

Our goal with our club is to provide you a diversity of wine to showcase the styles of the world. This August, I've packed two 'wow' wines. The La Providence hits on all the yummy soft delicious fruit I expected from wines made in the whole-cluster, carbonic style and the Carignan grounds this wine with a some serious fruit and just a hint of earth. The Rioja captures what I love about Rioja and is a perfect food wine.

THE CELLAR D'OR WINE & CIDER

Wine Club • August 2022

Domaine La Providence Carignan/Cinsault 2020

Key Words: Provence, France 80% Carignan/20% Cinsault Certified Organic Hand Harvest Spontaneous Ferm. No Fining/Filtration

Husband and wife team, Jean Benoit and Bénédicte Comor follow a familiar story arc. After purchasing Domaine Providence near the village of Lambesc about 30 minutes outside Aix-en-Provence, they immediately went to work converting to organic and biodynamic agriculture. They have presently achieved organic certification. As part of a prior contract on the land, they were entrusted with providing fruit from these vineyards to the local co-op through to 2020.

Their 'La Providence' bottling we've packed is one of 2000 bottles produced after selling most of the 2020 harvest to the cooperative. They've also begun replanting old-school southern French varieties like Terret, Ugni Blanc, Vermentino, Carignan Blanc, Macabeu, Bourboulenc, Grenache Gris, and Clairette Rose. This drinks in the vein of a Cru Beaujolais, e.g. whole cluster fermentation with ~10 days of carbonic maceration. You can chill this wine but it has enough depth and heft that I enjoyed it at 'cellar temp' (a little below room temp). Fun: Jean and Benedicte's six children are on the label!



Jean Benoit

Artuke Pies Rotos Rioja 2019

Key Words: Rioja, Spain 90% Tempranillo/10% Graciano Destemmed, Whole-Berry Fermentation Aged 1 Year in 1yr-4yr French Oak

This Rioja bangs. As we discussed last month, the greatest grapes of the world express themselves in a variety of ways (expressing terroir, vintage, winemaking). Tempranillo is perhaps the most important grape in all of Spain and it's the main component grape of it's most revered region, Rioja. We find a wide range of styles and flavors in Rioja wine. Some Rioja feels deep and impactful - showing a modern edge of blueish rich fruit. Others feel tense and bright with tart red fruit and acidity. And, many show earthier notes ranging from tobacco, olive, and potting soil. Lastly, we find notes of wood, vanilla, and dill from time spent aging in oak — a practice so common to Rioja, the region's quality classification system is structured relative to oak aging. The Rioja we packed from brothers Arturo and Kike at 'Artuke' displays the the whole range of flavors. What struck me about their Pies Rotos bottling is a vein of acidity that cuts through this earthen fruit. You can treat this Rioja much like you would a classic Italian Chianti. Pair with tomato-based sauces, richer fare.



Arturo and Kike