



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

(617) 623-8656

October 18, 2023 – November 14, 2023

Vive La France

Our cooking changes with the seasons and so do our wine recommendations. Here we lead off with six French wines that will match well with the braised and roasted foods of the harvest season.

Mâcon

2022 Mâcon-Péronne (Maison Matisco)
Sale Price \$17.99 – \$183.50 case of twelve

Maison Matisco is our new go-to affordable and organic French Chardonnay. They appear to prefer late-harvested grapes, giving a full-bodied white with rich fruit flavors. Try this with pork roast, sautéed apples, and butternut purée.



The Little Bear

2022 Vin de France ‘Cuvée Le Petit Oursan’ (Jean & Jean-Paul Versino)
Sale Price \$14.99 – \$152.90 case of twelve

Domaine Bois de Boursan has been making very traditional Châteauneuf-du-Pape wines since the 1950s, but they recently purchased a small plot of land outside the appellation confines near the town of Jonquières. This is the home of Le Petit Oursan. The climate here is slightly cooler, which helps maintain fresh acidity in the wines. All work in the vineyard is organic and very hands-on. All work in the cellar is very hands-off. The blend is mostly Grenache with small amounts of Syrah and Merlot, and the result is a juicy and lively plum and cherry-scented dry red. Perfect for an autumnal roasted chicken.



Hautes Côtes

2019 Bourgogne Hautes Côtes de Nuits (Les Domaines de la Tassée d’Or)
Sale Price \$21.99 – \$224.30 case of twelve

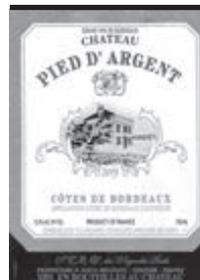


Affordable and mature red Burgundies are few and far between, so we suggest you take a serious look at this 2019. La Tassée d’Or’s Pinot Noir from higher-elevation vineyards on the Côtes de Nuits is an earthy, dry red with a fine balance of subtle fruit and gripping tannins. This is a fabulous red for a duck dinner or a long-braised beef dish with carrots.

Aged Bourgueil

2014 Bourgueil ‘Cuvée Prestige’ (Lamé-Delisle-Boucard)
Sale Price \$19.99 – \$203.90 case of twelve

The current vintage of the L-D-B Cuvée Prestige is 2018 and the price has crept up to (*egads!*) \$15.99. We joke because this has long been a great value in Loire Valley Cabernet Franc, a category that we promote as often as is reasonable. When we’re not selling you on the value of Chinon or Saumur-Champigny, we always return to this lovely Bourgueil. Fortunately, we ordered more 2014, one of our favorite vintages, months ago. At almost ten years of age this is an aromatic beauty with sandalwood and allspice. The fruit is fading but has been replaced with a leafy, autumnal, and earthy dry finish. A lovely red with salmon, spinach, and lentils.



Côtes de Bordeaux

2019 Côtes de Bordeaux (Château Pied d’Argent)
Sale Price \$14.99 – \$152.90 case of twelve

Given the prices of classed growth Bordeaux, there will always be an issue of affordability in the region. We are here to remind customers that Bordeaux is an enormous winegrowing region with wines in all price ranges. Basic Bordeaux rouge can be a pleasant wine for around ten dollars. Cru Bourgeois Médocs are wonderful for around twenty-five dollars. The sweet spot in the middle is Côtes de Bordeaux. The 2019 from Pied d’Argent affirms this with a smooth, ready-to-drink, dry red with an authoritative stamp of structured Bordeaux authenticity.

Rive Gauche

2021 Chinon Blanc ‘Rive Gauche’ (Marc Plouzeau)
Sale Price \$19.99 – \$203.90 case of twelve

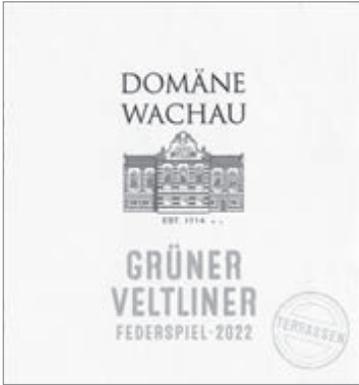
The Loire Valley appellation of Chinon actually straddles the Vienne river. Many of the best producers have vineyards on the northern Rive Droite. The Plouzeau family has made their name rediscovering old vineyards on the southern side of the Vienne. Their rare white Chinon, produced from Chenin Blanc on the Rive Gauche, is an intense mineral and dry delight. A great white for crab and lobster.



Global Grüner

2022 Grüner Veltliner Federspiel Terrassen (Domäne Wachau)

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



Austrian wine has been on an impressive upward qualitative rise in the last two decades. Blessed with outstanding vineyards and the Grüner Veltliner grape variety, its versatile wines are delightful with light, fresh, and spicy foods from all over the world. The Wachau is one of the world's best areas for white wines

and many of the wines are priced accordingly. Fortunately, Domäne Wachau is a cooperative winery producing affordable and delicious whites. Our mainstay is their Federspiel Terrassen, a hand-harvested Grüner made from terraced vineyard sites throughout the Wachau. This medium-weight dry white has tropical fruit flavors and a crisp, peppery finish. Of course it will complement schnitzel and salad, but it's also a great pairing for sushi, spring rolls, and all kinds of noodles.

Montepulciano, the Place

2020 Rosso di Montepulciano (Poderi Sanguineto I e II) Sale Price \$24.99 – \$254.90 case of twelve

In Tuscany, Montepulciano is the name of a lovely hillside village surrounded by cypress-lined roads and vineyards of Sangiovese. Our favorite Montepulciano comes from Sanguineto. This is a traditional producer whose timeless wines are ideal with roasted meats and hearty bean dishes.



We have now cleaned out the wholesaler's supply of this 2020 Rosso in addition to last month's 2019 Vino Nobile from Sanguineto, and we have reduced the price by a few dollars. This is simply a fabulous Tuscan wine.

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Montepulciano, the Grape

2021 Montepulciano d'Abruzzo (Pietrame) Sale Price \$11.99 – \$122.30 case of twelve

Abruzzo is a mountainous region in central Italy. The food is hearty and dense, and the red wines made from the Montepulciano grape variety match the food. Pietrame is a full and lively Montepulciano d'Abruzzo. Its plum and berry fruit, crisp balance, and spicy finish are perfect for a hearty lamb stew and multiple varieties of spicy pasta sauce.



Krätos



2022 Cilento Fiano 'Krätos' (Luigi Maffini) Sale Price \$21.99 – \$224.30 case of twelve

Luigi Maffini's southern Campanian wines are eye-openers. His Krätos, made from

the ancient Fiano grape, is an intense dry white with beeswax and honeysuckle aromas, apricot fruit, and a bone-dry finish. Great with a whole roasted branzino stuffed with fennel.

Monte Vulture

2021 Aglianico del Vulture (Grifalco) Sale Price \$19.99 – \$203.90 case of twelve

It has long been said that the three great red grapes of Italy are Nebbiolo, Sangiovese, and Aglianico. Of these, Aglianico is by far the least known, and fine examples from Basilicata's Monte Vulture can be incredible values. Grifalco's best wines come from high-elevation vineyards in the villages of Venosa, Maschito, and Forenza. This 2021 bottling is a blend from the three villages, with a seamless mix of fresh berry fruit, striking minerality, and an elegant, dry finish. Have this with a spicy pasta dish and broccolini.



Greater Grigio

2022 Friuli Pinot Grigio (Cantina Produttori Cormòns)
Sale Price \$12.99 – \$132.50 case of twelve



Pinot Grigio has long been an inexpensive go-to wine for those looking for an easygoing light white. Yet for just a dollar or two more there is this fuller, rounder, and nuttier Grigio from the Cantina in Cormòns, a village in northeast Italy near the Slovenian border. This

hilly part of Friuli, which receives regular cooling breezes, is a treasured area for a variety of white grapes, and the Pinot Grigios made here are among the best in Italy.

Canary Blanco

2022 Islas Canarias Blanco (Tajinaste)
Sale Price \$24.99 – \$254.90 case of twelve

The winery Tajinaste is named for a flower that grows on Tenerife, one of Spain's Canary Islands. This volcanic Atlantic archipelago is closer to North Africa than it is to mainland Spain.

Tajinaste's dry white is made mostly from Listan Blanco with a splash of Albillo Criollo. The aromas

and flavors are a mix of the minerally volcanic soils and exotic fruit. A fine match with roasted fish on a bed of potato and leek.



Specialty Foods

Wake Up Sheeple!



Pecora Rossa \$22 per lb (Regularly \$32 per lb)

Caseificio dell'Alta Langa – Bosia, Italy

Pecora Rossa is a beautiful sheep's milk cheese from northern Italy. It's very soft and silky with a delicate barnyard aroma and notes of sweet cream and hay. It has been one of our favorite cheeses here at the Wine Cask for some time, and this month we are very excited to be able to promote this fine cheese at an incredible price.

Roquefort AOP \$26 per lb

Gabriel Coulet – Roquefort-sul-Soulzon, France

Roquefort is one of a small handful of the world's most famous sheep's milk cheeses. Very few cheeses cast a shadow so large; in this case the entire family of blue cheeses is defined by the mold that bears its name, *Penicillium roqueforti*. This raw, sheep's milk cheese is creamy and barnyardy, with an intense spicy flavor of blue mold. Save it for dessert and serve with honey and fresh sliced pears.

Manchego PDO Semi-Curado \$28 per lb

Dehesa de los Llanos – Albacete, Spain

A deluge of mass-produced, factory Manchego in the United States has made it harder and harder to parse out the truly exceptional artisan cheesemakers. That's why we now only carry one Manchego producer, Dehesa de los Llanos. This award-winning farmstead cheesemaker only uses milk from their own herd of sheep that are fed entirely with vegetation grown on the estate. Don't look for that brown wax coating here, this cheese has an all-natural rind that allows for more complex flavors to develop during aging.

Ossau-Iraty AOP \$28 per lb

Agour – Helette, France

This Ossau is made with 100% Black-Head Manech milk. These are true Alpine sheep (with a rugged appearance to match), and this cheese really highlights the milk's quality and character. True to the style, this has a semi-firm texture and is slightly sweet and earthy but also rich and bold. Amongst the different Ossau-Iraty cheeses we've tried, this one stands out due to its intensity, richness, and persistent finish. This is not a beginner's Ossau-Iraty, but we think it's worth it.

The Wine and Cheese Cask

407 Washington Street

Somerville, Massachusetts 02143

email: wine@thewineandcheesecask.com

phone: (617) 623-8656

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Wines of the Month — October 18, 2023 through November 14, 2023

2021 Coteaux de Béziers Blanc

(Domaine Preignes le Vieux)

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

This crisp, dry white blend from the Languedoc is a fine match with seafood stews and braised chicken.

2020 Barbera d'Asti (Ricozza)

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

Here's an old school Piemontese Barbera with bright fruit and a zesty, spicy finish. Great for pasta with a flavorful ragù.

2021 Campo de Borja Garnacha (Borsao)

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

Borsao is one of the great values in Garnacha. This Aragonese winery produces a juicy and delightfully fruity red for savory bean dishes.

2021 Mendoza Bonarda (Colonia las Liebres)

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

This cherry-scented surprise is an Italian-influenced Argentine red. Have this with mushrooms and rice.

