

ORIGINAL WINE CLUB

October 2020



2018 Lionel Gosseaume Sauvignon Blanc Touraine - Loire, France



Stretching east along the steep banks of the Loire River, Touraine is a major part of the Middle Loire. Soil variations of clay, sand, tuffeau and gravel throughout its subregions support both white and red varieties.

Lionel Gosseaume is the son and grandson of winegrowers. He grew up in his family's vineyard, but spent most of his adult life as far away from the vines as possible. In 2007 the call of the vines proved too strong and he returned home and acquired his own 22 acre vineyard from his father's friend, Jean-Claude. Jean-Claude lived for his vines and he still works in the vineyard today, teaching Lionel what he has learned in a lifetime in winemaking. To make lovely wine, you naturally have to manage the wine-making process, but first you need to know every acre of your vines so you can grow wonderful grapes. The vineyard is located halfway between the famous Châteaux of Chambord and Chenonceaux, in the AOC Touraine. It is planted mainly with the aromatic grape, Sauvignon Blanc (75% of the vines) and with the fruity red grape Gamay (20%). But it also includes two very rare white varieties: Mesliers Saint François and Menu-Pineau, which had almost disappeared from France.

Medium bodied, bright and fresh with aromas of ripe fruit, herbs and intense, exotic fruit flavors with distinct minerality and refreshing acidity. Serve with seafood, chicken and goat cheese. Drink now.

Notes from www.wine.com & www.wine-searcher.com

"The fruitiness of this wine has been retained and even enhanced after a year. Now properly in balance, the acidity, gooseberry and herbal flavors have gained richness plus a touch of yellow fruits." **Wine Enthusiast 88 points.**

Bacon-Goat Cheese Jalapeño Poppers

Salty bacon, rich goat cheese, savory-sweet jelly, and roasted jalapeño--it takes teamwork to make the dream work. If you already have the grill going, these dreamy little bites are equally easy to cook outdoors.

Ingredients:

2 ounces goat cheese, softened
2 ounces 1/3-less-fat cream cheese, softened
1 tablespoon grated red onion
3/8 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

1/4 teaspoon garlic powder
8 medium jalapeno peppers, halved vertically and seeded
3 center-cut bacon slices, cooked and crumbled
2 tablespoons red pepper jelly
1 teaspoon water

Directions:

Preheat broiler to high.

Combine first 6 ingredients in a medium bowl; stir well to combine.

Arrange pepper halves on a jelly-roll pan; divide filling among peppers. Broil 7 minutes or until peppers are tender and beginning to brown. Sprinkle with bacon.

Combine jelly and water in a microwave-safe bowl; microwave 30 seconds or until saucy. Drizzle evenly over peppers.

Serves 8 (serving size: 2 pepper halves) | Recipe <https://www.myrecipes.com/recipe/bacon-goat-cheese-jalapeno-poppers>



\$13.99/btl

Member discount on additional btls **\$12.59/btl**

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2015 Chateau Marsau Prelude Bordeaux, France

One of the world's most classic and popular styles of red wine, Bordeaux-inspired blends have spread from their homeland in France to nearly every corner of the New World. Typically based on either Cabernet Sauvignon or Merlot and supported by Cabernet Franc, Malbec and Petit Verdot, the best of these are densely hued, fragrant, full of fruit and boast a structure that begs for cellar time.

Just a few kilometres east of Saint Emilion, in the historical village of Francs, the Chateau Marsau vines command one of the highest reaches of the Côtes de Bordeaux-Francs appellation. Here, in this prized location covering just a few hectares, on gentle, southfacing slopes, the Marsau vines penetrate deep into the red and grey clay soils, guaranteeing a constant supply of water to the vineyard. Merlot, which has become a symbol of the right bank, is the only grape variety cultivated on these quite remarkable clay soils. The vines are rigorously selected for their suitability to the terroir and their ability to cope with restricted yields, which promote even grape ripening in optimum growing conditions.

2015 Chateau Marsau Prelude is the second wine from this highly regarded producer. 100% Merlot, it is fruit-driven and rounded with velvety tannins. This is best paired with all types of classic meat dishes (veal, pork, beef, lamb, duck, game, roast chicken) as well as roasted, braised and grilled dishes. Chateau Marsau is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta. Drink now - 2025.

Notes from www.wine.com

Crisp Roast Duck with Plum Applesauce

A whole roasted duck doesn't have to be fussy. With just a few hours' roasting and hardly any work at all, you can have a juicy bird with crisp skin—the best of both textures.

Ingredients:

Duck

1 (5- to 6-lb) Long Island duck (also known as Pekin)
2 cups boiling-hot water
1 tablespoon kosher salt
1 teaspoon black pepper

Plum Applesauce

2 lb Gala or McIntosh apples, quartered and seeded (left unpeeled)
2 lb red or black plums, quartered and pitted
1/4 cup water
1/4 cup sugar

Directions:

Duck:

Put oven rack in middle position and preheat oven to 425°F.

If necessary, cut off wing tips with poultry shears or a sharp knife. Remove and discard excess fat from body cavity and neck, then rinse duck inside and out. Prick skin all over with a sharp fork. Fold neck skin under body, then put duck, breast side up, on a rack in a 13- by 9- by 3-inch roasting pan and pour boiling-hot water over duck (to tighten skin). Cool duck, then pour out any water from cavity into pan. Pat duck dry inside and out, reserving water in pan, then rub duck inside and out with kosher salt and pepper. Roast duck, breast side up, 45 minutes, then remove from oven. Turn duck over using 2 wooden spoons, and roast 45 minutes more. Turn duck over again (breast side up), tilting duck to drain any liquid from cavity into pan. Continue to roast duck until skin is brown and crisp, about 45 minutes more (total roasting time: about 2 1/4 hours). Tilt duck to drain any more liquid from cavity into pan. Transfer duck to a cutting board and let stand 15 minutes before carving. Discard liquid in roasting pan.

Plum Applesauce:

Cook all ingredients in a 4- to 5-quart heavy pot, covered, over moderately low heat, stirring occasionally, until fruit is very tender and falling apart, 1 to 1 1/4 hours. Force mixture through a large medium-mesh sieve using a rubber spatula, discarding peels.

Cooks' note: Plum applesauce keeps, covered and chilled, 1 week.

Serves 4 | Recipe <https://www.epicurious.com/recipes/food/views/crisp-roast-duck-235744>



\$11.99/btl

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