



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

**VIGNOBLES FONTAN DOMAINE DU MAUBET CÔTES DU GASCON, FRANCE 2016**

*List Price \$13/Arlequin Regular Price \$11/Wine Club Exclusive Reorder \$9*

The southwest corner of France has become a treasure trove of affordable, lip-smackingly delicious white wines, many of them bottled under the Côtes de Gascogne appellation. Formally established in 1982, Côtes de Gascogne occupies the same region where Ugni and Colombard are planted for Armagnac. Those two varieties dominate this offering from Domaine du Maubet, a 200-acre family estate owned by fourth-generation winegrowers Nadège and Sylvain Fontan. Small amounts of Gros Manseng and Sauvignon Blanc complete the oak-free blend, making for a super-zesty, crisp white redolent of kiwi, fresh-cut herbs and citrus. Enjoy as an apéritif, or pair with ceviche, salads or lemony shellfish.

**MÁD TOKAJ FURMINT, HUNGARY 2015**

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

Hungary is famous for Tokaji Aszu, the majestic sweet whites that are among the most age-worthy wines on the planet. But in the country's post-Communist era, its Hungary's dry whites that are causing a sensation. Most are made from Furmint, the principal grape used for Tokaji. We were thrilled to find this example made by István Szepsy Jr., the brilliant, 18<sup>th</sup>-generation scion of one of the world's most legendary winemaking dynasties. Szepsy sources grapes for this wine from vineyards around Mád, a remote, hilly village in the heart of Tokaji territory. It's a nervy, dry, textured white whose pears, herb and floral notes practically vibrate with energy. Try it with fish or cauliflower steaks with parsley-caper sauce; lemon-roasted chicken, pasta with sautéed chard and veal or turkey scallopini work well, too.

**TRE MONTI VIGNA ROCCA ALBANA SECCO DOCG, ROMAGNA, ITALY 2015**

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

This Italian white comes from Albana di Romagna, which is one of just two DOCGs in Romagna. (DOCGs are the elite wine regions at the top of the Italian wine quality pyramid.) The Albana di Romagna zone extends southeast from Bologna as far as the Adriatic, marking a strip of the Apennines where the native Albana variety grows best. Albana yields brisk whites that can be made in sweet or dry ("Secco") styles. This Albana Secco is made by the Navacchia family, who, at their Tre Monti winery, were among the first to push for high-quality winegrowing in the region in the 1960s. It comes from Vigna Rocca, an organically farmed vineyard planted in 1968. Those old vines yield more concentrated wines, tasted here in a juicy palate redolent of stone fruit, orange pith and almonds. Pair with light poultry dishes, or vegetable- and seafood-driven pastas.

**DOMAINE GONON GAMAY, MACON-BUSSIÈRES 2015**

*List Price \$15/Arlequin Regular Price \$12/Wine Club Exclusive Reorder \$11*

The Gonon family are proprietors of a small estate in Burgundy's southern Macon district, and are best known for their Chardonnay-based whites from the Pouilly-Fuissé and Saint Véran appellations. Here's a light red from them that nearly drinks like a white. Ideal as a picnic quaffer, this red is made from Gamay, the grape that's responsible for the reds of Beaujolais. It's made without oak, in a delicate, easygoing style driven by light red berry fruit, edged in balsamic notes. We suggest drinking it lightly chilled with country pate and assorted cheeses, or with thin-crust mushroom pizza.

**PETIT CHAPEAU CÔTES DU RHÔNE ROUGE, FRANCE 2015**

*List Price \$15/Arlequin Regular Price \$13/Wine Club Exclusive Reorder \$12*

Petit Chapeau wines are the creation of New York-based wine guru Daniel Johnnes, a James Beard Award-winning sommelier who was the longtime wine director of New York's Montrachet restaurant. For each 'Petit Chapeau' wine, Johnnes works with producers he trusts to customize a wine to his personal tastes. While most Côtes du Rhône wines are made mostly from Grenache, this cuvée is half Cinsault, a thin-skinned grape whose soft tannins and juicy freshness make it a favorite for rosés. It's bolstered by plummy Syrah and organically farmed Grenache. Wild-fermented and matured in neutral vessels (cement and steel), it yields a perfumed, juicy red bursting with supple red and black fruit flavors. This is terrific with spicy pork dishes—from ribs to stir-fries—as well as grilled chicken, lamb burgers and mint-crusted chops.

**SCALA ROSSO CLASSICO SUPERIORE CIRO 2012**

*List Price \$16/Arlequin Regular Price \$13/Wine Club Exclusive Reorder \$10*

Cirò Rosso wines come from Calabria, the "toe" of the Italian boot, and are made from Gaglioppo ("gahl-YO-poh"), a grape that yields hauntingly fragrant, deceptively light-colored wines. One of Gaglioppo's virtues is that it's able to retain its acidity in Calabria's hot, sunny climate—which translates into wines that are refreshing and food-friendly, rather than sweet and prune-y. As wine expert David Lynch notes, "a good Cirò has a warm, pie-filling feel to its fruit profile, without (tasting) syrupy." We were captivated by this offering from Scala, a family winery located in an old farmhouse on a 45-acre estate outside the seaside town of Cirò Marina. Owned by grape farmers since the 17th century, Scala has been the source of estate-made wines from the Scala family since 1949. This red is light enough to pair with cheesy pastas, but it shines best with braised meats and spicy sausages.