

EGDC January 13, 2025 Wines

Cooking Wine:



2023 Cantina Santadi Villa Solais Vermentino di Sardegna (Sardinia, Italy)

Wine - White \$21.99 (750mL)

85% Vermentino, 15% Nuragus.

Brilliant straw yellow color, with green and golden tinges. Fresh and pleasant nose. A nice fresh finish on the palate, together with an attractive mineral note. Its favorite matches are seafood first courses and white meat.

Especially pleasant when served very cool, also as an aperitif.

Appetizer and Soup:



2023 Schloss Lieser Riesling Trocken (Mosel, Germany)

Wine - White \$31.99 (750mL)

This classic dry VDP estate wine was selected by hand and comes from our own steep vineyards in the famous Middle Moselle. The estate Riesling is a high-quality wine full of character that reflects the signature of our winery. Invigorating fruit, finesse, fine spice and a distinctive slate minerality. Lip-smacking good with spicy fare.

Main:



2020 Château Grand Village (Bordeaux - Fronsac, France)

Wine - Red \$46.99 (750mL)

Amazing Merlot (80%), CabFranc (20%) blend from the famed Chateau Lafleur. Decant 1-1.5 hours and serve with lamb.

Jeb Dunnuck

Rating: 94

The 2020 Grand Village (Lafleur), which is 80% Merlot and 20% Cabernet Franc, comes from more clay soils and from cuttings from Château Lafleur in Pomerol. It's a gorgeous wine that brings serious power and richness while staying nicely balanced. Ripe black fruits, truffle earth, chocolate, and some floral, earthy notes define the aromatics, and it hits the palate with full-bodied richness, ripe yet building tannins, and a great finish. It's certainly a bigger, richer vintage at this address, and this beauty will benefit from 4-5 years of bottle age. I can't imagine it not drinking well for a solid two decades. It's worth pointing out that production was down from an average 5,000 cases to over 3,000 cases in 2020, so there's certainly less of this beauty to go around. If you see a bottle, don't miss it.

Dessert:



**2007 Marchesi Gondi Cardinal de Retz Vin Santo del Chianti Rufina
Riserva Tenuta Bossi (Tuscany, Italy)**

Wine - Dessert \$64.99 (375mL)

Great olfactory intensity with a notable complexity and breadth of perfumes including coffee and dates. The soft notes of apricot, dried fig, almond, caramel, candied fruit, date, chestnut honey on the sweet palate with a sweet spice and an ethereal finish.