



Arlequin Wine Merchant

Six Bottle Monthly Club December 2018

DOMAINE SANTA GUILIETTA VIN DE CORSE BLANC 2017

List Price \$16/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$12

Thanks to passionate fans such as Lynch, Corsica has become internationally renowned in recent years for its captivating red wines. But, unless you're lucky enough to have visited this Mediterranean island, it's unlikely that you're familiar with Corsica's fabulous whites, as so little of them are made (white wines make up just 10 percent Corsica's output) and fewer still are exported. So we were thrilled to discover this zesty and ridiculously affordable example from Santa Guilietta, a seventh-generation family estate in eastern Corsica. Grapes for it come from the family's 15-20 year old Vermentinu (aka Vermentino) vines planted in prized schist, red clay and limestone soils on the plateau of Pianiccia. Hot, windy summer days and cold nights give Vermentino exactly the right weather to produce a wine brimming with ripe white peach and pear fruit, cut by fresh acidity and a hint of saline, mineral edge. It's an ideal pairing for seafood, especially when complemented with tomatoes (think cippono, bouillabaisse) or citrus (baked salmon with lemons and herbs; lemon beurre blanc.)

BÉTULA VENDIMIA SELECCIONADA, RIBEIRO, SPAIN 2014

List Price \$16/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$11.5

This wine is a textbook example of the whites of Ribeiro, an esteemed DO (Denominación de Origen) in Spain's autonomous Galicia region, in the country's northwest corner. Viticulture here goes back to Roman times, but was expanded and refined by the monks during the Middle Ages. The wine is a traditional oak-free field blend of local grapes, primarily Treixadura (85%) with small amounts of Torrentes and Lado, made by winemaker Rubén Moure. Moure is known for his acclaimed old vine red wines from the neighboring Ribeira Sacra region, but also crafts this accessible, gulpable little number. Clean and bright, it offers crisp fruit flavors reminiscent of pears, mandarin orange and lemon, along with light herb and floral notes. There's a suggestion of lemon pith on the finish that nicely balances the ripe fruit. Serve with salads, fish tacos, citrus chicken or as an aperitif.

JEAN LORON 'JEAN' CHARDONNAY BURGUNDY, FRANCE 2016

List Price \$17/ Arlequin Regular Price \$15/ Wine Club Exclusive Reorder \$12

Maison Jean Loron is the oldest négociant house in Burgundy. This estimable wine merchant began as growers in Chénas, Beaujolais, in 1711, and the same family is still a major shareholder today (the Barbet family). Although most Jean Loron wines come from Burgundy's Maconnais or Beaujolais regions, this Chardonnay comes from vineyards further south in the Languedoc, where land and grapes are less expensive. It shows the warmth of the south in its fruity, soft peach and yellow apple flavors. There's enough acidity to keep the wine balanced and easy-drinking, meaning it makes a good aperitif. We suggest uncorking it with a Netflix binge and whilst noshing on hot buttered popcorn. Or, try it with mild fish or chicken dishes (nothing too spicy), such as chicken breasts with a quick lemon-butter pan sauce, or baked pork chops.

FUEDO DI SANTI TRESA FRAPPATO TERRE SICILIANA IGP, ITALY 2017

List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11.5

Sicily's Frappato grape makes some of our favorite "house reds". With its soft tannins, exuberant red berry flavors and a hint of spice, it makes easygoing, early-drinking wines that pair well with a vast range of foods. This Frappato is made by Santa Tresa, a "Fuedo" (estate) located in Sicily's top Frappato zone, Vittoria, in the island's southeast. First established in 1697(!), Santa Tresa is owned and managed today by Stefano and Marina Girelli. Since acquiring Santa Tresa in 2002, the Girellis have transitioned to organic viticulture across the estate's 123 acres of vines, becoming certified organic in 2009. Grown on clay and iron soils, the grapes are crushed and cold macerated on their skins for 10 days before spending 6 months maturing in tanks. The result is a light, energetic and endlessly quaffable red loaded with bright strawberry and berry flavors, spiced with piquant black pepper notes. It's incredibly food-friendly, but pairs especially well with your favorite delivery pizza (we vote for Delfina) and pastas dressed with a tomato-based sauce or Mediterranean ingredients (eggplant, olives, garlic, etc.)

BODEGAS SENORIO DE BARAHODA YECLA CARRO MURCIA, SPAIN 2014

List Price \$15/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10

Spain's southeastern Yecla region has become one of the world's great value wine regions, thanks to its remarkable cache of old vineyards and a new generation of vintners focused on quality wines. Antonio and Alfredo Candela Belda, brothers and owners of Señorío de Barahonda, are a perfect example. Sons of longtime winegrowers, they make limited-production wines exclusively from estate-grown grapes. The key to their Carro blend is Monastrell, Yecla's signature grape. Known as Mourvèdre in France, it yields meaty, intensely colored wines of substantial tannins, spice and alcohol. This luscious red blends fruit from old vine Monastrell with Tempranillo, Syrah and Merlot. Serve it with rich meat dishes, such as beef stew or lamb chops with aioli. Vegetarian options include flatbread with burrata and mushrooms.

GOULEYANT MALBEC ROUGE CAHORS, FRANC 2017

List Price \$15/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$9

France's southwest Cahors region is the home of Malbec, a grape that found fame only by emigrating to Argentina, where it flourishes. A lot of Cahors Malbecs are incredibly tannic and rustic; this version, from the leading vintner Maison Georges Vigouroux, is softened with a little (15%) Merlot, helping to make it suave and accessible. Winemakers since 1887, the Vigouroux family owns four wine estates (and a swish castle hotel) in prime Cahors territory. Overall, this wine is bold and generously styled red, with a full body and plenty of deep, ripe, plummy fruit to cushion its tannins. Drink it with pan-fried sausages and onions, a Philly cheese steak or lamb tagine.