

FERRY PLAZA WINE MERCHANT & WINE BAR
JUNE 2019 SPARKLING WINE CLUB



2014 Cherchi 'Filighe' Vermentino di Sardegna DOC', Metodo Classico, France

The village of Usini is a picturesque patchwork of vineyards, olive groves, vegetable gardens and pastures nestled in the Logudoro hills in northwest Sardinia. Giovanni Cherchi is considered a pioneer of Sardinian viticulture and winemaking in this region not only for rediscovering the ancient varietal of Cagnulari but also for his zealous work to improve the quality of Vermentino. Throughout the 70s, Giovanni sold his fruit to neighboring wineries before launching Vinicola Cherchi in 1980. Today, the estate, which encompasses 74 acres of hillside vines that sit approximately 656 ft. in elevation, is operated by his children: Salvatore, Annalisa and Maria. 60% of the land is devoted to Vermentino, 35% to Cagnulari and the remainder to Cannonau. The soil composition in the Cherchi vineyards, which varies from the limestone-heavy south-east slope to a predominance of clay in the north-west, allows for the creation of balanced, round and complex wines.

This sparkling Vermentino is crafted in the 'Metodo Classico' or Champagne Method, yet it is uniquely Sardinian in character. The signature traits of the native grape manifest itself in the wine's fresh, floral fragrance and white peach aromatics. 18 months aging on the lees lends the wine a delicately rich mouthfeel accompanied by exotic flavors of lychee and kaffir lime, yet a vivid acidity and notes of chalky limestone and green apple skin shift the tone of the wine and brighten the palate. The peachy/floral notes reemerge on the finish, which is long and mouthwateringly crisp. Effortlessly enjoyable on its own, this would also be killer with a thai squid salad or Peruvian-style ceviche!

Sparkling Wine Club

\$26.00

\$22.10

Wine Club Member reorder price



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

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NV Dallancourt Blanc de Blancs, Champagne, France

Champagne Dallancourt traces its roots back to 1927, when the Juget-Brunet family, who were at the time shop keepers, purchased the first of the family's vineyards in Aÿ. Fast forward to 1999 in Épernay; Virginie Dallancourt married Antoine Lutun, thereby bringing the family's vineyards together under one name. Formerly a dance teacher and fitness instructor, Virginie and Antoine worked in cellars throughout the region to learn the winemaking side of the business before taking over the family business at Dallancourt. Today, Virginie and Antoine farm 11 acres of vines planted primarily to Chardonnay and Pinot Noir on southeast-facing slopes in the villages of Aÿ, Mutigny and Mareuil-sur-Aÿ. Fervent about showcasing the terroir in their wines, the family employs low yields and prefers to only use first press juice in the assemblage of all their cuvées. Although not certified organic, Champagne Dallancourt practices agriculture raisonnée in all their vineyards, minimizing their impact on the land.

This blanc de blancs Champagne is an authentic and pristine expression of Chardonnay that feels fresh and refined. Aromas of spiced quince jam and orange blossom introduce a light to medium-bodied palate which showcases flavors of lemon curd, yellow apple and Asian pear. There is a lush mouthfeel here that is ever so expansive on the palate yet is met with focused acidity and taut, elegant bubbles. The lemon verbena-tinged finish, which seems to go on forever, makes us yearn for freshly shucked oysters or a crisp, citrusy salad with seafood.

Sparkling Wine Club

\$56.00

\$47.60

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**NV Besserat de Bellefon 'Grande Tradition' Brut,
Champagne, France**

Edmond Besserat founded Besserat Champagne in Aÿ in 1843 and eventually handed the reins to his grandsons. In 1927, Edmond Besserat (one of the grandsons), married Yvonne de Meric de Bellefon, who came from another prestigious Champagne family, and the house of Besserat de Bellefon was born. The house is known for producing Champagne in the crémant style, which employs a reduced dosage in order to lower the bottle pressure and yield a soft, creamy texture and fine bubbles. While this approach produces light and lithe Champagnes made from only 4.5 atmospheres of pressure (as opposed to the standard 6), we selected this 'Grand Tradition' brut to feature in the club, which actually differs from the general house style. Today, Besserat de Bellefon is part of the Lanson-BCC Group's portfolio of prestigious Champagnes and sources its grapes from the finest locations in the region including Le Mesnil sur Oger, Chouilly, Cramant, Grauves, Fontaine-Denis, Bisseuil, Bassuet, Boursault, Venteuil, Reuil and Verzenay.

Notes of almond, hazelnut and Mirabelle plum greet you on the nose of this delightful blend of 45% Chardonnay, 35% Pinot Noir and 20% Pinot Meunier. The slight toastiness on the nose dissipates onto a fairly clean and green palate exhibiting flavors of green raspberry, lime and Granny Smith apple. The extra fine bubbles lends this Champagne a feeling of refinement and finesse, and the long and lingering finish hints at freshly baked apple galette. This is an effortlessly enjoyable style on its own, yet it would accompany a cheese and seasonal fruit plate quite well!

Sparkling Wine Club

\$43.00

\$36.55

Wine Club Member reorder price



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