



JULY WINE CLUB WINES

LOIRE VALLEY WINES

1. DOMAINE DE TILLEUS 2020 “ESSENTIELLE,” MUSCADET SÈRVE ET MAINE, FRANCE

EXPLORERS CLUB WHITE

Bone dry on the palate and acid driven, this wine is mellowed out by extended time aging on the lees, or spent grape skins and yeast cells, making it lean yet balanced. Notes of almost ripe pineapple, crushed seashell, flint, and lemon oil make this a perfect summertime wine.

Try pairing this wine with our Seasonal Squash Blossom Flatbread, or if cooking at home, with any of your favorite shellfish dishes.

2. LECOINTRE 2022 “RUE DU PINEAU D’AUNIS, ANJOU, FRANCE

EXPLORERS CLUB & SURVEYORS CLUB

This light bodied red exudes notes of Luxardo Cherry, hibiscus, pluot, and allspice. With a finish reminiscent of dried rose petals, musk, and cedar, this wine has just enough structure to make it food friendly while remaining refreshing enough for warmer weather. Try pairing this wine with our July Special which is a take on Parisian Mac & Cheese or if cooking at home, any of your favorite pork-based dishes.

3. DOMAINE FOUET 2019 “LA ROUGE ET NOIRE” VIELLES VIGNES, SAUMUR CHAMPIGNY, FRANCE

SURVEYORS CLUB

This medium bodied, 100% Cabernet Franc has wonderfully ripe notes of black cherry and stewed plum backed up by an earthy, graphite minerality. This wine is a fantastic display of deft balance between tannin, lifting acidity, and fruity juiciness. Try pairing this wine with our Country Style Paté or if cooking at home, Teriyaki dishes.

4. THIERRY GERMAIN 2021 “TERRES CHAUDES,” SAUMUR CHAMPIGNY, FRANCE

COLLECTORS CLUB

While also 100% Cabernet Franc, and from the same sub region of the Loire Valley as the previous wine, this offering showcases a more rustic approach to the varietal. Notes of damp earth, terracotta, and pastureland meld with tart cherry and a slight hint of roasted red bell pepper skins. Try pairing this wine with our Bacon Wrapped Chorizo Stuffed Dates or if cooking at home, with Lamb Kabobs.