



Arlequin Wine Merchant
Six Bottle Monthly Club August 2018
\$69.00 (tax and shipping not included)

Cantine belasaro ‘Le Salse’ Verdicchio Di Matelica, Marche, Italy 2016

List Price \$14/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10

Once distributed chiefly in amphorae-shaped bottles, Verdicchio is the signature white grape of the Marche, a central Italian region on the country’s Adriatic coast. This native variety yields crisp, medium-bodied whites with almond-edged aromas. The tiny “Verdicchio di Matelica” region is a D.O.C.G., the highest rung on the country’s quality ladder, and lies inland from the coast, in a valley that draws in cool ocean air. Cantine Belisario is Matelica’s local cooperative, to which 24 vineyards contribute fruit. This wine is named for its source: vineyards that lie on top of an ancient, Jurassic-period sea bed, near saltwater springs called *le salse*. This is a racy, oak-free, thirst-quenching white that is delicious as an aperitif, and also makes a fabulous companion to seafood of nearly any sort: think spicy Cajun shrimp, grilled fish and wine-steamed mussels.

Casa Ferreira ‘Planalto’ Reserva Branco Seco, Douro, Portugal 2016

List Price \$17/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$12

Casa Ferreira is one of Portugal’s oldest estates, having been producing wine continuously for more than 250 years. It was founded in 1751, and under the direction of matriarch Dona Antónia Adelaide, became the reference point for exceptional ports and Douro wines. Its top dry red wine, Barca Velha, long ago achieved cult status, but it also produces a wide range of affordable bottlings. Key to quality are vast vineyard holdings, and the talent of star winemaker Luis Sottomayor. He makes this all-steel white from a blend of seven indigenous Portuguese grapes. It’s floral and lightly tropical, with intense, textured white fruit flavors that stay dry, despite their richness. Pair this with seared scallops, meaty white fish, risottos and creamy chicken dishes.

Pierre-Luc Bouchaud ‘Le Perd son pain’ muscadet loire Valley, France 2017

List Price \$16/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11.5

There’s a lot of cheap Muscadet out there that comes from large producers that buy bulk wine and blend it into anonymous bottlings. This offering from Pierre-Luc Bouchaud is the polar opposite of that. Bouchaud inherited his parents’ small estate in Saint-Fiacre-sur-Maine in 1987, and he makes wines using fruit only from his own vineyards. This cuvée hails from a 50-year-old vineyard whose name translates as “Lost His Bread” because, according to Bouchaud, its hard, infertile soils (10 hectares of schist with a thin layer of sand and silt on top) are appropriate only for grapevines. The lean soils naturally limit yields, which translates into super-flavorful juice. The vines are 50 years old, and the wine rests *sur lie* for 7 months. The 2017 vintage offers minerally, ripe citrus, yellow apple and melon flavors, finishing with a briny flourish that sings alongside shellfish, summer salads or linguine with clams.

Umami Ronche ‘Podere’, Montepulciano d’Abruzzo Italy 2016

List Price \$14/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$9

For 50 years, the Bianchi-Bernetti family has devoted most of its energy to producing the Marche region’s two signature wines: Verdicchio (a zesty white) and Rosso Conero (a Montepulciano-based blend). Michele Bernetti, a member of the most recent generation to head the estate, has fine-tuned the vineyards and the winery, and lately these wines are singing at every level. That includes this entry-level red, which showcases Montepulciano, the signature grape of the Marche region (not to be confused with the town of Montepulciano in Tuscany, where the reds are made from Sangiovese). Made without oak, this red offers easygoing, medium-bodied flavors of plums, dried herbs and currants. It’s a great red to sip with a weeknight pizza, grilled chicken breast or a quick pasta.

Domaine Girard ‘Tradition’ Rouge Malpère AOP, France 2016

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

Domaine Girard has been passionate about their grape growing and wines for five generations. Located in the village of Alaigne in the southwestern corner of the Languedoc, the Girards tend all of their vineyards using sustainable farming practices. The higher-elevation vines are located in the foothills of the Pyrenees, where cooler temperatures help to ensure a signature freshness and elegance in their wines. The “Tradition” red is a Bordeaux-style blend of Merlot (45%) and Cabernet Franc (55%). It comes from a single, southeast facing vineyard that sits at an altitude of 1,100 feet. The family vinifies the wine without oak, allowing its black plum and cherry flavors stay pure and focused. Serve with lamb kebabs, seared duck breast or pork dishes flavored with plenty of herbs, such as rosemary, tarragon and oregano.

“Les Hérétiques” Vin De Pays De L’hérault, Languedoc-Roussillon, France 2017

List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11

This rustic southern French red is the entry-level offering from Château d’Oupia, one of the leading family estates of France’s vast Languedoc region, in the country’s Mediterranean south. Based out of a 13th century castle and surrounded by ancient vineyards, the Iché family sold the wines they made from their estate to the village coop. In the early 1990s, a Burgundian winemaker happened to be in Oupia, tasted Iché’s wines, and was so enthused that he convinced patriarch Andre Iché to bottle and market his production. Les Hérétiques is made from Carignan, with 10 percent Syrah. The Carignan vines average 40 years in age, with some more than a century old. A portion of the grapes are fermented carbonically, which avoids extracting harsh tannins, and keeps the wine supple and easygoing. Pour this plummy, spicy red alongside rare steaks, spicy pork or lamb chops, or meaty pastas.