

PREMIUM WINE CLUB

September 2021



2019 Marjosse Bordeaux Blanc Entre-deux-Mers, France

Chateau Marjosse is the home estate for Pierre Lurton. Pierre Lurton is best known as the Managing Director of two First Growth Bordeaux estates, Chateau Cheval Blanc in St. Emilion and Chateau d'Yquem in Sauternes. He is also well-known for producing some of the best red and white Bordeaux wine from the Entre Deux Mers appellation at his Chateau Marjosse estate. He took over Marjosse in 1990 when it covered 12 hectares (30 acres) and spent the next decade extensively renovating. New vineyards were planted, old vineyards were replanted and the winemaking facilities were upgraded as part of his overhaul.

The estate now covers 65 hectares (160 acres) of land, the majority of which is under vine. The red-wine grape vines are on average 20 years old, while the white-wine vines average 35 years old. Total production exceeds 16,000 cases annually.

This is a blend of 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. This has Granny Smith apple, pear and peach notes alongside apricot and nectarine juice with a hint of creaminess around the edges from ageing in oak barrels. The 65 hectare vineyard of Chateau Marjosse is HVE certified and planted to 45% Semillon, 45% Sauvignon Blanc and 10% Muscadelle. This is perfect when paired with all types of sea-food, shellfish, crab, lobster, sushi, sashimi, chicken, veal and cheese. Drink now.

Notes from www.winecellarinsider.com & www.wine-searcher.com

"Races out of the glass with intense scents of lemon grass, Golden Delicious apples, grapefruit and fennel seed with touches of baking bread. The crisp, clean, medium-bodied palate is zippy and refreshing, finishing with a spicy kick." **Wine Advocate 88-90 points.**



\$19.99/btl

Member discount on additional btls \$17.99/btl

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

Classic Lobster Thermidor

This easy, buttery Lobster Thermidor recipe is surprisingly easy to make and in less than an hour.

Ingredients:

2 1 1/2 to 1 3/4-pound cooked Maine lobsters
2 tablespoons unsalted butter
2 tablespoons minced shallots
1/2 teaspoon minced garlic
2 tablespoons all-purpose flour
2 tablespoons cognac or brandy
3/4 cup milk

1/4 cup heavy cream
1/4 teaspoon salt, plus 1/8 teaspoon
1/8 teaspoon ground white pepper
1/2 cup finely grated Parmesan, plus 2 tablespoons
1 tablespoon dry mustard powder
1 tablespoon finely chopped fresh tarragon leaves
2 teaspoons finely chopped parsley, plus additional for garnish
1/4 cup shredded Gruyere cheese

Directions:

Preheat the oven to 375° F. Line a baking sheet with aluminum foil and set aside.
Cut the lobsters in half lengthwise with a sharp knife and remove the tail meat. Twist off the claws from the body and gently crack with the back of a heavy knife to remove the meat. Gently pull the front legs from the shell and discard. Chop the tail meat and claw meat into bite sized pieces and set aside. Place the halved lobster shells on the baking sheet and set aside.
Melt the butter in a deep skillet over medium heat. Add the shallots and garlic, stirring, until fragrant, about 30 seconds. Add the flour and whisk to combine. Cook the flour mixture, stirring constantly to make a light roux, approximately 2 minutes. Add the cognac and cook for 10 seconds, stirring constantly.
Slowly add the milk, stirring constantly to combine. Bring to a boil, reduce the heat, and simmer until thick enough to coat the back of a spoon, approximately 2 to 3 minutes.
Slowly add the cream, stirring constantly, until thoroughly combined. Continue cooking while stirring over medium heat for 1 minute. (The mixture will be very thick.) Season with salt and pepper.
Remove from the heat and stir in the Parmesan cheese, mustard, tarragon, and parsley. Fold in the lobster meat.
Divide the mixture among the lobster shells and place stuffed side up on a clean baking sheet.
Sprinkle the top of each lobster with the Gruyere and broil until the top is golden brown, 5 minutes.
Place 1 lobster half on each plate, garnish with additional parsley, and serve immediately.

Serves 4 | Recipe <https://thesuburbansoapbox.com/classic-lobster-thermidor-recipe/>

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2019 Roche-Guillon Moulin-a-Vent Beaujolais, France



Domaine Roche-Guillon is a family-owned Domaine, located in the northern part of the Beaujolais region within the Fleurie appellation. The Domaine is run by the husband and wife team of Bruno and Valérie Coporet who are the 4th generation of the family to make wine here. This Domaine produces high quality wines with real style and depth of flavor often lacking in this part of France.

Named after the windmill on the highest point of the appellation, Moulin-à-Vent is often called “the King of Beaujolais” for its relatively full-bodied and somewhat more structured style compared to the other Beaujolais Crus, and this fine example lives up to the billing. The rich ruby red color with purple hues and red berry aromas lead through to a palate of black raspberry flavors with spice and structured minerality with a silky texture.

The small vineyard producing this wine is planted with 45-year-old vines and covers an area of 1 hectare. After undergoing malolactic fermentation, the wine is bottled unfiltered in the springtime following the harvest to retain the fruit freshness and rich Gamay flavors.

Gamay (pronounced “Gam-may”) is a light-bodied red wine that’s similar in taste to Pinot Noir. In fact, this variety is a cousin of Pinot Noir and it grows primarily next to Burgundy, France (Pinot motherland) in a region called Beaujolais. Gamay is one of those wines where a large part of the fruit character in the wine is derived from the aromas. Expect to smell fresh cut violets, iris and peony flowers wrapped in cherry, raspberry and plum with subtle background notes of potting soil. On the palate, the wines are light with high acidity and tart flavors of red fruits along with a subtle bitter note on the finish.

The amazing thing about Gamay is that because of the high natural acidity paired with low tannin, the wine pairs shockingly well with a very wide array of foods (even fish!). Basically, it’s hard to go wrong with Gamay and food. Drink now through 2024.

Notes from www.sandhamswine.co.uk & www.winefolly.com

*“This structured wine is still coming together. Tannins are solid, with a hint of extraction but also the potential of generous black fruits. Drink this rich wine from 2022.” **Wine Enthusiast 90 points.***

*“A bold and ripe style of Moulin-a-Vent with plenty of black cherry and cooked red-beet character. Enough healthy tannin and bright acidity to keep this on track. Drink now.” **James Suckling 90 points.***



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Fried Calamari

This fried calamari recipe is tender pieces of squid soaked in buttermilk, then coated in seasoned flour and deep fried to golden brown perfection.

Ingredients:

1 pound calamari rings and tentacles
1 cup buttermilk
1 1/2 cups all purpose flour
2 teaspoons salt plus more for serving

1/2 teaspoon paprika smoked or regular
1/4 teaspoon pepper
1/4 teaspoon garlic powder
vegetable oil for frying
2 teaspoons chopped fresh parsley

Directions:

Place the calamari in a bowl with the buttermilk and stir to combine.
Cover the bowl and refrigerate for at least 30 minutes.
Heat 3-4 inches of oil in a large deep pot to 375 degrees F.
Place the flour, salt, paprika, pepper and garlic powder in a medium bowl; stir to combine.
Remove each piece of squid from the buttermilk and dredge in the flour. Repeat the process until all pieces are coated.
Place 8-10 pieces of squid in the oil. Cook for 2-3 minutes or until golden brown.
Remove the squid from the oil and drain on paper towels. Repeat the process with the remaining squid.
Sprinkle additional salt over the squid if desired, and sprinkle with chopped parsley. Serve immediately.

Serves 4 | Recipe <https://www.dinneratthezoo.com/fried-calamari-recipe/>