

Featured Flight of the Month
The Battle of Burgundy
\$40 Wine Flight & \$20 Cheese Pairing
UNOAKED VS OAKED

2018 CHARDONNAY 1ER CRU, DOMAINE 47° N 3° E
BEAUROY, CHABLIS, BURGUNDY
\$22|\$79



Guillaume Michaut has been surrounded by vineyards and the history of Chablis since childhood. His grandfather was an early believer in the wines of Chablis and worked proudly to expand the Chablis appellation to his village of Beines and beyond. By the 1960s, he was able to pass a rather large holding of vineyards down to his sons. As a teenager, Guillaume worked alongside his father and uncles in the vineyards and joined the family domaine in 2004. However, after his father passed away, Guillaume realized that his vision was starkly different from that of his uncles, and decided to set out on his own with his small share of family vines in 2018.

In the cellar, all wines are vinified with native yeasts and aged without sulfur, though a small amount is always added at bottling. The Chablis is vinified and aged entirely in stainless steel tanks. He produces two Premier Cru wines from Beauroy and Côte de Savant. Fruit for these cuvées comes from the exact same vineyard, which can be labeled as Beauroy *or* Côte de Savant. Beauroy is aged in stainless steel, while the Côte de Savant is fermented and aged in 500 liter demi-muid.

Michaut's 0.6 hectare parcel of Beauroy is located just outside his hometown of Beines, across from the reservoir his grandfather helped create in the 1979. Beauroy stretches quite a ways from Beine towards Chablis, and Michaut's vines are in a lieu-dit within Beauroy called Côte de Savant (translates to wise-man's hill). Michaut produces two wines from this same parcel. Like all of Michaut's wines, this cuvée is vinified with native yeasts. Beauroy is fermented and aged in stainless steel tanks, while Côte de Savant is vinified and aged in 500 L oak demi-muids.

paired perfectly with
MELINDA MAE FROM MYSTIC CHEESE COMPANY
CONNECTICUT, USA

Melinda Mae's bright white rind encases a soft, brie-like paste that smells of butter, milk, must, and fungi. The interior paste has a buttery, nutty tang, while a musty umami flavor emerges closer to the rind. Pasteurized cow's milk.

2019 CHARDONNAY 1ER CRU, DOMAINE 47° N 3° E
CÔTE DE SAVANT, CHABLIS, BURGUNDY
\$25|\$90



Steely in the glass with green and yellow flecks, this thought-provoking white leads with cut metal (steel?), chalk, iodine, sea-spray and oyster water on the nose. With more air, citrus blossoms, sweet Meyer lemon, crisp nectarine, lime zest and soft cheese appear. The wine is fermented in 500L oak barrels and this adds a richness and creaminess to the mid-palate that balances the savory mineral, steel and ocean flavors. The palate is young and tense but full of depth and complexity driven by flavors of the soil with just ripe citrus and stone fruits.

paired perfectly with
TOMA DE CAPRA FROM CASEIFICIO DELL'ALTA LANGA
PIEDMONT, ITALY

Toma, or goat, has an Intense flavor, sharp and salty with pleasantly spice aroma. Pasteurized aged hard goat milk's cheese.

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DESTEMMED VS INCLUSION

2019 PINOT NOIR, DOMAINE LARUE
\$23|\$N/A



In 1946, Guy Larue founded his family's estate in the small hamlet of Gamay, in Saint-Aubin, located just behind the famed Montrachet and Chevalier-Montrachet slope. The limestone-rich soils here, combined with varying grades of slope and elevations ranging from 800 to 1200 feet, provide the Larues with a truly magical diversity within Saint-Aubin, one of the under-rated gems of Burgundy. Wines from Larue possess purity, energy, and an invariable minerality derived from the predominant limestone soils of this appellation.

Bourgogne Pinot Noir 2019 is a red wine from Burgundy produced by Domaine Larue. It is made from Pinot Noir grapes from old vines located in the climat of "Fontaine Sot", in the regional and communal appellation area of Chassagne-Montrachet.

The parcels are south-facing at an altitude of 200 metres and lie flat on a deep clay-limestone soil. After three to five days of cold maceration, alcoholic fermentation begins for about 15 days, followed by aging in used oak barrels. After aging for 10 months, the wine is refined and bottled after a light filtration.

This Bourgogne Pinot Noir 2019 shows an intense ruby red color in the glass, on the nose it expresses fruity aromas of blackberries and small bramble fruits. The sip is medium-bodied and characterized by silky tannins that enhance the appeal of Pinot Noir.

paired perfectly with
SECRET DE COMPOSTELLE
BASQUE, FRANCE

Named after after an old passage between the Spanish and French Basque regions where pilgrims moved freely trading recipes and information, Secret De Compostelle is a raw sheep's milk cheese from the Basque country in France. Aged for eight months, it has a natural rind and is firm inside. This cheese has a silky texture and is full of sweet and savory flavors that blend with notes of cream, nuts, mushrooms, and olives. Raw sheep's milk.

2018 PINOT NOIR, DOMAINE ROUGEOT
\$29|\$N/A



The "Les Lameroses" vineyard is located in the south of Meursault and covers 1.5 hectares on rich marl soils. The grapes are harvested by hand and sorted again at the winery on two sorting tables. The unstrained grapes go through a 15-18 day maceration with daily pumping over and racking once or twice. This is followed by the blending of free-run juice, pressed juice and a maximum of lees into Burgundian barriques, where the wine undergoes malolactic fermentation and matures for 18 months.

Super juicy, joyful and uncomplicated, Les Lamroses proves brilliantly what Burgundies far away from the Grand Crus once were before international speculators discovered the region for themselves. An open-hearted, fruity, pithy drink with a clear character of origin and a distinctive, partly rustic charm that harmonises perfectly with the earthy cuisine of the region. Juicy with silky tannins, it is accessible and expands quickly in the glass. A Burgundy that is a pleasure to drink in large gulps until the Grand Crus in the cellar have finally reached drinking maturity.

paired perfectly with
LE CARRÉ DU PÈRE ANTOINE
ALSACE, FRANCE

This cheese is from a town called Vergaville in the Moselle area of Lorraine, bordering on Germany and Luxembourg. It is a pasteurized cow's milk cheese with a washed rind with a white bloom. In this case, it is washed in an eau de vie made from mirabelle plums.