

# GREER CABARET THEATER



*Wine Flight*  
*December 5, 2018*

*Holiday Wine & Cheese*



*Sponsored by*



## 2014 Jean-François Mérieau Brut J'Ose Les Fine Bulles Loire, France

Based in the tiny village of Saint-Julien-de-Chédon (which doesn't seem much changed since the 17th century), with Chenin Blanc and Chardonnay planted on chalky clay soils, Jean François has the perfect ingredients for making sparkling wine. It is aged sur latte for 24 months before disgorgement. Unlike most Touraine producers, the vineyards are plowed and the property is in conversion to organic certification. No commercial yeasts are used in the vinification.

J'ose Les Fines Bulles, "Josephine's Bubbles," is primarily Chenin (80%) with the remainder Chardonnay.

### Cheese Pairing:

Ubriaco al Prosecco (Moro Latteria di Moro Sergio) cow's milk, is a hard artisan cheese immersed for 2 months in Prosecco wine and then aged for 6 months. It has fruity and savory flavors.

PLCB 75620 @ \$19.99

## 2017 Burgans Albarino Galicia, Spain

The region of Galicia suffered a dramatic fall from grace in the 19th century due to economic downturns which led to vineyards being left untended and wineries derelict. However, the 20th century saw Galician wine making undergo a rebirth and today Galician wines are back on the shelves and attracting a lot of attention thanks to their stunning flavors and careful, balanced blends of native fine grape varieties.



Vineyards of Galicia

### Cheese Pairing:

Tomme Chebris (Onetik) Sheep's and Goat's milk cheese from the Basques area in France. This semi-soft cheese is rich and is the perfect balance of sheep's and goat's milk, slightly herbal and nutty.

PLCB 76027 @ \$14.99

## 2016 Domaine de Fontsaite Corbieres Rouge, Languedoc- Roussillon, France

Domaine de Fontsaite is in the heart of the Corbiere's celebrated "Golden Crescent" – one of the appellations' most beautiful terroirs. In intensely sunny, gently sloping, south south-east facing vineyards, the domain dominates the landscape around Boutenac. Dark fruit with hints of earthiness.



### Cheese Pairing:

Challerhocker, meaning "sitting in the cellar" (Kaserei Tufetschwil), is an unpasteurized cow's milk, Alpine washed rind cheese from Switzerland. Aged a minimum of 12 months, this cheese is creamy, dense and smooth. Its repeated brining and extended aging give Challerhocker a real depth to it, with its nutty, salty and peppery flavors.

PLCB 74882 @ \$14.99

## Salignac Cognac VS

Cognac, a type of brandy, is considered to be one of the finest, if not the finest, of the spirits. It is made from white grapes grown in the Charante region of France, and is named after the town of Cognac in the French region of Charante. Cognac is sometimes called "burnt wine" (from the Dutch word brandewijn because the wine is subjected to a double heating).

The Salignac is a very young Cognac, and belongs to one of the leading producers in the world: Courvoisier. This Cognac is a three star of VS Cognac, probably not older than 2 ½ to 3 years.

This Cognac is dark for a VS – sweet on the nose with strong notes, rather smooth with some citrus fruits.

### Cheese Pairing:

Bayley Hazen Blue, (Jasper Hill Farm) is an unpasteurized cow's milk from Vermont, USA. This artisan cheese is aged 3-4 months. It has a creamy, dense and firm texture and has buttery, grassy, licorice, nutty, tangy flavors.

PLCB #7081  
80 Proof \$21.99