

## Molly's BOTTLE CLUB - April 2021 let's explore BEAUJOLAIS!!!!

listed from light to heavy

### **Anthony Perol Blanc**

from: Chatillon, Beaujolais, France

winemaker/ farmer: Anthony Perol

grape: Chardonnay (don't be scared!) it's good!

facts & random info: Anthony took over the estate at 23!! he's now 31 and is leading the charge at this generational estate

100+ year old estate with all estate fruit located about 5 miles northwest of Lyon (1/2 hour drive with those winding roads!)

hand-picked grapes from 30+ year old vines

14 months on the lees

limestone & granite soil providing mineral & acidity

tasting notes: a rare dry chardonnay that is balanced and smooth that is not buttery at all

mineral notes with perfectly balanced acidity

Some rich spice from the extended lees contact

crisp white peach, nectarine and maybe a bit of apricot with hints of white flowers

pairing ideas: grilled fish, baja fish tacos with spicy aioli

fish or chicken with a bit of spice in any genre you feel

### **Domaine Regis Champier**

from: Brouilly, Beaujolais, France

winemaker/ farmer: Regis Champier

grape: Gamay

facts & random info: Brouilly is one of the 10 grand cru's we were talking about

known for fresh, fruity characteristics

Granite, clay limestone soil pack on that minerality

4th generation winemaker

tasting notes: medium bodied that is packed with intense red berry fruit -

think plum and black cherry: subtle hints of plum blossoms and spice

keep it interesting

Silky soft even velvety tannin give loads of structure and a thread of minerality makes me wanna sip this again just to check in  
pairing ideas: grilled steak or early spring stewy soup  
strong cheese & salami

### Guillaume Chanudet

from: Moulin-à-Vent, Beaujolais, France

winemaker/ farmer: Guillaume Chanudet

grape: Gamay

facts & random info: Moulin-à-Vent is another of the grand cru's - this one is known for super structured wine that has cellaring potential (while delicious young, a well-cellared Moulin a Vent will reward some patience aka buy 2!)

Very steep vineyards so work is done by hand including picking

Granite, limestone, marl, sandstone soil

the villages of Romanèche-Thorins and Chénas make up the region

Moulin-à-Vent which is named for a windmill that watches over the region

Guillaume is 5th generation winemaker

tasting notes: full-bodied & complex with floral and black fruit

some hints of iris and spice

while young there is a lot of violet and cherry flavors with massive tannic structure

a little age, the tannin mellows out and the fruit provides a bit more of a backdrop to the silky tannin with spice, floral & black fruit

pairing ideas: garlicky chicken, mushroom ragu with cheesy polenta or Osso Buco would be real good with the younger version: Cholera Pie or Boeuf Bourguignon would be really good with an older version

### Les Ameythestes

from: Morgon, Beaujolais, France

winemaker(s)/ farmer(s): Michel Guignier (I know - different Michel Guignier which is so weird! but totally true - if you have time sometime, I can tell you the funny story how I discovered both of them)

grape: Gamay

facts & random info: another grand cru, Morgon is named after the town of (duh!) Morgon rather than windmill's definitely benefits from age! young wines from Morgon can be really mineral, tannic without much fruit but a few years (up to 10 or so) mellows the tannin and allows the fruit to integrate. Aged Morgon can be as transcendent as an aged Burgundy!!

the soil in Morgon is rich in iron oxide with traces of manganese and volcanic rock

70+ year old vines

Very low yields

harvest is always done by hand

The grapes are pressed in a wooden press

Aged in neutral oak barrels on their lees

tasting notes: deep, red fruit - black cherries, sweet cranberries & with hints of woodsmoke - mountain herbs follow and gorgeous balance with great body, beautiful acidity and moderate tannins.

As is typical of Morgon (when made well!), this wine has impressive length and grip with a lovely finish. This is a dynamite and absolutely classic bottle of Morgon should be decanted if drunk young and is worthy of putting a bottle or two away for 5-10 years.

pairing ideas: grilled lamb chops or steak frites

roasted duck with plum sauce

grilled cheese with cambozola & gruyere :-)