



Château de la Greffière Mâcon La Roche Vineuse 2006 Vieilles Vignes [Mâcon, Burgundy]

I have visited La Roche Vineuse on my various trips to France in the past few years, I have been convinced that the wines from here are some of the most interesting in the Mâcon. Mâcon la Roche Vineuse seem to always feature fresh ripe fruit, and while having bright balancing acidity they also have harmony, rarely are they ever sharp. This makes the wines from here some of the most enjoyable French Chardonnays I know of.

Château de la Greffière makes this Chardonnay according to Peter Weygand's specifications. Peter loves the fruit here, and has worked with Vincent Greuzard to create a wine that would work for all parties. This is a selection of vineyard that is the oldest vines of the Domaine, a total holding of just over 6 acres. They then take the wine and barrel ferment 25% of it, some in new wood, some in previously used, while the other 75% gets stainless steel fermentation. The combination of the two styles has resulted in a wine that gives a better accent on the subtlety of Chardonnay grown in limestone soil, but also showing off the ripe fruit character that is so typical to wines from La Roche Vineuse.

Yet another thing that this wine has going for it is that it comes to us from the 2006 vintage. To understand this vintage in the Mâcon is to put it in perspective, the grapes got ripe, sometimes very ripe but at the same time the fruit harvested was clean, and so are the resulting wines. Little to no excess sugars are clogging the wines and they are harmonious and forward, ready to drink and be enjoyed now. That will be very easy to accomplish with this wine. It is so delicious! It displays every ripe Chardonnay characteristic that we look for, butter, pineapple and banana fruit that is all interlaced and balanced by the gorgeous spicy mineral and floral aromas of marigold and anise. This is a fabulous wine to drink all summer. There is the issue of supply which is limited, so if this strikes you as something you want to drink more of, you'll need to act fast.



You have until the 30th of March, 2008 to order solid cases of either (or both) wine(s) at the special price of

\$183.49 (shipping and handling included).

Better Get Them Before They're All Gone!

It is my sincerest wish that you derive as much pleasure from the consumption of these wines as Table & Vine's staff did from their discovery. I genuinely hope that you are sufficiently pleased with the selections, that your word-of-mouth endorsement of them to your friends and family helps spread the news of the exciting benefits of membership in our **Connoisseurs' Wine Club**.

The next series of selections will be on its way to your home or office on the 15th of May 2008.

To Order Either Selection by the Case...

Name _____

Shipping Address _____

City _____

State _____ Zip _____

Daytime Phone _____

Email _____

Yes, please send me:

__case(s) of **Domaine Grand Nicolet Rasteau 2005 Vieilles Vignes [Rhône Valley]**

__case(s) of **Château de la Greffière Mâcon-la-Roche-Vineuse 2006 Vieilles Vignes [Mâcon, Burgundy]**

**Fill out this form and return it to
Table & Vine • 1119 Riverdale Street, Route 5
West Springfield, MA 01089**





Domaine Grand Nicolet Rasteau 2005 Vieilles Vignes [Rhône Valley]

Rasteau is one of the up and coming appellations of the Rhône Valley; it still carries the Côtes-du-Rhône-Villages label, but will someday have its own AOC. The term Rasteau does carry an appellation for Vin Doux Naturel which are high alcohol sweet wines, but the dry powerful red wines from Rasteau are some of the best values around. We have had a few over the years, they always seem to be drier and more floral than the wines of Gigondas or Vinsobres, but the Rasteau wines do have punch, spicy and intense, these are excellent examples of Grenache based wine that deliver the sticky tannins and bold fruit we want from Rhône wines.

The first Domaine in the town of Rasteau, *Grand Nicolet* was founded in 1926, though the first vines were planted in 1875. Grape growing and supplying to other houses and co-operatives was the major venture of the Domaine until 1999 when Jean-Pierre Bertrand took over the family Domaine and decided to bottle the best of his wines on his own. Consulting oenologist Philippe Cambie was brought in and has helped to solidify the production of very good wines from the gorgeous fruit being grown here.

This is an outstanding example of Rasteau, 90% Grenache is backed up by 10% Syrah, and this wine is very emblematic of the appellation. Forward raspberry fruit has some floral and spice aromas, like black pepper that I'm sure come from the Syrah, the wine also has excellent acidity and good grip, in short it has balance and is a terrific food wine, especially for the grilled Rack of Lamb we have below, the first time you crank up the grill this season, this wine and some Provencal style lamb should be at the table. With only 500 cases imported this is a heck of a wine, that we are pleased to offer to our **Connoisseurs Club**, we could scrape up only 20 cases, so if you like it as much as I do act fast!



Dégustation

the art of tasting food

STONEWALL KITCHEN EST 1991

Stonewall Kitchen's reputation has been built by consistently creating items of the highest quality in the most exciting flavor profiles. Stocking your pantry with these award-winning products lets you prepare incredible dishes with your own fresh ingredients and very little fuss.

The **Mushroom Sage Steak Sauce** adds just the right herbal and snappy edge to marinated and grilled sirloin. Serve with roasted potatoes and fried mushrooms and pour yourself a glass of **Rasteau** from **Grand Nicolet**... enjoy your evening!

With the **Mâcon La Roche Vineuse** from **Greffiere**, marinate salmon steaks in the **Cilantro Lime Dressing** and grill. Serve over steamed rice and fresh Asparagus. Enjoy!



STONEWALL KITCHEN

Cilantro Lime Dressing

Refreshing lime blends with cilantro for a dressing that is ideal for marinating or enhancing simple green salads. Mix with avocados for a wonderful guacamole or toss with pasta, shrimp and vegetable salads.
\$4.99, 11 oz



STONEWALL KITCHEN

Mushroom Sage Steak Sauce

Enhance the flavor of fine cuts of beef with this mellow sauce. Just the right amount of sage brings out the mushroom flavor and creates this perfect complement to grilled steaks. Add to a meatloaf recipe for additional flavor.
\$6.99, 11 oz



The Wines of Weygandt-Metzler

Peter Weygandt is one of America's finest importers of wine. It has been my pleasure to meet with Peter a couple of times and I have been struck not only by the quality of the wines he imports, but also by the gentlemanly way with which Peter carries himself. Soft-spoken, in that sort of elegant way, Peter seems always thoughtful and appreciative of your perspective. Peter combs the lands of France, Germany, Slovenia, New Zealand, Spain, Austria, Italy and Australia in search of gems to bring to America and introduce to us. This edition of our Connoisseurs' Club features two of Peter's wines, both small in production and high in quality! ~Michael J. Quinlan, Jr.

