

FERRY PLAZA WINE MERCHANT & WINE BAR

JULY 2018 ROSÉ WINE CLUB



2017 De Chansac Rosé, Vin de Pays DOC, Languedoc-Roussillon, France

The 'De Chansac' label is produced in the Languedoc-Roussillon region in Southern France by LGI Wines, a French tailor-made winemaker. Established in 1999 by Alain Grignon who was frustrated by many aspects of the domestic French wine industry, LGI caters solely to export markets and runs a team of winemakers and viticulturists sourcing high-quality fruit primarily from the St Chinian and Côtes de Gascogne appellations. Marilyn Lassere is the winemaker behind De Chansac, and she has made quite the name for herself in the industry, significantly contributing to the renewed success of the Languedoc (which as France's largest wine region was overlooked for many years and considered a source for cheap bulk wine only). Today, innovators like Marilyn who practice rigorous selection in the vineyards and astute control of the winemaking process are crafting more intricate wines with loads of personality (and often times much more wallet-friendly than those from other more historically renowned regions).

Comprised of 100% Cinsault, this 2017 Rosé stunned us with its layered complexity considering its very affordable price! The aromatics are lively and inviting, hinting at red apple skin, cherry blossom and freshly picked apricot. Despite its pale pink color, there is a richness on the palate that one would not expect to find at this price point along with tasty notes of strawberry shortcake, peach melba, watermelon and lychee. The finish is refreshingly dry with a subtle yet cleansing minerality. This is the perfect everyday rosé that won't break the bank; while very drinkable on its own, it wouldn't mind a simple salad of fresh mozzarella and summer fruit like figs or strawberries to go alongside it!

Rosé Wine Club

\$12.00

\$10.20

Wine Club Member reorder price



"We spit so you don't have to."

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2017 Yves Leccia 'E Croce' Rosé, Patrimonio, Corsica

Yves Leccia grew up in a small village in the heart of Patrimonio, Corsica and as early as he could remember, was out in the vines working alongside his father. The Leccias have been growing and making wine from some of the most coveted terroirs of Patrimonio for generations and Yves knew since the age of five that he would continue the family tradition. In 2004, he struck out on his own and founded Domaine Yves Leccia with the singular intention of focusing on only one particular terroir he felt was the top in all of Patrimonio. The soil under 'E Croce' is a thin chalk on top of thick bedrock of pure schist and the vines are perfectly positioned facing the gulf of St. Florent, allowing the grapes to acquire just the right amount of acidity and balance. The word 'Leccia' means 'oak' in Corsican which is ironic since Yves has never used oak barrels for his wines and won't even allow any wood in his cellar. Yves handles all the production by himself, farming his certified organic vineyards and doing all the cellar work while his wife, Sandrine, handles the sales and import business.

The wines of Yves Leccia have been referred to as the "Rolls-Royce" of Corsican wines and this gorgeously crafted rosé confirms this title. Made of 60% Niellucciu (a.k.a Sangiovese) and 40% Grenache and produced in the Saignée method, whereby a portion of red wine juice is bled off after it's been in contact with the skins and seeds, this is a truly serious wine! Vivid aromatics such as Bing cherry, yellow pluot, clementine and kumquat zest greet you on the nose while the medium-bodied palate is sharply focused and more savory in character with flavors of white pepper, fresh rhubarb stalk and Herbes de Provence. It is the mouthwatering minerality and brilliant, streaming acidity that captivates the palate and urges you to keep sipping. A staff favorite rosé that we look forward to every year, this is one to pair with some heartier fare such as grilled garlic and herb sausages or a citrus-marinated pork tenderloin.

Rosé Wine Club

\$28.00

\$23.80

Wine Club Member reorder price



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