



JUNE WINE CLUB WINES

SOUTHERN FRENCH WINES

1. DOMAINE DE PAJOT 2024 WHITE BLEND, CÔTES DE GASCOGNE, FRANCE

EXPLORERS CLUB WHITE

Bursting with bright notes of just ripened apricots, tart lemon lime, and just a hint of pineapple, this white blend finishes with a brilliant streak of acidity.

Try pairing this wine with our Warm Goat Cheese Salad or, if cooking at home, with light white fish dishes or simple roast chicken.

2. CHÂTEAU DE MATTES-SABRAN 2022 “LE VIALA,” CORBIÈRES, FRANCE

EXPLORERS CLUB & SURVEYORS CLUB

In the Languedoc, “viala” is a community or group of people living and working together. This red blend is chock-full of rich fruit and suave tannins, this wine displays notes of dark cherry and a savory, earthy edge.

Try pairing this red blend with our Country Style Pate or a braised pork loin if you’re cooking at home.

3. AD FINES 2019 “DOMITILLIA,” LUBÉRON, FRANCE

SURVEYORS CLUB

Composed of mostly Sirene, a nearly extinct varietal thought to be a relative of Syrah, this wine is backed up by a splash of Cabernet Sauvignon. Dark and savory with notes of rendered bacon and olive tapenade alongside tart pomegranate, this wine is an ideal pairing with our Bacon Wrapped Dates.

4. DOMAINE TEMPIER 2021 “LULU & LUCIEN,” ROUGE, BANDOL, FRANCE

COLLECTORS CLUB

From one of our favorite, and worldwide iconic producer, comes their latest vintage offering. Composed of 75% Mourvedre, 14% Grenache, 9% Cinsault, and 2% Carignan, this full-bodied blend is dark and sleek with notes of dark chocolate covered cherries and a rocky earthiness. We recommend decanting this wine for at least an hour so it can begin to show its age worthy potential. Better yet, pick up an extra bottle to cellar for several years while it is still available.

Try pairing this wine with our mixed olives or, if cooking at home, with lamb chops.