



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## March 15, 2019 – April 14, 2019

### Provence in White, Pink, Red and Big Papi

It is late winter, almost spring. It could be sunny and bright. It could be rainy and cold. We could have a major snowstorm. The Southern Rhone and Provence will always have something for all four seasons, even if they all occur during the next 30-day period in New England.

#### From the Well



**2016 Cotes du Rhone Blanc 'Artesis' (Ogier)**  
**Sale Price \$14.99 – \$152.90 case of twelve**

The fresh, peachy 2016 white from Ogier is an ideal accompaniment for a seafood stew alongside a boatload of garlicky aioli, crusty bread, and a goat's milk cheese.

#### Bandol

**2015 Bandol (Gros' Noré)**  
**Sale Price \$39.99 – \$407.90 case of twelve**

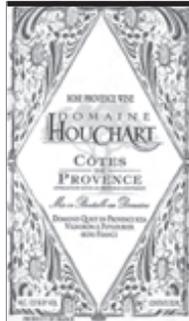
In *The Wines of France*, Jacqueline Friedrich evocatively writes that "Alain Pascal makes full-bodied, dark reds that are smooth and balanced and seem to have swallowed the southern sun." Alain, the son of a very impressively sized father named Honoré, named his estate Gros' Noré in his honor. In Bandol the Mourvèdre grape takes center stage, and only a skilled grape grower can tame this tannic grape. The 2015 Gros' Noré is deep and rich with amazing scents of olives and herbs suffused with dark fruits and tenderly ripe tannins. This is as big as its namesake, but will be a graceful match with a seared tuna steak served on a bed of chard.



#### Gigondas

**2016 Gigondas (Domaine La Font de Notre Dame)**  
**Sale Price \$24.99 – \$254.90 case of twelve**

Searching for something from the Rhone that is decidedly better than a simple Cotes du Rhone, but not as expensive as a Châteauneuf-du-Pape? Follow your nose to the terrific La Font de Notre Dame Gigondas. Even as prices of Gigondas have gone up, the Roux brothers keep their wine among the affordable. This big yet balanced Grenache-based red will be perfect for a flash-seared leg of lamb steak with rosemary, thyme, and roasted potatoes.



#### Back in Pink

**2018 Cotes de Provence Rosé (Houchart)**  
**Sale Price \$13.99 – \$142.70 case of twelve**

The rosé season has now officially begun: Houchart is in the house. This ever popular Provençal pink wine is at its freshest and liveliest. There's a pretty bouquet of flowers on the nose, a bushel of ripe fruit on the palate, and a pleasingly long, dry finish.

#### Cairanne

**2016 Cairanne 'Vieilles Vignes' (Domaine Alary)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

This is not the least expensive nor the most expensive of Domaine Alary's wines, but it is the one that pleases us the most. The 2016 exemplifies the house style with its generous inky black fruits, gentle spice, and ample body. Fantastic with a red-wine-braised beef stew.



#### Châteauneuf-du-Pape

**2016 Châteauneuf-du-Pape 'Cuvée Girard' (Raymond Usseglio & Fils)**

**Sale Price \$49.99 – \$509.90 case of twelve**



The Châteauneuf-du-Papes of Raymond Usseglio are not for the timid. His wines have garnered comparisons to Pegau and Bonneau, two producers who push the limits of ripeness within the Grenache grape. The Cuvée Girard is a sleeping giant, but with a long, hard decant, it will rise to deliver a sturdy and generous blend of flavor. Smoked game and herbal garrigue flavors dominate, while traces of dark plum and black cherry linger beneath. This will be better next winter or even ten winters from now, but today it is meant to be savored on its own with charcuterie and some super ripe, runny cheeses.

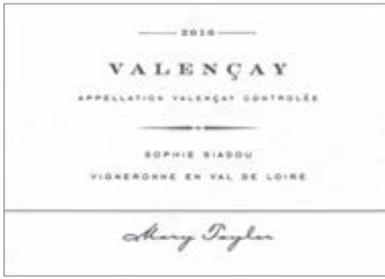
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## Sophie of Valençay

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### 2016 Valençay Rouge (Mary Taylor/Sophie Siadou)

Sale Price \$14.99 – \$152.90 case of twelve



As we approach peak season for the famed Valençay cheese, the ash-covered pyramid-shaped goat cheese from the Loire, we ask ourselves: what better time to introduce a new wine from Valençay? Mary Taylor is a negociant who curates wines

from France and Portugal. Her red Loire offering is this blend of equal parts Gamay, Côt (Malbec), and Pinot Noir made by Sophie Siadou. With an enticing peppery spice aroma, delightful fresh raspberry and cherry fruit, and low alcohol (12.5%), this light red is the perfect candidate for a modest chill on warm sunny days. Served at any temperature though, it's a fine choice for a picnic with cold leftover roast chicken and, of course, some fresh goat cheese.

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## Chianti Classico by Township

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### 2015 Chianti Classico (Lecci e Brocchi)

Sale Price \$19.99 – \$203.90 case of twelve

Even though Chianti Classico is a unified region by virtue of its Denominazione di Origine Controllata e Garantita (the highest standard given to Italian wine), it is also split into nine different townships. For instance, Radda is the highest in elevation and Gaiole has a particularly stony tufa soil. Our latest Classico crush comes from Castelnuovo Berardenga, the southernmost zone. This township is a stone's throw from Siena and a slingshot away from Montalcino. Lecci e Brocchi's 2015 Chianti is a darkly fruited Sangiovese. It has fresh cherry fruit and dry, concentrated flavors of juniper and rosemary. The finish is spicy and long. This deep, substantial Chianti is perfect for a ragù of boar or a roast of lamb.



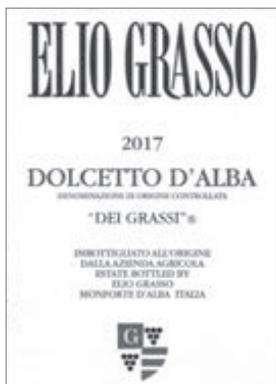
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## Dei Grassi

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### 2017 Dolcetto d'Alba 'Dei Grassi' (Elio Grasso)

Sale Price \$17.99 – \$183.50 case of twelve



As we have written before, Dolcetto is one of the most charming and versatile red wines. In Piedmont, there are not really any big brands. Most wines come from family wineries and production is modest. So, when we taste a good Dolcetto, we leap. Elio Grasso's 2017 has the lovely purple color of Dolcetto, with juicy plum fruit and finely layered tannin. Perfect for a gratin of cauliflower and a side of wilted, tossed radicchio.

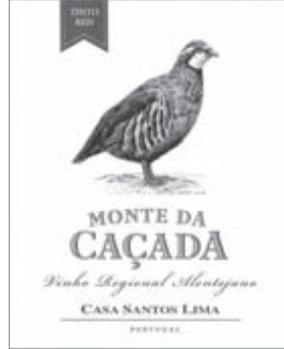
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## Alentejano

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### 2016 Alentejano 'Monte da Caçada' (Casa Santos Lima)

Sale Price \$11.99 – \$122.30 case of twelve



When an unseasonably cool night predictably hits this time of year, or a juicy cheeseburger is what's for dinner, this is the deep dark red to cozy up with. The Monte da Caçada is a blend of Touriga Nacional, Alicante Bouschet, and Syrah from the Alentejo, a region that encompasses the southern third of Portugal and has been vital to the development of Portugal's wine industry. Despite our

market being flooded with Portuguese 'value wines' there are still well-made and balanced gems to be found such as this one.

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## Scharzhofberger

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### 2015 Scharzhofberger Riesling Kabinett

(Von Kesselstatt)

Sale Price \$15.99 – \$163.10 case of twelve

To some, Scharzhofberger is the greatest vineyard in the Mosel. Steep, loaded with slate, and perfectly exposed, this is a heavenly slice of Riesling. We sold this vintage before for \$17.99, but the wholesaler 'lost' a pile in their warehouse and

we grabbed more at this lower price. Von Kesselstatt's 2015 is gorgeous, showing gentle early-maturing floral aromas and flinty flavors that sing. It's all about slate, gorgeous slate, apples, perfect apples, and minerality, precious minerality. This is a dry-styled Kabinett that will stand up to spicy seafood and noodles.



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## Major Muscadet

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### 2017 Muscadet Sèvre et Maine 'Clos des Allées'

(Luneau-Papin)

Sale Price \$17.99 – \$183.50 case of twelve

The Loire valley family Domaine Luneau-Papin makes only single-vineyard Muscadet of superb quality. If they were a small producer in Chablis, we would be talking about their well known Premier Cru vineyards, steep prices, and small allocations. It is not a stretch to call their wines Burgundian – after all, the Muscadet grape is the Melon de Bourgogne. Their 2017 old vine Clos des Allées digs deep into the mica schist soil to extract a fascinating vein of minerality, surprisingly springy weight, and a finish that lacks for nothing. Have this with a shellfish risotto or a simple broiled sole dish.



## Umbrian Grechetto

2017 Grechetto (Moretti Omero)  
Sale Price \$11.99 – \$122.30 case of twelve

It's always exciting to welcome a new wine to our shelves that is at once delicious and organic and at a great price. The Grechetto from Moretti Omero is one of those wines. It's also a white wine from Umbria that's not yet another Orvieto. It's expansive, with ripe yellow plums, almonds, and a compelling bittersweet dry finish. Located near Montefalco, Moretti Omero is a working organic farm recognized both for their wine and for olive oils. When Omero took over his family's vineyards, he switched to organic viticulture, and in 1992 he received the second ever organic certification for a winery in Umbria. His daughter continues the practices he started of low intervention in the vineyards and in the cellar. The wine is best enjoyed after a 10 minute recovery from the chill of the fridge. As you wait for it to warm up, you can ponder the quote from *The Odyssey* on the label. (As Omero is the Italian equivalent of Homer, it's a charming nod.) Then enjoy with seared scallops or even sushi.



## Listen to the Mauzac

2016 Limoux Blanc 'Occitania' (Château Rives-Blanques)  
Sale Price \$17.99 – \$183.50 case of twelve

Mauzac is the traditional grape of Limoux in the Languedoc region of France. Though Limoux is most famous for the sparkling Blanquette de Limoux (Blanquette being the local nickname



for Mauzac), a recent visit to Château Rives-Blanques had us impressed with their still representation of the grape. Cooler than the rest of the Languedoc due to its elevation and the Atlantic influence from the west, Limoux's whites are characteristically taut and fresh,

with Mauzac in particular boasting zesty acidity. Rives-Blanques' 100% Mauzac is bright and grassy, with tart quince and green apple flavors. A honeyed creaminess on the mid-palate gives way to a pleasantly tangy, salty, and slightly bitter finish with good persistence. Pair with stuffed clams.

## Vino Nobile

2015 Vino Nobile di Montepulciano (Dei)  
Sale Price \$27.99 – \$285.50 case of twelve

The 2015 Vino Nobile di Montepulciano from Dei elicits a big 'yes' the moment the aroma smacks your nose. What follows is wonderfully predictable. This is a big, balanced red with rock-infused cherry fruit and a finish with three operatic encores. Half bottles also available.



## Specialty Foods

### Give Up The Funk

Consider Bardwell Farm Slyboro \$28.99 per lb  
(Regular Price \$31.99)

St. Mang Limburger \$5.99 per piece  
(Regular Price \$6.99)

Arethusa Farm Diva \$21.99 per lb  
(Regular Price \$23.99)

E. Graindorge Pont L'Eveque \$11.99 per piece  
(Regular Price \$12.99)

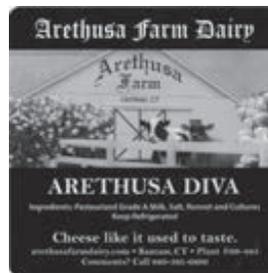
We all know that funky cheese smell when it wafts across our nose, and recognize it with a mix of pleasure and intimidation. These intriguingly "stinky" cheeses are part of a broad family called washed rinds. The exteriors of these cheeses are washed throughout the aging process with a brine (and occasionally with beer or brandy) to promote the growth

of one particular type of bacteria. The result is a bold flavor and distinctively pungent aroma. This month we celebrate the funky side of cheese with a selection of washed rinds for the adventurous eater in all of us!



Slyboro is a semi-soft cheese made from raw goats milk. It is slightly sweet and fruity and would pair well with a crisp pilsner.

Limburger, the proverbial "stinky" cheese, has a semi-soft texture and a flavor that becomes more intense with age. Although delicious on its own, it is often garnished with mustard and raw onion.



Diva (produced by Arethusa Farm in Connecticut) has a bold and tangy flavor combined with a sweet and gooey interior.

Hailing from north-western France, Pont L'Eveque can trace its ancestry back to 1263 AD. This cheese is pungent and nutty, with subtle notes of grass.



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## Wines of the Month — March 15, 2019 through April 14, 2019

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### 2017 Douro (Castello d'Alba)

**Sale Price \$7.99 – \$86.29 case of twelve**

We have noticed that normally big Douro reds have become fresher and livelier. The 2017 Castello d'Alba is a finely balanced red with fresh berry fruit and a brisk finish.

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### 2017 Vinho Verde (Muralhas de Monção)

**Sale Price \$7.99 – \$86.29 case of twelve**

Muralhas de Monção is a fantastic value in varietal Alvarinho in the form of Vinho Verde. This decidedly dry and barely fizzy white delivers long, delicious flavor with its gingery apricot fruit.

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### 2016 Vaucluse Grenache (André Brunel)

**Sale Price \$8.99 – \$97.09 case of twelve**

This is an amazingly good bottle of Southern French Grenache. Not surprising that it comes from André Brunel, whose Rhone wines command lofty prices. This charming 2016 has fruit, spice, and an earthy, dry finish.

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### 2017 Friulano 'Frico' (Scarpetta)

**Sale Price \$9.99 – \$107.89 case of twelve**

The region is Friuli, prime territory for white Italian grapes. This great grape is Friulano (once called Tocai Friulano). The 2017 Frico is fresh and aromatic, with flavors of plum and white pepper.

