

SATURDAY NIGHT REDS

- ☐ **2018 Saint-Galet Châteauneuf-du-Pape** \$30
Grenache Syrah
Out of the surplus of wine due to the shutdown in France and the American Tarrifs, comes the Negociant blended CNDP put together for a local importer by Eric Bonnet of Domaine La Bastide Saint Dominique. Rich and earthy at a great price.
- ☐ **2018 Agricola le Vieux Joseph Clos de Cartesan** \$27
Petit rouge, Cornalin, Fumin, Nebbiolo, Barbera e Cilieggiolo
From Valle d'Aosta the Catesan ages 24 months between steel and oak barrels. It expresses a bouquet that smells of small berries, humus and undergrowth, juniper and licorice. The sip is full and of excellent freshness, with strong tannins and a marked mineral savouriness.
- ☐ **2017 Argiano Rosso di Montalcino** \$21
Sangiovese
This is a fragrant Rosso di Montalcino, reminiscent of a pinot, with roasted herbs, cedar, rose petals and tea leaves. The smooth, approachable palate offers fleshy Morello cherry, cranberry and licorice framed by polished tannins.
- ☐ **1997 Chateau Haut-Bergey Pessac Leognan** \$40
Equal parts Cabenet & Merlot
Ready-to-drink Bordeaux. This starts with soft, dusty, earthy tones that continue to open up as the wine gets more air. The color is quite deep and reveals a middle of lively and sweet ranier cherry fruit and a finish showing pronounced minerality.
- ☐ **2019 Pardas Sus Scrofa** \$19
100% Sumoll
Penedès
Sus Scrofa is the latin term for wild boar, an animal that makes its home in the hills of the Alta Penedès. It is also a great example of natural Sumoll, made in concrete tank with about 50% whole-clusters, from 3 parcels of old vines on clay-limestone soils. This is a bright, refreshing red wine shows notes of cherry and pomegranate around a core of limestone minerality. Organic 12% alcohol by volume
- ☐ **2016 Xavier Monnot Maranges 1er Clos de la Fussiere** \$40
Pinot Noir
A lovely bottle of 1er Cru red Burgundy from a monopole vineyard in the oft overlooked QPR village of Maranges. Lovely perfume of blue and black fruits, fresh cut flowers and candied violets leads to a mineral-inflected palate of ripe fruit, sweet spice, and fresh earth. Fine vibrancy gives lift to the complex palate and the firm tannins need only a little time in decanter (or 2-3 years in cellar) to smooth out. 13.5% alcohol by volume. Was \$52, Now \$40

June Saturday Night Madrona Wines Monthly

SATURDAY NIGHT WHITES

- **2019 Corte Sant'Alda Soave** \$22
80% Garganega, 15% Trebbiano di Soave, 5% Chardonnay
A fruity and savory Soave, with mineral character, vinified in steel tanks. On the nose it expresses itself with scents of ripe fruits, aromatic herbs, flowers and almonds. On the palate it is smooth, juicy, fresh, savory and well-balanced. Organic. 12.5% alcohol by volume

- **2018 Lionel Bussy Vieilles Vignes Chablis** \$32
100% Chardonnay
This Chablis has a highly distinctive mineral character due to its cool northerly climate and its highly calcareous soil. The most prized soil in the area is known as Kimmeridgien, and in this wine, the echoes of the soil create a generous, fleshy and lively elixir that displays a beautiful balance of minerality with sea shell aspects, white fruits, peachy punch, and a ghostly elegance on a medium-bodied frame.
13% alcohol by volume

- **2018 Domain Baud Cuvée Flor** \$22
Chardonnay
Côtes du Jura
A distinct Jura Chard with a touch of Flor but little oxidation. White flowers, plums, honey, citrus fruits and even green apples, on the nose. Fresh, well-balanced and enjoyable wine which confirms white flower and citrus fruit notes on the mouth. Nice balance between the fruit and minerals.

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