

March Wine Club

Explorers Club:

1. Chateau De Trinqueddel 2021 Rosé, Tavel France

Tavel is unique in that it is the only region in France that produces 100% Rosé. Dense, dark and full bodied, this is a rosé that defies expectations.

Pairs with:

Corned Beef - Sous Vide Brisket with Spices Served on Marble Rye Bread with Mustard Sauce

Explorers & Surveyors Club Red:

2. Benoit Aymard 2020 "Queue De Pressoir," Red Blend, France

Deep and earthy but with bright fruit, and a leafy, herbaceous note, this wine is everything we love about Cahors blends and at a resonance price point to boot!

Pairs with:

Shepherd's Pie - Lamb & Beef with Vegetables in a Rich Gravy, Topped with Mashed Potatoes, and Irish Cheddar Cheese

Collectors Club:

3. Cantina Gaggiano 2017 "Gervasio," Bramaterra, Italy

Made up of 80% Nebbiolo and equal parts Vespolina and Croatina, this wine perfectly showcases what great values can still be found outside of Barolo in the neighboring regions of Alto Piemonte.

Pairs with:

Irish Stew - Beef with Vegetables in a Hearty Stock Served with House Made Irish Soda Bread

Surveyors Club:

4. La Roublin "Sablet," 2020 Côtes du Rhône, France

Composed predominately of Grenache, this Southern Rhône blend is a powerhouse. Chalked full of rich cherry on the nose and palate, it's underpinned by a savory core of olive tapenade and leather.

Pairs with:

Irish Stew - Beef with Vegetables in a Hearty Stock Served with House Made Irish Soda Bread