

Tasting Pairs

1. Petit Chablis 2024 Moillard-Grivot \$20

Region: Bourgogne (Burgundy) Grape: Chardonnay

2. Chablis 2022 Sebastien Christophe \$30

Region: Bourgogne (Burgundy)

Appellation Contrôlée: Chablis Grape: Chardonnay

3. 2019 Chateau Panchille Bordeaux Supérieur

Region: Bordeaux

Appellation Contrôlée: Bordeaux Supérieur \$16

Grapes: Merlot, Cabernet Franc (organically grown)

Tasting Notes from the seller: Tasting Notes: The wine comes from Pascal's 55-year old parcels of organically farmed Merlot and Cabernet Franc, planted on slopes of clay-covered gravelly bedrock – an extension of the soils of St. Emilion, which lies just across the Dordogne. ...Saturated, dark garnet color, nearly opaque in the center, with flashes of bright ruby at the edges. The nose unfurls gradually, with aromas of wild blackberries and red raspberry jam, along with suggestions of nutmeg, fresh white tobacco, and roasted chestnuts. On entry the wine is juicy and fresh, building to a rich lingering mid-palate ...black and red fruit that echoes the nose; all lightly seasoned with star anise, black tea, and bittersweet chocolate shavings, and framed in ripe, fine grained, velvety tannins, with dusty minerality and fresh Right Bank acidity that carries the flavors through a long, elegant finish. Drink now–2030.

4. 2020 Costes de Chateau Feret Lambert Bordeaux Supérieur \$15

Region: Bordeaux

Appellation Contrôlée: Bordeaux Supérieur

5. 2021 Terre di Corzano Chianti Fattoria Corzano e Paterno \$20.

Region: Chianti (Tuscany, Italy)

Grapes: 90% Sangiovese and 10% Canaiolo

6. 2014 Steven Kent Armature \$20-\$25

Region: Livermore Valley, California

Grapes: Sangiovese, Barbera

8 years ago, an anonymous taster opined: Really nice, a medium-full bodied wine. Dark fruit and plum, mid oak, light tannins. Drinks well on its own or paired with food. How has it changed and aged since then?