



L'AVANT-GARDE



Wednesday, June 14, 2023

Welcome

Michel Turgy, Grand Cru Brut Réserve Sélection, Blanc de Blancs, NV
Le Mesnil-sur-Oger, France

Amuse-Bouche

Yellowtail tartar with fresh mint served in egg shell with puff pastry

To Start

Duck foie gras, caramelized beignet with port wine reduction
*Vallein Tercinier, Pineau de Charentes
Chermignac, France*

or

Marinated Scottish salmon, herring-style with warm potatoes
*Domaine Laroche Chablis 1^{er} Cru Les Vaudevay 2020
Chablis, France*

Entrée

French turbot fillet with citrus broth, baby vegetables
*Domaine Graeme et Julie Bott, Crozes-Hermitage 2020
Ampuis, France*

or

Beef matelote with wine, Taggiasche olives, fregola pasta
*Château Phélan Ségur, Saint-Estèphe 2016
Saint-Estèphe, France*

Side dishes for the table

To End

Grand-cru chocolate millefeuille, warm all chocolate custard
*Lustau "Emilín" Moscatel Superior, Solera Reserva, Sherry 30 Year
Jerez de la Frontera, Spain*

or

Large raspberry macaron with vanilla mascarpone cream and raspberry coulis
*Château Laribotte Sauternes 2019
Preignac, France*

Michel Turgy, Grand Cru Brut Réserve Sélection, Blanc de Blancs, NV Le Mesnil-sur-Oger, France

The Turgy family has grown and harvested chardonnay grapes for more than 130 years. This evening's Réserve Sélection Champagne is 100% hand-harvested chardonnay from Grand Cru parcels in and around Le Mesnil-sur-Oger that feature pure chalk soil. The grapes are pressed on an old-fashioned wooden upright press and fermented with indigenous yeast in stainless steel, followed by malolactic fermentation. It incorporates 30% reserve wine from cellars that store nearly two decades of such wines and is aged for three years in the bottle.

Vallein Tercinier, Pineau de Charentes Chermignac, France

According to legend, during the harvest of 1589, a winemaker accidentally added grape must to a barrel that he believed was empty but in fact contained eau de vie. The mixture was returned to the cellars for fermentation. A few years later, the barrel was retrieved and discovered to contain Pineau de Charentes – the drink that is now associated with the region. The Tercinier family has been producing wine in Chermignac, in the Cognac region of western France, for five generations. Their pineau is a blend of 75% Cognac from ugni blanc (also known as trebbiano) grapes and 25% fresh montils grape juice, aged for 3 years in oak barrels.

Domaine Laroche Chablis 1^{er} Cru Les Vaudevay 2020 Chablis, France

Domaine Laroche was founded in 1850 by Jean Victor Laroche, a vineyard laborer and now encompasses 220 acres of vineyards across the Chablis region. All boast the unique Kimmeridgian soil that contains the ample limestone that imparts the distinctive mineral characteristics for which Chablis wines known and admired. The Premier Cru parcels of Vaudevay are in a cool and narrow valley and enjoy sun from early morning to mid-afternoon, encouraging slow ripening that concentrates the chardonnay grapes' aromas and acidity. Fermentation is in French oak barrels and the wine is aged for 9 months on fine lees.

Domaine Graeme et Julie Bott, Crozes-Hermitage 2020 Ampuis, France

Julie Bott was born in the northern Rhône valley while Graeme Bott is from New Zealand and moved to the region in 2010 to further his winemaking career. The couple met working at Domaine Ogier in the Côte-Rôtie. After purchasing their first house, they discovered its garden was in the prime Condrieu AOC. The couple began their domaine from scratch and now own 17 acres of vines spread across the Côte Rôtie, Condrieu, St Joseph, and little-known Seyssuel appellations. Their first vintage was in 2016 and today they produce nuanced and complex examples of the Crozes-Hermitage appellation. Tonight's wine is 80% roussanne and 20% marsanne and is aged for 9 months in French oak.

Château Phélan Ségur, Saint-Estèphe 2016 Saint-Estèphe, France

Founded by Irish wine merchant Bernard O'Phelan in the late 18th century, Château Phélan Ségur encompasses 173 acres across four diverse parcels in the northernmost appellation of the Médoc region. With vines averaging 35 years old (some up to 70) Château Phélan Ségur's wines are known for their aging potential. Although proximity to the Bay of Biscay moderates the climate, 2016 had a particularly dry summer, but a mid-September storm provided the water needed for the grapes to fully ripen. Hot days and cool nights – excellent conditions for the Saint-Estèphe appellation – brought out good acidity and aroma in the grapes in time for an early- to mid-October harvest. Tonight's 2016 vintage is 53% cabernet sauvignon and 47% merlot.

Lustau "Emilín" Moscatel Superior, Solera Reserva, Sherry 30 Year Jerez de la Frontera, Spain

The 100% muscatel grapes for this sherry were grown in the sandy soil of the "Las Cruces" vineyard near Chipionam, on Spain's Atlantic coast. To maximize sweetness, the overripe grapes are often dried in the sun for up to three weeks. The wine is blended using the solera system – fractional blending in which younger wine is blended with older wine to ensure a consistent product from year to year. The younger wine refreshes and awakens the older wine, while the older wine enhances the depth and quality of the younger vintages.

Château Laribotte Sauternes 2019 Preignac, France

The Château dates from the French revolution and has been a family property since 1855. Located 25 miles south of the city of Bordeaux, the estate's 37 acres of clay and gravelly soil are planted only with noble grape varieties: 90% semillon, 8% sauvignon blanc, and 2% muscadelle. As the Ciron river flows through the Landes forest in the Sauternes appellation, it brings humidity, and in the fall, morning fog. These mists promote the development of the Botrytis Cinerea fungus, commonly known as "noble rot." The fungus concentrates the sugars in the grapes, leading to the wine known for its complex balance of sweetness and acidity.