

JUNE 2024 CLUB SELECTION



2023 DOMAINE DU DRAGON 'GRANDE CUVÉE' ROSÉ CÔTES DE PROVENCE AOP, FRANCE



High up in the hills of southern France, above the Côte d'Azur and the crowds at Cannes, you'll find the cool, terraced vineyards of Domaine du Dragon. While much of Provence is a patchwork of different terroirs, this corner near the town of Draguignan is unique in that it is almost exclusively limestone—part of the Triassic plateau of the Haut Pays—an unusually mineral terroir for the region, and more commonly found in places like Burgundy. Here the cooling winds whip through the forested valleys to moderate the southern sun, so the grapes are not only perfectly ripe but also beautifully balanced. This symbiosis of soil and sun results in uniquely flavorful, elegant wines.



The Château du Dragon takes its name from the legend, recounted by Jean de Nostradamus, of a monster in the forest of Ampus that was slain by Saint Hermentaire. The two original buildings no longer exist, but the partially preserved ramparts and the remains of a watchtower, its walls scarred with ancient arrow holes, look out over the lush Nartuby Valley. According to official and religious documents, the castle has a long and interesting history that dates back to 1340, when it belonged to Aubert Vaquet. The property was uninhabited during the fifteenth and sixteenth centuries before being bought by Baltasar de Harness, Sieur d'Auroules and Châteaudouble, the first consul of Draguignan, in 1700. The château was occupied from then until the early twentieth century. Domaine du Dragon, as we now know it, was founded in 1990 by winemaker Aurelien Fournier.



Throughout the 1990s the cellars were modernized and many of Domaine du Dragon's terraced vineyards were replanted to improve clonal selection, vine density and the mix of grape varieties. The vines have been always cared for sustainably, following organic practices; as of the 2023 harvest, the estate was certified organic.



This Rosé is a blend of 39% Cinsault, 29% Mourvèdre, 22% Grenache and 10% Syrah. The grapes were hand-harvested and immediately pressed (rosé de pressurage) and fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks, then aged in tank for several months before being bottled.



Soft brushed copper hue. Pleasantly scented with fresh red berry aromas. The palate is bright and fruity, with flavors of ripe strawberry, raspberry, melon and a hint of sweet herbs. This delicious rosé wine is perfectly suited for a sunny afternoon celebration with friends, or a quiet summer dinner al fresco.

R O S É C L U B

■ RETAIL: \$22.50
WINE CLUB MEMBER: \$19.13

■ SUGGESTED RECIPE: Spinach, Raspberry & Feta Salad

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2023 BASTIDE DE LA CISELETTE ROSÉ VAR IGT, PROVENCE, FRANCE



Located in Provence in the far southeast corner of France, Bandol enjoys a rich history of winemaking along the picturesque cliffs of the Mediterranean, known for its Mourvèdre-based red and rosé wines. Founded in 2010, Bastide de la Ciselette is relatively young as a domaine (becoming the 57th estate of the AOC), previously selling the fruit to the local co-op. Owner Robert de Salvo, with the help of talented vigneron Romain Bournaud, tend to the vineyards organically, plow by horse and follow Biodynamic principles in the cellar, in accordance with the lunar calendar. The resulting wines are both elegant and rustic, showing distinct regional character and varietal typicity.



With 15 hectares under vine, Bastide de la Ciselette sits to the north of the village of Brulat du Castellet, looking east to the medieval village of Castellet and south to the Cadière-d'Azur. The Rosé is a blend of 60% Grenache and 40% Merlot, sourced from plots located in the Var IGT. With its deep soils that are richer and slightly less rocky than Bandol AOC, this terroir offers a similar profile (displaying a darker, brambly mineral quality), but with about 30% greater yields. Hand harvested. The grapes were fermented at low temperatures. Pressing via pneumatic press, then static settling for 48 hours. No acidification. Addition of about 5% of the pressed Bandol juice. Aged four months in tank.



Bright peach hue. Inviting aromas of red berries, citrus and tropical fruit. The palate is tart yet fruity, with flavors of peach skin, strawberry, red plum and freshly made apple sauce. Delicately textured, flavorful and focused, with a wet stone, mineral finish.



R O S É C L U B



■ RETAIL: \$17.50
WINE CLUB MEMBER: \$14.88

■ SUGGESTED RECIPE: Pork Medallions w/ Roasted Nectarines