

PREMIUM WINE CLUB

November 2020

2018 Couly-Dutheil Les Chanteaux Chinon Loire Valley, France



Established in 1921 by Baptiste Dutheil, then developed by René Couly who married Madeleine Dutheil, the House of Couly-Dutheil has become over the years the great name for Chinon. Today Couly-Dutheil remains a family house owned by the third and fourth generation.

Of the 2000 hectares of the Chinon vineyard, Couly-Dutheil vinifies some 130 hectares of which 90 are their own property located over the three production areas of the appellation. The quality of the soils, amongst the best in Chinon, contributes to the renown of Couly-Dutheil, their quest for quality in the selection of vintages, and love for perfection in maturing adds to their prestige.

Unquestionably one of the most diverse grape varieties. It has been cultivated in France for nearly 1300 years and is most commonly associated with France's Loire Valley. Chenin Blanc may be crafted to any level of sweetness, ranging from bone-dry, crisp and sparkling, through to sweet dessert wines, and even as the base for fortified wines and spirits. Perhaps Chenin Blanc's greatest asset is its ever-present acidity, maintained even under warm growing conditions. Because of Chenin Blanc's awesome acidity and inherently sweet flavor, you'll find it pairs well with foods that have a sweet and sour element, like Southeast Asian cuisine, pork chops with apples, and Thanksgiving dinner. Drink now.

Notes from www.couly-dutheil.com and www.wine-searcher.com

"A chalk soil vineyard offers the opportunity to make this rich and fruity wine. Pineapple and melon mingle easily with citrus flavors to give a wine that is super ripe although tempered with acidity and a fresh aftertaste." **Wine Enthusiast, 89 points.**

Drunken Noodles

This fast (and almost vegetarian) Thai rice noodle dish is dressed with a deliciously savory, spicy sauce and tossed with crispy tofu.

Ingredients:

Vegetable oil
7 ounces firm tofu (cubed and dried)
½ cup chicken stock
1 tablespoon oyster sauce
1 tablespoon Asian fish sauce
1 ½ teaspoons roasted red chile paste
1 teaspoon black soy sauce (or ¾ soy sauce sweetened with ¼ molasses)

½ teaspoon sugar
½ red bell pepper (seeded and sliced)
½ jalapeño (large seeded and sliced)
2 cloves garlic (minced)
1 red Thai bird chile (minced)
½ pound pad Thai rice noodles (cooked and cut in half cross-wise)
Thai basil leaves
Lime wedges (for serving)

Directions:

In a nonstick skillet, heat ¼ inch of oil. Add the tofu and cook over moderately high heat, turning, until crisp, 5 minutes. Drain.

In a bowl, whisk the stock, oyster sauce, fish sauce, chile paste, soy sauce and sugar.

In a large skillet, heat 2 tablespoons of oil. Add the bell pepper, jalapeño, garlic and Thai chile and stir-fry over high heat until fragrant, 2 minutes. Add the noodles and stir-fry until browned, 4 minutes. Add the sauce and toss over moderately high heat, until absorbed. Fold in 1 cup of basil and the tofu. Garnish with more basil and serve with lime wedges.

Serves 4 | Recipe <https://www.foodandwine.com/recipes/drunken-noodles>



\$21.99/btl

Member discount on additional btls **\$19.79/btl**

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2018 Concha y Toro Gran Reserva Cabernet Colchagua Valley, Rapel Valley, Chile

Founded in 1883, Vina Concha y Toro is Latin America's leading producer and occupies an outstanding position among the world's most important wine companies, currently exporting to 135 countries worldwide. It owns around 9,500 hectares of prime vineyards, which allows the company to secure the highest quality grapes for its wine production. Concha y Toro's portfolio includes a wide range of successful brands at every price point, from top of the range Don Melchor and Almaviva to the flagship brand Casillero del Diablo and innovative stand-alone brands such as Palo Alto and Maycas del Limarí. The company has 3,162 employees and is headquartered in Santiago, Chile.

Well-regarded for intense and exceptionally high quality red wines, the Colchagua Valley is situated in the southern part of Chile's Rapel Valley, with many of the best vineyards lying in the foothills of the Coastal Range. Heavy French investment and cutting-edge technology in both the vineyard and the winery has been a boon to the local viticultural industry, which already laid claim to ancient vines and a textbook Mediterranean climate. The warm, dry growing season in the Colchagua Valley favors robust reds made from Cabernet Sauvignon, Carmenère, Malbec and Syrah—in fact, some of Chile's very best are made here.

The 2018 Gran Reserva is 92.5% Cabernet with the rest Malbec and Syrah. This will pair wonderfully with oven-roasted lamb, pork, beef with black pepper sauce and mashed potatoes, or spicy sausage. Drink now - 2025.

Notes from www.conchaytoro.com

"A welcoming blend of mild oak and red fruit aromas is well executed on the nose and reflective of a great vintage for Cabernet Sauvignon. On the palate, this feels tight and slightly angular and edgy. Lightly oaked plum flavors are herbal in that patented Chilean way and aided by a hint of cinnamon, while this stays lively and balanced across the finish." **Wine Enthusiast, 90 points.**

Cazuela de Vaca (Beef and Pumpkin Stew)

This hearty Chilean stew of beef, corn, and pumpkin is a one dish meal. The main ingredients are stewed in serving-sized pieces, so that each person receives a large piece surrounded by a broth with the other vegetables.

Ingredients:

1 ½ pounds beef roast
1 (32 ounce) carton beef broth
2 cups water
¼ cup polenta (coarse or fine)
8 red potatoes, cut in half
1 onion, quartered
1 ½ pounds slice of pumpkin (calabaza)
2 ears corn, cut into thirds

1 carrot, cut into 1/2 inch slices
1 small red bell pepper, seeded and cut into 1 inch pieces
1 stalk celery, cut into chunks
1 leek, split in half, then cut into 1/2-inch pieces
1 teaspoon minced fresh oregano
¼ teaspoon mild paprika
salt and pepper to taste
½ cup coarsely chopped cilantro leaves (lightly packed)

Directions:

Cut the piece of beef into 6 large chunks (one per serving). Place the beef into a large saucepan; pour in the beef broth and water. Bring to a boil over high heat, then reduce heat to medium, cover, and simmer until nearly tender, 1 to 1 ½ hours.

Stir the polenta into the stew along with the potatoes and onion. Cover and simmer for 15 minutes. Cut the pumpkin into 6, serving-sized pieces, and add to the stew along with the corn, carrot, bell pepper, celery, and leek; simmer until the vegetables are tender, adding more water if needed to barely cover. Stir in the oregano and paprika during the last 5 minutes.

Season to taste with salt and pepper. Ladle into serving bowls, and sprinkle with chopped cilantro.

Serves 6 | Recipe <https://www.allrecipes.com/recipe/134329/cazuela-de-vaca-beef-and-pumpkin-stew/>



\$17.99/btl
\$16.19/btl

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