



# screwtop wine & cheese club

Wine Club Tasting Notes

Sunday April 10th, 2011

## Small Production, Unique Wines from Loire Valley, France

### Domaine de la Chauvinière Muscadet 2009

*Muscadet Sèvre et Maine*

Muscadet Sèvre is a region on the western edge of the Loire Valley, along the river. The grape used here is called Melon de Bourgogne or just *Melon* for short. This particular style of Muscadet is aged *Sur Lie* which means that it has extended contact with its lees (yeast). This adds extra richness and flavor to the wine.

Overall the wine is fresh in style with notes of citrus, grass, mineral along with a bit of a briney character. The lees aging adds a touch of creamy yeastiness to the finish.

### Roland Tissier et Fils 2009 Sancerre

The sub-appellation of Sancerre is one of the most, if not the most, famous areas within the Loire Valley. While they produce both whites and reds they are most well-known for their mineral driven Sauvignon Blancs.

Roland Tissier has been making wine in Sancerre for three generations. His white Sancerre is full of the classic mineral and flint character with fresh grass and lemon citrus, making it a noble expression of a traditional wine.

### Bucheron

*Poitou-Charentes (in the Loire Valley)*

Bucheron was one of the first French Cheeses exported to the U.S. It is made from goat's milk and has an ivory-colored pâte surrounded by a bloomy white rind. Its semi-soft texture makes it melt-in-your-mouth delicious once it is room temperature. Bucheron is *the* perfect cheese to pair with Sauvignon Blanc.

