

AUGUST 2026 CLUB SELECTION



2025 DOMAINE DU DRAGON GRANDE CUVÉE ROSÉ CÔTES DE PROVENCE, FRANCE

High in the hills of southern France, above the Côte d'Azur and the crowds of Cannes, lie the cool, terraced vineyards of Domaine du Dragon. While much of Provence is a patchwork of diverse terroirs, this area near the town of Draguignan is distinctive for its nearly exclusive limestone soils. Part of the Triassic plateau of the Haut Pays, it is an unusually mineral-rich terroir for the region—more commonly associated with places such as Burgundy. Cooling winds sweep through the forested valleys, tempering the southern sun and allowing the grapes to achieve perfect ripeness while retaining beautiful balance. This symbiosis of soil and sunlight gives the wines their distinctive flavor and elegance.

The château takes its name from a legend recounted by Jean de Nostradamus, in which Saint-Hermentaire slayed a monster in the forest of Ampus. Although the two original buildings no longer exist, partially preserved ramparts and the remains of a watchtower—its walls scarred by ancient arrow holes—still overlook the lush Nartuby Valley. According to official and religious documents, the castle's long and fascinating history dates to 1340, when it belonged to Aubert Vaquet. The property remained uninhabited during the fifteenth and sixteenth centuries before being purchased in 1700 by Baltasar de Harness, Sieur d'Auroules and Châteaudouble, and the first consul of Draguignan, and remained occupied until the early twentieth century.

Domaine du Dragon, as we know it today, was founded in 1990 by winemaker Aurélien Fournier. Throughout the 1990s, the cellars were modernized, and many of the estate's terraced vineyards were replanted to improve clonal selection, vine density, and the mix of grape varieties. The vines have always been cultivated sustainably, using organic practices; beginning with the 2023 harvest, the estate has been certified organic.

This Rosé is a blend of 54% Cinsault, 21% Grenache, 12% Syrah, 7% Cabernet Sauvignon, 3% Mourvèdre and 3% Rolle. The grapes were hand-harvested and immediately pressed (rosé de pressurage) and fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks, then aged in tank for several months before being bottled. Soft brushed copper hue. Pleasantly scented with red berry and lemon pith aromas. The palate is inviting with flavors of ripe white peach, strawberry, raspberry, melon and a touch of sweet herbs. Classic and delicious, this rosé is equally suited for a sunny afternoon with friends, or a quiet summer dinner al fresco.

ROSÉ CLUB

■ RETAIL: \$25.00
WINE CLUB MEMBER: \$21.25

■ SUGGESTED RECIPE: Heirloom Tomato Salad with Ricotta and Chile Oil



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2024 KRUGER-RUMPF ROSÉ SPÄTBURGUNDER TROCKEN NAHE, GERMANY

The roots of the Kruger-Rumpf estate date back to the early 1700s. Like most vine-growers of the time, the family sold the majority of its grapes to larger houses or cooperatives, a practice that continued through the nineteenth and early twentieth centuries. In 1984, Stefan Rumpf made the pivotal decision to retain the family's grapes and produce estate-bottled wines. His son Georg took over in 2007 and has continued to craft outstanding wines vintage after vintage, while steadily pursuing greater quality and terroir expression. Bees are kept nearby to support pollination and biodiversity, while sheep periodically graze among the vines to help control underbrush. Georg Rumpf is committed to organic viticulture, and after several years of organic farming, the estate has begun the process of certification.

The 2024 Rosé Spätburgunder Trocken comes from the Münsterer Kapellenberg and Münsterer Rheinberg vineyards, where loam and clay soils contribute to the character of the fruit. The grapes are hand harvested, then fermented spontaneously with native yeasts and aged in temperature-controlled stainless-steel tanks, preserving freshness and primary fruit aromatics. It offers a bouquet of wild strawberries, white tea, and citrus blossom, with earthy, mineral notes. Soft and supple on the palate, it reveals flavors of raspberries, red currants, fresh cantaloupe, and sour cherry, backed by a slight spritz and bright, juicy acidity. The finish is clean and refreshing, with lingering notes of citrus zest and river-stone minerality.

ROSÉ CLUB

■ RETAIL: \$15.00
WINE CLUB MEMBER: \$12.75

■ SUGGESTED RECIPE: Deep-Fried Goat's Cheese with Pink Peppercorn Honey

