

PROVENCE & BANDOL

May 2017 – Club Traditional



Mi Mi en Provence

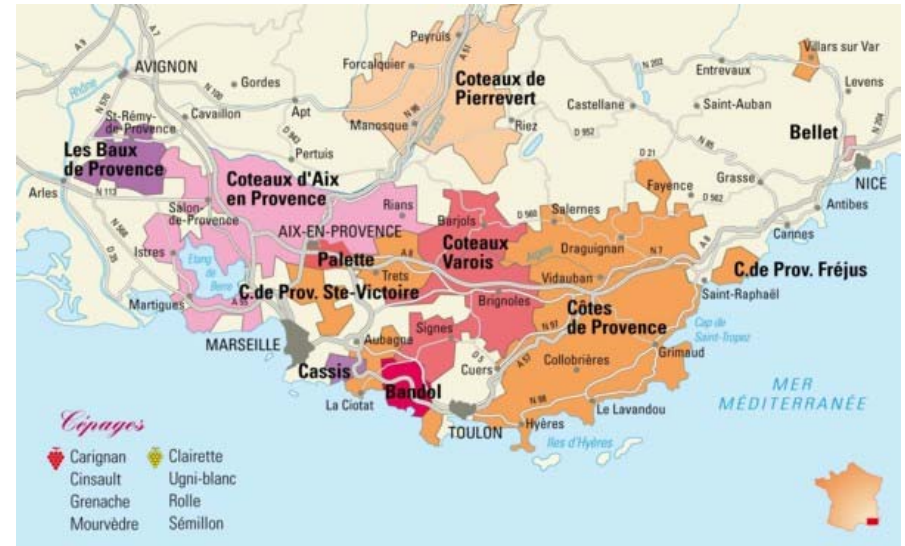
Vintage: 2016

Grape: Vermentino aka Rolle

Appellation: Cotes De Provence

Producer: Vins Breban

Light bright color. Floral and pleasant nose with citrus notes. In the mouth, a fresh wine, well-balanced and subtle. \$17.99



Bandol Rosé

Vintage: 2016

Grape: Mourvèdre, Cinsault, Grenache, Carignan

Appellation: Bandol

Producer: Domaine La Suffrene

A delicate nose of candied citrus fruit, spices.

A full balanced mouth, fresh, underlined by a nice aromatic persistence and great finesse. \$26.99



Onetik Vache Brebis

Sheep's Milk & Cow's Milk
Pays Basque, France

Onetik smells of nuts and sizzling melted butter; its aroma reminiscent of a grilled cheese sandwich. The texture is semi firm to firm, yet more moist than you might expect from a wheel that has been aged more than 90 days. Retail \$16.99 lb

Next Month's Pickup Parties
Featuring Summer wines for Grillin' & Chillin'
Sunday, June 4th, 4-6pm ♦ Tuesday, June 6th, 6-8pm

BANDOL

May 2017 – Club Red



Mas de la Rouvière

Vintage: 2013

Grape: Mourvèdre, Cinsault, Syrah

Appellation: Bandol

Producer: Domaine Bunan

Deep purple hue with a violet sheen. Intense lusty nose redolent of humus, prunes and blackcurrants. Well structured with delicate tannins. \$31.99

Bandol Rouge

Vintage: 2013

Grape: Mourvèdre, Cinsault, Grenache, Carignan

Appellation: Bandol

Producer: Domaine La Suffrene

Minimal intervention and natural winemaking plus careful pruning and vineyard care are on prime display in this wine. It is distinguished by a remarkable structure, complexity, finesse, high extraction and a complex bouquet. Notes of currants, blueberries and plums perfectly complemented by notes of vanilla and noble oak, with velvety aged tannins. Unfined and unfiltered (some sediment presence is natural). \$33.99



Age these wines for at least 5 years!

The Bandolaise area is known for its climate: over 3000 hours of sun per year, the invigorating sea air, rain which rarely exceeds 25 inches during autumn and winter.

A mostly calcareous clay ground soil, intense reverberations of sunbeams on the hillsides, the sea's influence which protects from winter freezes, the topography of the landscape – all of these elements make conditions ideal for bottling sun.

It is here that the star grape variety of Bandol, Mourvèdre, manifests its richness. It brings structure and finesse to rosé, and an aromatic palette of spices and licorice to reds. Taste Profile of Bandol Reds: black cherry, blackberry, brambles, sage, black pepper, smoked chocolate, licorice root.

To balance this richness, it is accompanied by traditional varieties from Provence: Cinsault, Grenache and Carignan.

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