

AUGUST 2024 CLUB SELECTION



2018 CHÂTEAU MORIN SAINT-ESTÈPHE AOC, BORDEAUX, FRANCE

Established in 1800, Château Morin is located in Saint-Corbian, on the left bank of Bordeaux. The vines, planted behind the château, face the Gironde on a single, organically farmed 10.5-hectare plot of clay, gravel and limestone, perched at the highest point of the Saint-Estèphe municipality. This, coupled with their proximity to the estuary make for ideal growing conditions for the robust, character-driven wines Château Morin is known for producing. After changing hands many times, in 2005 Château Morin was bought by the Rouzaud family, who own Château de Pez and Champagne Roederer.

A blend of 60% Merlot and 40% Cabernet Sauvignon, the grapes were harvested by hand. Traditional red wine vinification. The young wine was matured for 18 months in oak barrels (35% new) and vats.

Intense aromas of stewed black fruits and dried herbs. Mature palate, ripe with baked blackberries, dark plum and cassis, punctuated with secondary flavors of savory, green herbs, cured olive and a touch of cacao and toasted oak. Solid tannic structure with a long, layered finish.

Cellaring Recommendation: 3-5 YEARS

RED CELLAR TRIO SELECTION

- RETAIL: \$42.00
WINE CLUB MEMBER: \$35.70
- SUGGESTED RECIPE: [Braised Short Ribs](#)



AUGUST 2024 CLUB SELECTION



2022 REMOISSENET PÈRE ET FILS 'LES REMPARTS' BOURGOGNE, CÔTE D'OR AOC, FRANCE

Remoissenet Père et Fils is known for its portfolio of refined Burgundian wines. This ancient estate has been located in the heart of Beaune for almost 150 years. Taken over in 2005 by Edward L. Milstein, an American passionate about great Burgundy. The house is driven by the impetus of a dynamic team made up of Bernard Repolt (the former Commercial Director of Maison Jadot) and the brilliant winemaker Claudie Jobard, offering an array of remarkable wines from the Côte de Beaune.

In addition to its estate vineyards, Remoissenet sources fruit from a handful of select growers in a unique manner: the grapes are purchased not by quantity but by quality, with bonuses offered if the quality is exceptional. This ensures that Remoissenet gets the finest grapes, regardless of vintage. All vines are fastidiously tended according to biodynamic principles. At harvest, three sorting tables are used to ensure only the most pristine fruit makes its way into the cellar.

A 'rempart' is a fortified wall; the historic Remoissenet estate and cellars are built into Beaune's age-old fortifications. This bottling is 100% Pinot Noir sourced from Remoissenet's own vineyard holdings in both Côte de Beaune and Côte de Nuits. Strict selection in the fields and cellar. The fruit was hand-harvested, fermented on indigenous yeasts in open-top, traditional (yet temperature-controlled) French oak vats. Aged in 228L French oak barrels (15-20% new). Bottled unfiltered and unfiltered.

Classic aromas of red summer fruit and a hint of baking spice. Fresh and sappy, the palate is full of red and black cherries, currants and a burst of hibiscus. Refined texture and elegantly polished tannins, beautifully balanced, with just a touch of spice and a delicious, long-lasting finish. Superb now, and will only improve over the next several years.

Cellaring Recommendation: 7-10+ YEARS

RED CELLAR TRIO SELECTION

- RETAIL: \$55.00
WINE CLUB MEMBER: \$46.75
- SUGGESTED RECIPE: Roquefort and Mushroom Chicken Roulade



AUGUST 2024 CLUB SELECTION



2021 RONCHI 'IN AMPHÖRIS' NEBBIOLO LANGHE DOC, PIEDMONT, ITALY

Established in the 1900s, the Rocca family's wines are still somewhat of an insider's secret, representing some of the better values in Barbaresco. Winemaker Giancarlo Rocca is the fourth generation of the Rocca clan to live in the house built by the family, surrounded by 'Ronchi' cru vines, which run along the eastern edge of the appellation, near the historic town of Neive. Bordered by Montestefano to the north and Moccagatta to the south, the vineyard is shaped like a perfect amphitheater, capturing the sun and giving Nebbiolo both the ripe concentration and elegance that is the hallmark of fine Barbaresco. In recent years, the family has planted Arneis vines, Piedmont's noble white grape, and is exploring aging wines in terracotta amphorae, an ancient technique that is seeing a bit of a revival. When done well it produces compelling wines—as demonstrated with this bottling.

100% Nebbiolo, from estate vines, planted between 1985 and 2016, in soils that are a combination of limestone and clay-rich marl. Giancarlo can walk from his cellar door to his vines in less than a minute. All work is performed by hand, and as sustainably as possible. No herbicides or pesticides are used. The grapes were hand-harvested, destemmed and fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks. Aged in terracotta amphorae for one year.

Classic aromas of dried cherry laced with a touch of rose. The palate is surprisingly plush, with a delightfully silky texture; flavors of red cherry, currants are met with hints of rose petals and notes of clay. Elegantly structured with a graceful acid backbone, complemented by perfectly polished tannins. 1,000 bottles produced.

Cellaring Recommendation: 5-7 YEARS

RED CELLAR TRIO SELECTION

- RETAIL: \$28.00
WINE CLUB MEMBER: \$23.80
- SUGGESTED RECIPE: [Cast Iron Ribeye Steak](#)

