

JULY 2024 CLUB SELECTION



2023 VON BUHL 'BONE DRY' ROSÉ PFLAZ, GERMANY



Reichsrat von Buhl has been a family-owned winery for more than 150 years. Established in 1849 by Franz Peter Buhl, the winery is well-regarded for crafting terroir-driven, timeless wines, sourced from premier vineyard sites in the Pfalz villages of Deidesheimer and Forster. The estate quickly gained acclaim on the international level; in fact, it was a Von Buhl Riesling that was used to toast the opening of the Suez Canal in 1869. Since 2013, the Von Buhl team has been led by technical director Mathieu Kauffmann and viticultural manager Werner Sebastian. Today, Reichsrat von Buhl has around 52 hectares under vine. The estate is certified organic and an active member of the prestigious VDP (Association of German Prädikat Wine Estates).

100% Pinot Noir, the grapes were destemmed and left on the skins for 8-14 hours before being pressed. The juice was fermented and matured in a combination of used barriques and stainless steel. Bright pink hue. Inviting aromas of red berry fruit. Fresh and fruity on the palate, with flavors of fresh strawberries, raspberries and watermelon, a veritable feast of ripe, red summer fruits. Vibrant and focused, with bright, mouthwatering acidity and a long, fruit-laden finish. This charming Rosé is positively delicious and a perfect summertime wine.

ROSÉ CLUB

■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

■ SUGGESTED RECIPE: Cedar-Planked Salmon with Lemon and Dill



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2023 MAS CHAMPART ROSÉ, SAINT-CHINIAN AOC LANGUEDOC-ROUSSILLON, FRANCE

Isabelle and Matthieu Champart were new to winegrowing when they first took over Domaine Bramefan (her family's farm), in Saint-Chinian, in 1976; and for nearly twelve years they sold their grapes to the local cooperative. In 1988 they decided to bottle wine under their own label—Mas Champart. Matthieu focused on tending to the vines, and Isabelle on making the wines—which were well received, and have since become the standard bearer of the appellation, created in 1982, and incorporating 20 villages around Saint-Chinian. While the domaine started as a simple, stone farmhouse, the couple built a winery and expanded their vineyard holdings from eight to twenty-five hectares, sixteen of which are under vine. The Champarts have steadily integrated more and more organic practices into their farming; now 80% of the estate is farmed organically. Their home sits amongst the vines on a gentle slope, surrounded by orchards, interspersed with scrubland, pine forests and olive trees. The terroir here is a patchwork of soils: steep slopes of clay and limestone, brightly colored marl and sandstone.

A blend of 70% Mourvèdre from 25-year-old vines, and 30% Cinsault from 50-year-old vines grown on the estate. The grapes were harvested by hand and cooled before being pressed. A direct pressing rosé, the juice was vinified with naturally occurring yeasts and aged on fine lees.

Peach-pink hue. Delightful aromas of red and dark berried fruits and a hint of garrigue on the nose. The palate is fresh, with flavors of ripe raspberries, wild strawberries, white nectarine and pomegranate. Elegantly refreshing with a wonderful limestone minerality and a hint of fresh tarragon on the finish. A delicious and affordable alternative to Bandol Rosé. Enjoy!

ROSÉ CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Leek Risotto w/ Lemon Crumbs](#)

