

Molly's BOTTLE CLUB - January 2024

oyster wines (perfect season!) and some reds cuz it's cold outside

Lavie 'Denis' Muscadet

from: Les Hauts Mortiers a Gorges, Muscadet, France

winemaker/ farmer: Guillaume Lavie & Adèle Lemoine

grape : Melon de Bourgogne

facts & random info:

5th generation biodynamic farm in a tiny hamlet located in a cool area just south of the Loire River

Guillaume left and was working in Savoie making wines under his name there for years before deciding to return with his partner Adèle

Hand-harvested grapes are destemmed then vinified in concrete.

Aged on lees to give it that classic round, supple structure

tasting notes:

so fresh and clean!

green apples & pomelo with hints of herbs grown by the sea - there is a decided creaminess from the lees contact but the lemony-acidity balances it. And the sea saltiness tingling on the tongue lengthens the finish!

Truly a mouth-watering, refreshing wine that honors its' place in coastal + alluvial France and is an homage to the true quality that Melon de Bourgogne can reach.

pairing ideas:

Insane with oysters or clams!!

Fresh goat cheese!!

Stephane Rocher 'Petits Cailloux'

from: Faye d'Anjou, Layon, France

winemaker/ farmer: Stephane Rocher

grape(s): Grolleau Gris & Cabernet Franc

facts & random info:

about 15 years ago, Stéphane found a large, mostly abandoned farm - a lot of work but it had a cellar and a house so he retired from his fancy job in Paris and went to make wine! he kinda laughs and shrugs when he tells that story - aren't we all escaping Paris? he laughed (for the record, nope, not me - I can't imagine trying to escape Paris these days !!)

Anyway, the hillsides that were perfect for restoring and planting vines - red clay & schist soils bringing all the minerality plus vines ranging from 7 to 50-year old

Grapes are picked on the same day and are a blend of 8-day carbonic maceration and direct press. Co-fermented so they can get all happy. Hand-harvested & vinified in concrete then spends about 5-months in tank before bottling

tasting notes: a distinct watermelon / plum / raspberry vibe upon first sip - with more red fruit (carbonic maceration) on the back palate -- second sip is more pink lady apple and lemon curd with a light and lively apple-y note

pairing ideas: OYSTERS!!!! particularly if there is a classic mignonette seared scallops with just a hint of spice
slightly aged goat cheese with friends while you're hanging out

Marco Sara Schiopettino

from: Savorgnano del Torre (Friuli Colli Orientali denomination), Italy
winemaker/ farmer: Marco Sara

grape(s): Schiopettino

also known as Ribolla Nera - this grape is ancient AF with historical notes dating back to 1282 when it was described as the perfect wedding wine (i'm paraphrasing but that's basically what they said - lol!)

facts & random info: an almost forgotten grape named for a sound - wtf?!! so cool, right? and again, we're championing the underdog while having a dang fine time doing it!

Schiopettino literally means gunshot or snap - historical thoughts are that the name came from the way the grape popped when eaten and/ or the fact that wines from this grape were poppy and fresh back in the day (1282??)

Thought to be extinct in the 1960's, there were only 100 or so vines when (thank goodness!!!) some winemakers decided to start reviving the old varietals. There's so much more intrigue and nuance to the story but time is short and you probably want to drink this wine so hit me up if you want more deets - we can grab a bottle and chat!

Hand-harvested grapes are crushed then fermented in concrete & acacia. Resulting wine is aged in very old & very large barrels until bottling. my opinion - could age a few years!

tasting notes: Floral bouquets of violets and roses burst out of the glass but quickly give up to the dark, brooding nature of Schiopettino's tendency to dark plum and dried black cherry nuances. Spice & hints of licorice linger when the crisp red fruit acidity bounds across the palate leaving gentle tannins and a slight white pepper finish.

pairing ideas: this is the land of Prosciutto di San Daniele which is a very good pairing! any cured meats honestly would be great. polenta with a rich tomato sauce or even better - cheese frico !!

Stephane Guion 'Candide'

from: Bourgueil, Loire, France

winemaker(s)/ farmer(s): Stephane Guion

grape(s): Cabernet Franc

facts & random info:

a quote from Chambers (one of my fav wine shops in NYC) "*another beautiful wine from the shy and affable Stéphane Guion who is quietly making some of the best wines in Bourgueil*" and I include it here because it perfectly encompasses Stephane and his wines! He truly is such a lovely human who is making some of the most classic and delicious wines in Bourgueil.

A stone's throw from the banks of the Loire River, Stephane's family has grown vines as part of a polycultural farm - no monoculture here!

Vines are 10-80 years old

Turonien limestone with varied depths of clay topsoil

Grapes are hand-harvested and fermented in tank, cement & very old wood

Aged in a large cave shared with six other families that once served as a historic Resistance hideout during World War II (I really wish you could see this cuz it is unreal!! i've got pics if you ask!)

tasting notes: Deep blackish red color with intense aromatics - think cassis, wild raspberry from that hike you took last year + blackberry, hints of violets and a distinct stony minerality. Spices and woody/cedary notes tame all that fruit and the integrated tannic structure is balanced with fresh, red-fruit acidity.

Age this well and be rewarded by darker fruit and silky tannins!

pairing ideas: cassoulet and crusty bread! any winter stew, really - especially if made in that style (long & slow)

Kansas City BBQ - particularly chicken ... oooo, fried chicken could be good here!!

aged Mimolette