

Molly's BOTTLE CLUB - August 2022

Pineau d'Aunis! subject of my one grape tattoo and the tingly delicious obsession of my palate, this grape is the stuff of kings and queens! ancient and sometimes forgotten -- oh my, how I love the underdog!

Local legend says that Henry Plantagenet, a French born English king, had Pineau d'Aunis wine first brought to England in 1154 (for his coronation) because it was HIS FAVORITE!!! it is unknown the producer and Henry was probably but not a cool guy but I'm down with Henry's view of this grape!

a dark-skinned wine grape, the variety is now increasingly rare despite this grape whose story began in the Middle Ages and being one of the favorites of royalty on both sides of the English Channel (not just Henry II).

The grape was named after the Prieure d'Aunis - a priory located halfway between Saumur and Champigny. The monastery still stands among the vineyards today although it is now owned by a private owner (who still makes wine which I've had in France but not seen here yet).

With a gentle peppery spiciness and red fruit as the general building blocks of this grape, terroir is important. Which makes it all so fascinating - so, come along on the journey of discovery of this ancient varietal! it will be crazy and fun and weird - promise!

Patrice Colin

grape(s): Pineau d'Aunis

from: Coteaux de Vendômois, France

winemaker/ farmer: Patrice Colin

facts & random info: Coteaux de Vendômois was first mentioned in the 10th century but it took until 2001 for the current French government to make it an official AOC

'Perles Gris'

made in the traditional Champagne method

the closure is traditional champagne but truthfully more of petillant natural with all the bubbles being created without leaving the bottle

practicing permaculture with rotating cover crops

family history with wine in this region goes back to 1735!

tasting notes: the bubbles jump into my nose but are a bit of a side-note in

the mouth : bright red fruits with a slight dusty notes & that classic

pink-peppercorn dancing around the edges are utterly quaffable!

pairing ideas: perfect quaffer while making dinner! or drinking while

being the amazing prep-cook that you are to that amazing partner!

arugula salad with strawberry balsamic vinaigrette / EVOO dressing!!

'Gris Bodin'

tasting notes: holy shi*t!!!! no offense but this rose blew my mind the 1st time I had it and this vintage does not disappoint!

dusty strawberries that you ate while picking them at that u-pick place your mom made you go to every f'ing here (am I over-sharing?) plus that

classic peppercorn thing that keeps all the fruit honest acidity and tannins dance with all that red fruit!

pairing ideas: grilled shrimp with a generous dose of freshly milled peppercorn on a bed of arugula!

standing around at Golden Gardens with friends waiting for the air to get cool enough for the bonfire while munching on Miri's veg wrap -

YES PLEASE!!

Clos Roussely 'Temps Danse'

grape(s): Pineau d'Aunis with a dash of Gamay

from: Chenonceaux, Loire, France

winemaker/ farmer: Vincent Roussely

facts & random info: Temps Danse = Dance Time (this wine is meant for dancing on the beach or by the bonfire - with friends!)

4th generation of winemaker

Cellar is underground & is dug into a tuffeau tunnel underneath the vines, which has been used for vinification of wine for 250+ years.

All farming is done by hand and horse - no machines!

Fermentation is slow because of the depth of his cellar which keeps it cool - this allows more complexity than one might expect from a rose.

Vineyards and property have biodiversity with animals and cover crops keeping the traditional mono-culture of a vineyard to a minimum.

tasting notes: ripe & bright - red fruits with peppery notes! think ripe raspberries & rainier cherries with wisps of watermelon. Minerality comes in and supports the tannic structure & spice. Very different than the Gris Bodin - more tart, sour pie cherry maybe!

pairing ideas: sushi!! or rabbit terrine, grilled pork with roasted cherries! a softer style goat cheese with rustic bread!!

Olivier Bellanger 'Mon Tout'

grape(s): Pineau d'Aunis

from: Thésée, Touraine, Loire, France

winemaker/ farmer: Olivier Bellanger

facts & random info: relatively new winery but old vines

When Olivier Bellanger graduated from agriculture school, he went to work for Phillipe Tessier (who just happens to be one of my favs!)

He found his vineyard in the classifieds ('member those?!) and eventually found a cellar where he now makes wine

Vines range in age from new (not much and usually only to replace) all the way up 60+ years old

Soil is varied by parcel - mostly clay with limestone, sand and/or flint

tasting notes: I f'ing love this wine with a slight chill and on the 2nd day of being opened! for me, it brings out all the fresh, wild raspberries and pink peppercorn with the most lovely balance of acid and dusty tannin!!

on the first day, it is super sour pie cherry and tart with those same dusty tannins but a little too much acidity (again just for me).

Maybe try a full experiment and open it - try a sip or even a glass. Put it in the fridge then take it out about 30 minutes before you want another glass. Go from there!

and please come tell me cuz I'm very curious to hear your thoughts!!

pairing ideas: this was a tough one for me - i tried with so many things (it took several bottles of trying <poor me-LOL!>)

not so great with spaghetti or nachos

super good with grilled haloumi sandwich, arugula and roasted garlic aioli! my friend loved it with the grilled lamb sandwich (same everything else)