



## **Arlequin Wine Merchant** **Six Bottle Monthly Club April 2017**

### **Domaine Gonon Mâcon-Bussières, 2014**

*List Price \$17/ Arlequin Regular Price \$16/ Wine Club Exclusive Reorder \$15*

Mâcon-Bussières is located in the Mâconnais sub-region in southern Burgundy where Chardonnay is the dominant white grape. In fact there is a village named Chardonnay in the Mâcon, where the grape likely has its origins. The Gonon family's vineyards are located at the foot of the famous rock Solutré on some of the top soils in the area. This dry, crisp chardonnay has a peachy aroma with hints of pineapple, and a plump citrus finish. Enjoy this with chicken tagine or crab cakes.

### **Cantine Bruni, Poggio d'Elsa, Maremma Toscana DOC 2015**

*List Price \$14/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$11*

The Bruni Family winery was founded in 1974 in Maremma Tuscany. Cantine Bruni takes advantage of the ideal microclimate and soil of the Maremma region, to plant native grape varieties to embody the potential of the land. The name of Poggio d'Elsa is given in honor of the winemaker's mother, Elsa Bruni, where to this day she remains the heart and soul of the estate. This wine is made with 50% Sangiovese and 50% Cabernet Sauvignon, aged for 6-8 months in 70% stainless steel vats and 30% French oak then another 3 months in bottle. There is an excellent depth and richness with a tart fruity nose of cranberries as well as hints of vanilla and baking spices. Try this with pizza and fresh cheeses or paired with osso bucco or any braised or slow-cooked meat dish.

### **Vallevó Pecorino 2015**

*List Price \$15/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10.50*

Winemaker Gianni Pasquale heads the small co-operative winery of Vallevó in the Abruzzo region of Italy, near the town of Chieti. Pecorino has been cultivated in Abruzzo for hundreds of years. Formerly a blending grape, it now takes on a distinctive character of its own. This pecorino is medium-bodied with citrus aromas and flavors of lime, lemon, and almond. Fermentation takes place at controlled temperatures in stainless steel tanks. High acidity makes this wine easy to enjoy with shellfish and hard cheeses (like pecorino!).

### **Domaine des Coteaux de Travers Côtes du Rhône Char À Vin Red 2015**

*List Price \$16/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$13*

Located in the village of Rasteau in the Vaucluse department of the Côtes du Rhône appellation, this domaine's history dates back to 1931, when Eli Charavin began cultivating its vines; today, his grandson Robert is in charge of a greatly expanded area under vine that has been certified organic and biodynamic since 2012. (Apparently Charavin is such a common name in the area that there are 4 other local producers who share it; Domaine des Coteaux de Travers means literally "Domaine of the slopes on the side of the rising sun."). The 2015 Cotes du Rhone is a blend of 60% Grenache, 40% Syrah from 20 years old vines on soil composed of clay and limestone. The grapes are hand-harvested in early September and de-stemmed prior to vinification. The wine features a compelling nose of cherries, wild plum and raspberry jam, followed by a palate defined by soft blueberry notes and white pepper. Enjoy alongside flambéed beef with pepper sauce, Morel mushrooms risotto or seafood quiche.

### **Bodegas Ercavio Airen 2015**

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

Bodegas Ercavio is the realization of a dream of three friends. After extensive experience in the wine industry, they came together to establish their winery in a classic high altitude, expansive Spanish site. The wines exhibit a contemporary expression: fresh, accessible, and delicious. This lively bottling of Airen – Spain's most planted grape – features zesty grapefruit and citrus on the nose and a complex palate with notes of green apples, pears, grass, and wildflowers preceding a tonic finish. While this wine is perfect with vegetable dishes and simple fish preparations, it is equally superb when consumed on its own – though preferably in the company of good friends, of course. The flavor of fun!

### **Henry Marionnet Terres Blondes Gamay 2015**

*List Price \$13/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10*

One of the most easterly domaines in AC Touraine, Henry Marionnet is unquestionably one of its leading producers. Now joined by his son Jean-Sébastien, Henry is passionately interested in vines, especially old varieties that have virtually disappeared. The vineyard was completely replanted between 1967 and 1978. With careful attention and organic practices in the vineyard, Marionnet takes a hands-off approach in the winery to produce a ripe, deep wine with pleasant spice and minerality. Game birds and wild mushrooms will pair nicely.