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Clubhouse Uncorked

PLAIMONT PRODUCTEURS LES VIGNES RETROUVEES BLANC

A.O.C. SAINT MONT, FRANCE

THE VINEYARDS: Situated halfway between the Atlantic Ocean in the West, and the Pyrénées Mountains in the South, the vineyards lie on both sides of the Adour Valley, with cold nights and hot days providing a natural acidity to the local white grapes, such as Colombard, Sauvignon Blanc, Gros Manseng and Petit Manseng. In the 1970s a group of vineyard owners in the region came together under the leadership of André Dubosc, with the mission of introducing modern winemaking techniques to guarantee the revival of ancient grape varieties, indigenous to the region of Saint Mont, which had almost disappeared. The name “Les Vignes Retrouvées” means “The Rediscovered Vines,” recalling the ancient traditions of the region’s historic past.

WINEMAKER: Christine Cabri

APPELLATION: A.O.C. Saint Mont, France

VARIETALS: 60% Gros Manseng, 20% Petit Courbu, 20% Arrufiac

AGING: In stainless steel on the lees for three months before bottling.

ANALYSIS: 13% alcohol

CRITICAL ACCLAIM: “Bronze Star” ~ Doug Frost MS, MW



Christine
Cabri



THE GRAPES OF SAINT MONT:

Gros Manseng. Pale yellow, very clear with a hint of green, both have a light nose, lively and fresh. In the mouth, they give the wines structure, providing body and framework as well as liveliness.

Petit Courbu. This pale-colored grape is aromatic, perfuming a wine with delicate yet powerful floral aromas combined with smells of well-ripened fruit. In the mouth it makes for a forceful wine with ample roundness and length.

Arrufiac. A clear pale yellow, it has light, fresh aromas, flowery and harmonious. On the palate it possesses softness and finesse.

TASTING NOTES: “Unless you have spent any length of time in South West France it is unlikely that you have had the pleasure of being introduced to the uniquely delicious wines of the region. Here ancient varietals have a long history of being cultivated for local consumption in a style that exhibits citrus aromas that lead to rich and round flavors of melon, peach and with subtle vanilla accents. If you really want to enjoy this wine, serve with a spinach salad with warm goat cheese.” — Doug Frost, MS, MW





Wine Pairing Suggestions

SIMPLE NEW ORLEANS-STYLE MARDI GRAS KING CAKE

Ingredients:

Nonstick spray
3 (14-ounce) cans refrigerated sweet roll dough
2 (12 fluid-ounce) cans
creamy vanilla ready-to-spread frosting
Purple, yellow and green cake decorating sprinkles

Directions: Heat oven to 350°F. Lightly coat baking sheet with nonstick spray.

Open the cans of sweet roll dough and form each into a separate "rope."

Braid the three strands together and then form the braid into a circle, pinching the dough together so that the circle stays together during baking.

Bake for about 45-50 minutes or until top is golden brown. Remove from oven and place on a wire rack to cool. Allow to cool completely before decorating.

Place the cake ring on a serving plate. Top with frosting and decorate with sprinkles.

Note: Mardi Gras will be celebrated February 21, 2012. **Want to learn more about Mardi Gras and the history of the King Cake? The Internet lists more than 4 million results for the search "King Cake history."**

UPLANDS PLEASANT RIDGE

Uplands Pleasant Ridge is one of the most exquisite farmstead cheeses made in America. This multiple award-winning cheese is a wonderful rival to France's noble mountain cheese, Beaufort. Uplands Pleasant Ridge has a nutty, clean flavor and a milky finish that shows off the extremely high-quality of the cow's milk. Its rich, dense and balanced flavors pair well with many wines: from Albariños to Zinfandels.

Cheese Type: Firm
Milk Type: Cow
Pairs best with: RICH white wines,
FRUITY red wines
or SMOOTH craft beers



MOUSSE TRUFFLE

With a lightly whipped milk chocolate mousse center, dipped in dark chocolate, then in milk chocolate, you'll enjoy this truffle with a luscious and rich wine.

