté pan over medium heat, cook the bacon, stirring occasionally, until crisp, about 10 minutes. Use a slotted spoon to transfer the bacon to a paper towel-lined plate to drain. Pour off all but one tablespoon of fat from the pan. Add the shallots and cook over medium-low heat until soft and translucent, 3 to 4 minutes. Do not brown. Set aside.

In a medium bowl, whisk the eggs. Add the heavy cream, salt, cayenne pepper, and nutmeg; whisk until evenly combined. Spread the shallots evenly over the bottom of the cooked crust. Top with half of the bacon, all of the Gruyère, and then the remaining bacon. Pour the egg/cream mixture over top.

Slide the quiche (still on the baking sheet) into the oven and bake at 325°F for 45 to 50 minutes, until the custard is set and lightly golden. Serve hot or warm.

Serves 4-6 | Recipe <https://www.onceuponachef.com/recipes/quiche-lorraine.html>



\$24.99/btl

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2016 Petit Paveil Bordeaux Bordeaux, France

Château Paveil de Luze enjoyed a long illustrious history in Bordeaux even before its 1862 purchase by Baron Alfred de Luze, who imparted his name to the historic property. Once one of the largest wine estates in Margaux at nearly 300 acres, Paveil de Luze, like many a top Bordeaux château, fell upon hard times in the 20th century. Some of its vineyards were sold off and the property languished.

At the end of the 20th century, the de Luze family set about slowly replanting and restoring their property to its former glory. However, it was not until 2004 when Frédéric de Luze took over the vineyard and began renovating the cellars, winemaking facilities, and the estate's charming château that Paveil de Luze began to fashion Margaux Bordeaux fitting of the estate's reputation and terroir.

Merlot is the most planted red wine grape in the vineyards of Bordeaux, accounting for around 65 percent of all vines, followed by Cabernet Sauvignon at 23 percent, and then Cabernet Franc at 10 percent. Petit Verdot, Malbec and Carmenère are also permitted, but only make up around two percent of the red grape total.

Petit Paveil is the second label of Chateau Paveil de Luze. It is a classic blend of 70% Merlot and 30% Cabernet Sauvignon. Ripe notes of mulberry fruit and purple flowers blend with fine tannins in an easy drinking, approachable style. Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, and any braised or grilled dishes. Drink now - 2024.

Notes from www.wine.com

Braised Lamb with Giant White Beans

Bordeaux almost begs for lamb, it's black fruit flavors play well against this braised lamb shoulder.

Ingredients:

1 tablespoon extra-virgin olive oil
10 garlic cloves, 4 minced, 6 peeled
1 medium onion, finely chopped
1 medium carrot, finely chopped
1 1/4 pounds dried giant haricots blancs or giant lima beans, soaked overnight and drained

2 large thyme sprigs, plus 1 tablespoon chopped thyme
1 quart plus 1 cup chicken stock
1 quart water
One 6-ounce piece of slab bacon
Salt and freshly ground pepper
1 tablespoon minced parsley
4-pound boneless lamb shoulder roast, trimmed of excess fat

Directions:

Preheat the oven to 350°. Heat the olive oil in a large saucepan. Add the minced garlic, onion and carrot and cook over moderately high heat, stirring occasionally, until lightly browned, about 5 minutes. Add the haricot blancs, thyme sprigs, 1 quart of the stock and the water and bring to a boil. Add the bacon and simmer over low heat, stirring occasionally, until the beans are very tender, about 2 1/2 hours. Season with salt and pepper and stir in the parsley.

Meanwhile, rub the lamb all over with the chopped thyme, season with salt and roll into the shape of a roast; tie at 1-inch intervals with kitchen string.

Set the roast in a shallow 12-inch baking dish. Add the remaining 1 cup of stock and roast the lamb for 30 minutes. Add the remaining 6 garlic cloves, cover with foil and roast for 2 1/2 hours, turning once, until the lamb is tender. Transfer the lamb to a carving board. Cover loosely with foil for 10 minutes.

Mash the garlic into the pan juices and season with salt. Carve the lamb into thick slices. Serve the lamb with the pan sauce and the beans.

Serves 6 | Recipe <https://www.foodandwine.com/recipes/braised-lamb-giant-white-beans>