



**Chaîne des Rôtisseurs
Bailliage of Greater Washington, D.C.**

April 6, 2022

elcielo
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**Charles Heidseick Brut Reserve Rosé, NV
Reims, Champagne, France**

Reception

Charles-Camille Heidsieck founded his eponymous Champagne house in 1851 at the age of 29. The following year, he travelled to the U.S., where Champagne was unknown at the time. He and his Champagne quickly became a fixture of American high society, which dubbed him “Champagne Charlie.”

Under new owners since 2011, this smallest of the Grandes Marques Champagne houses has honed its sourcing of grapes from 120 villages down to 60 of the finest crus. The current *chef de cave*, Cyril Brun, is a native of Aÿ in the heart of the Champagne region and is the fourth generation of his family in the Champagne business. He joined Charles Heidseick after 15 years at Veuve Cliquot.

This evening’s brut rosé is composed of 80% current wines – equal proportions of pinot meunier, chardonnay, and pinot noir – and 20% reserve wines – 50% pinot noir and 50% chardonnay. Each variety is vinified individually in stainless steel vats before blending. The wine is aged for 48 months in the *Crayères*, the winery’s 100-foot-deep chalk cellars that date from the 3rd century.

**Pazo Señoráns Albariño 2020
Rías Baixas, Galicia, Spain**

Canapés

In 1979, husband and wife Marisol Bueno and Javier Mareque purchased Pazo Señoráns, a 16th century estate complete with kiwi orchards and old-vine albariño vineyards near the town of Meis on the Atlantic coast of northwest Spain. Among its numerous outbuildings, the property included the original winery with its stone fermentation tank dating from the estate’s founding. The current winery’s first vintage was in 1989 and it is now led by its founders’ four children.

The albariño grapes for this wine are native to the Galicia region and are cultivated on a pergola system on the property’s 47 acres of vines. Each parcel’s grapes are vinified separately, with fermentation in stainless steel tanks controlled at 61°F. To retain albariño’s bright, fruit character, the winemakers block malolactic fermentation and age the wine on its lees for a minimum of 5 months.

**Domaine Weinbach Riesling Cuvée Colette 2017
Alsace, France**

Colombian Civeche

Domaine Weinbach is named after the little stream that runs through the property, which has been planted with vines since the 9th century. Capuchin friars established a winery on the site in 1612. The Faller brothers acquired the estate in 1898 and it has remained in the family to this day. Since 2016, third-generation owner Catherine Faller has led the domaine with her sons, Eddy and Théo.

Domaine Weinbach began biodynamic viticulture in 1998 and by 2005 all of the estate’s 90 acres were biodynamically managed. The vines for this 100% riesling are over 40 years old and are located at the base of the Schlossberg hill, the first terroir in Alsace to be classified as Grand Cru. The hill’s steep, south-facing slopes provide optimal exposure to the sun, with well-drained soil that warms rapidly – superb conditions for the late-maturing Riesling. After harvesting by hand and fermentation with indigenous yeast, the wine is aged for 8 to 10 months in large old oaks vats, which impart no oak taste. Only 5,089 bottles of this vintage of were produced.

**Paul Hobbs Crossbarn Chardonnay 2019
Sonoma Coast, California**

Seafood

Winemaker Paul Hobbs grew up on a farm in upstate New York and learned the influence of terroir at an early age when his father had him taste apples of the same variety grown in different orchards several miles apart. He earned a Master’s degree in viticulture and enology from the University of California, Davis, in 1978, and after an illustrious winemaking career in California and South America, launched his namesake winery in Sebastopol in Sonoma County California. In 2000, he established Crossbarn winery, named after the barn on his family’s 150-year-old farm.

Hobbs’ early experience with terroir is reflected in his approach to winemaking. For this 100% chardonnay, fruit from diverse vineyards along the cooler western reaches of the Sonoma appellation is harvested by hand at night and each parcel’s grapes are fermented separately in stainless steel and aged on the lees for five months.

Domaine François Mikulski Meursault 2016
Meursault, Burgundy, France

Halibut

Unlike most French winemakers, François Mikulski is not from a winemaking family. His father escaped from occupied Poland to England in 1939, and later moved to Brussels, where François was born. François spent his summers in Burgundy where he worked in his uncle's vineyards, enjoying the agrarian lifestyle and determining that he would become a winemaker himself. He studied viticulture in France and travelled to California and around the world to gain experience. Beginning with plots inherited from his uncle, he and his wife, Marie-Pierre, founded their domaine in Meursault in 1992.

This 100% chardonnay features grapes from vines that average 35 years old from a variety of organically managed parcels covering 21 acres. Each parcel's grapes are vinified individually with natural yeasts and undergo 10 to 12 months of *élevage* in the cellar before being blended – a technique that enables each parcel to impart its distinctive characteristics to the wine. Mikulski limits the use of new oak in the aging to less than 20% to ensure the oak does not mask the full expression of the Burgundian terroirs. Annual production of this wine is about 9,000 bottles.

Domaine Heresztyn-Mazzini Chambolle-Musigny 2012
Côte-de-Nuits, Burgundy, France

Gnocchi

Florence Heresztyn, from Burgundy, and her husband, Simon Mazzini, originally from Champagne, took over the domaine from Florence's parents in 2012 after working at the family vineyard for 10 years. Their estate now includes 14 acres of vineyards spread across the Côte-de-Nuits villages of Gevrey-Chambertin, Morey-Saint-Denis, and Chambolle-Musigny.

The pinot noir grapes for this wine are from the limestone-rich "Aux Échanges" and "Les Bas Doix" plots, which were planted between 1961 and 1999. The grapes were harvested by hand and after a pre-fermentation cold maceration process, fermentation began with the naturally present yeast. The wine matured for 16 to 18 months in oak barrels (30% new) and was bottled on the estate with no fining or filtration. This evening's wine is from the estate's first vintage in 2012 – a year that began with challenging springtime weather conditions that, fortunately, greatly improved in August and until the harvest that began in late September. The harvest was small, leading to fewer than 1,000 bottles of this intense, well-structured wine.

Failla Occidental Ridge Pinot Noir 2019
Sonoma Coast, California

Duck & Lamb

Winemaker Ehren Jordan's career in wine began inauspiciously – working in the stockroom at Bell's Wine Shop in Washington, DC, while a student at George Washington University. But this unlikely introduction to fine wines eventually propelled him to France for viticultural training and then to Napa, where he spent 18 years at Turley Wine Cellars as General Manager and Director of Winemaking. Jordan produced the first Failla wine (named after his eldest daughter's middle name) in 1998 and over the years has expanded his holdings of vineyards along the Sonoma coast.

Failla (pronounced fay-la) is known for its chardonnay, syrah, and especially pinot noir. Jordan has sought out cool-climate pinot noir grapes, including for the Occidental Ridge vineyard, source of this evening's wine. The vineyard sits at 800 feet above sea level and was planted with Dijon clones of pinot noir in 1999. It produced its first wine in 2005. After vinification with native yeast and a malolactic fermentation, this wine was aged on lees for 11 months in 20% new French oak, followed by two additional years in 30% and then 40% new French oak.

Braida Vigna Senz Nome Moscato d'Asti
Piedmont, Italy

Cherry Blossom

The Braida winery was founded by Giacomo Bologna in the village of Rocchetta Tarano in the province of Asti in northwest Italy. Its first harvest was in 1961. The name "Braida" was the nickname of Giacomo's father, Giuseppe. Upon Giacomo's passing in 1990, his children, Giuseppe and Raffaella, took over the company and continue their father's winemaking tradition today.

The Moscato grapes for this wine are from 20-year-old vines grown in south-facing sandy and chalky vineyards in the village of Mango d'Alba, 20 miles southwest of the winery. After the classic winemaking process, a second fermentation of about 20 days occurs at a controlled 39°F and the wine, at 5.5% alcohol, is then aged in the bottle for several weeks.