

Weekend Tasting: Feb 26-28, Fri 4-7, Sat 12-7, Sun 12-5

Food Friendly Wines of the Rhone and Languedoc

**Special Presentation by Dave Marks of Cascade Trade
Saturday, 3p-6p**

1. "L" Crémant de Limoux Rosé - \$16.79

Domaine Rosier Cuvée "L" Crémant de Limoux Rosé 2007 is a sparkling wine from the Limoux region in southwest France blended from Chardonnay and Pinot Noir like many of the wines from Champagne. The production of sparkling wine at an abbey here in 1541 actually pre-dates sparkling wine production in Champagne. Domaine Rosier is a family-owned winery that makes crisp, clean and fresh Blanquette de Limoux as well as Crémant-style from the local white grape Mauzac blended with Chardonnay and Pinot Noir. This refreshing sparkler can be enjoyed with any light appetizer or meal. Locals in Limoux even enjoy it with their favorite meal: Cassoulet

2. Domaine Gayda Grenache 2008 - \$11.96 (Languedoc)

Displays an explosive red fruit profile with moderately gripping tannins, surprising acidity and an elegance and impressive longevity on the finish. This is a serious Grenache, with a purity of fruit and concentration.

3. Château de Montfaucon, Côtes du Rhône 2007 - \$12.96

The 2006 Vintage got 89 Points in the Wine Spectator, and 2007 was an equally excellent year. Lovely currant and damson plum jam aromas and flavors are backed by garrigue; mineral and graphite notes that leave a mouthwatering feel on the finish. Grenache, Syrah, Cinsault, and Carignan.

4. Donnadiu, Cuvée Camille & Juliette, Saint-Chinian 2007 - \$16.96

This domaine has been run by the same family since 1623, when their ancestors bought plots of land in and around the town of Saint-Chinian. Today, they farm 60 hectares (approx. 148.31 acres) of vineyards, whose soils are a combination of schist, limestone and clay.

They treat their vines with the utmost care, using sustainable agriculture methods, and harvest everything manually. Their oldest vines can be found on the hilltops, where 50+ year-old Grenache and Cinsault thrive despite their age and the drought-like conditions.

The Clos Bagatelle Donnadiu Cuvée Camille et Juliette is an assemblage of Grenache (40%), Carignan (30%), and Syrah (30%) and comes from hilltop-planted, old-vine Grenache and Cinsault. Much more Rhône-like than its sibling, this offers dark berries with game, meat and olive notes.

5. Domaine Sarrail, Cité de Carcassonne, Cabernet Franc - \$12.96

The vinification process used 20% in French Oak to allow the fruit to shine. Purple in color, the aromas are subtle shadings of raspberry, sweet spices, a hint of tobacco, and, yes, rhubarb. These aromas are found again on the palate along with elegant, silky tannins leaving a soft and lush finish.

This wine from the upper Languedoc region is de rigueur for Cassoulet fanatics since it comes from their own region. Try it as well with a Tagine, Paella, or a plate of cheeses.