



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

DOMAINE EDMUND JACQUIN MARASTEL 2015

List Price \$20/ Arlequin Regular Price \$17/ Wine Club Exclusive Reorder \$13

The chalky vineyards high in France's remote Savoie and Bugey regions produce light, high-toned reds and minerally, aromatic whites of bewitching freshness and subtlety. This example is made from Roussette—or Altesse, as the grape is also known—a white variety that yields bright, textured wines that age well. Domaine Edmond Jacquin is a small estate located in village of Jongieux, which lies on the sunny, western slope of Mont du Chat ridge. Today, Edmond Jacquin's four sons run and meticulously farm the domaine. Redolent of white peaches and almonds, this crisp, dry, medium-bodied white pairs beautifully with scallops, crab and lobster, as well as richly sauced white fish.

ALCESTI BIANCO 'ISOLA PROFUMI' SICILY, ITALY 2016

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

One of the most remarkable qualities of Sicily's indigenous grapes is how many of them can retain the freshness and bright acidity given the island's hot climate. A case in point: Catarratto and Grecanico, the two varieties that make up this blend from the family-owned Alcesti winery. Despite being grown in an area best known for its sweet, fortified Marsala wine, these varieties can yield crisp, delicious whites that make ideal summer sippers. Under the direction of patriarch Gianfranco Palladino, all 75 acres of Alcesti's grapes are harvested by hand. For this "Isola dei Profumi" blend, their juice is fermented in temperature-controlled tanks. Fresh and lively, it offers flavors of figs, melon and citrus on a round, silky palate. Sip as an aperitif, or pair it with seafood, zesty pasta dishes and grilled or sautéed chicken.

FLACO BLANCO VINO DE ESPANA, SPAIN 2016

List Price \$13/ Arlequin Regular Price \$10/ Wine Club Exclusive Reorder \$7

This Spanish white is the latest addition to the Flaco lineup from Compañia de Vinos del Atlántico, a project of Alberto Orte Espejo and Patrick Mata, the founders of Olé Imports—one of our favorite suppliers of small-production, high-quality Spanish wines. The Flaco wines represent their attempt to prove that there is no country that delivers better wine values Spain. Flaco Blanco is made from estate-grown Viura, the chief white variety of Rioja. Known as Macabeo elsewhere in Spain, Viura is capable of making amazingly long-lived dry wines. For this entry-level bottling, Orte Espejo and Mata aim for freshness and nerve—the grapes are vinified in stainless steel and ferment only once. Forgoing a second (malolactic) fermentation means that this white is bright and crisp, while showing the grape's weight and silkiness. Redolent of Granny Smith apples and white figs, it's a fantastic aperitif wine, and pairs well with fish, shellfish and light poultry dishes.

L'ORANGERIE DE CARIGNAN ROUGE, CADILLAC CÔTES DE BORDEAUX, FRANCE 2015

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

"L'Orangerie de Carignan" is the second label of Château de Carignan, a winery that takes its name not from the Carignan grape, but from the commune of the same name in Bordeaux's sprawling Entre-Deux-Mers region. Cadillac Côtes de Bordeaux is a small sub-zone at the territory's southern end, and its wines, by law, are based chiefly on Cabernet Sauvignon, Merlot, Cabernet Franc. Château Carignan's 160 acres of vineyards dig their roots in clay- and limestone-rich soil that's covered by gravelly topsoil, making this estate supremely well-suited to Merlot. Accordingly, this oak-free red is two-thirds Merlot, with 20% each of Cabernet Sauvignon and Cabernet Franc. It offers a fruity, easy-drinking taste of classic Bordeaux style (medium body, ripe currant and cassis fruit) on a palate that pairs well with everything from pork chops to lamb kebabs from the grill.

JUAN GIL MONASTRELL 'HONORO VERA', D.O. JUMILLA, CATALUNYA, SPAIN 2016

List Price \$13/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$8

Brothers Juan and Paco Gil Guerrero come from one of Jumilla's oldest winemaking families. But it wasn't until they built a new winery on the family farm in 2002 and caught notice of star importer Jorge Ordóñez that their wines took off in the U.S. Made from prized plots of high-altitude, old-vine Monastrell, their inky, modern reds impressed us immediately, offering tons of flavor and character at modest prices. The Gil's Honoro Vera bottling comes from dry-farmed vineyards planted on stony limestone soils. The lack of nutrients and irrigation means that the vines struggle to produce just a few bunches of intensely concentrated grapes, which results in a deeply fruity, character-rich red. The wine's rich plum, herb and berry flavors have a rustic edge, making this a fantastic pick for barbecue fare like sticky ribs, sausages and cheeseburgers.

GAI'IA AGIORGITIKO MONOGRAPH PELOPONNESE, GREECE 2017

List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11.5

Gai'a's pure, razor-sharp Assyrtiko whites and polished, velvety Agiorgitiko reds have made this winery one of the benchmark names in Greece's modern wine renaissance. Founded by Yiannis Paraskevopoulos, a Bordeaux-trained wine wonk with a PhD in enology, and vineyard expert Leon Karatsalos, Gai'a ("YAY-uh") has its base on Santorini, the tiny Cycladic island of whitewashed cliff villages and Azure beaches. But for their Agioritiko reds, the duo looks to Nemea, in the northeast corner of the Peloponnese peninsula, the premier region for this native variety. Pronounced ah-yor-YEE-tee-ko, Agioritiko yields wines with a lush texture and juicy cherry notes. Vinified in stainless steel and made in a soft, approachable style, the Monograph bottling makes a terrific introduction to this key Greek grape. Pair it with lamb, beef or pork accented with garlic and fresh herbs. We love it with seared flank steak slathered in chimichurri sauce.