

# Faire La Fête

## Brut NV

### BLEND

65%	25%	10%
CHARDONNAY	CHENIN	PINOT

### TECHNICAL

ABV 12.5% pH 3.2

RS 6 g/L

### TERROIR AND VINIFICATION

Specific vineyards within the Haute-Vallée and Autan sub-regions of Limoux are hand-harvested for optimal acidity and fruit profile. Whole-Cluster pressing is utilized in order to maximize the delicate aromas and flavors of the grapes while showcasing the Limoux terroir.

Each lot is fermented separately and then blended and bottled. The wine then spends 15-months on its lees before being disgorged. The resulting wine is golden in color with vibrant aromas and flavors of baked apple, white cherry and lemon meringue with a prominent yet delicate mousse achieved only through the Méthode Traditionnelle, which originated in Limoux in 1531.



# SEPTIMA *Obra*

## TASTING NOTES

A deep-red wine of great aromatic complexity, shaped by its various terroirs and ripening times. On the nose, a scent of fresh fruit dominates, reminiscent of blackberries, cherries, plums and strawberries; after a few minutes in the wineglass, hints of tomato leaf appear. On the palate, this wine is remarkably full-bodied, sweet and silky.

## SERVICE

**SERVING TEMPERATURE:**  
16°C to 18°C

**AGEING POTENTIAL:**  
6 years

**PAIRING:**  
lean grilled meats,  
roasted vegetables, hard  
cheeses.

## TECHNICAL DATA

**ALCOHOL  
CONTENT:**  
14.2°

**RESIDUAL  
SUGAR:**  
2.36 g/l

92 POINTS  
JAMES SUCKLING.COM  
2020

93 POINTS  
JAMES SUCKLING.COM  
2018

91 POINTS  
WINE ENTHUSIAST  
2018

91 POINTS  
WINE SPIRITS  
2018



## SEPTIMA OBRA MALBEC 2020

Variety:  
Malbec 100%

### · RESERVA ·

Septima Obra is Bodega Septima's reserve line. Its wines aim at highlighting the importance of the vines where they are grown, and strive to achieve their best version year after year. This wine family relies on:



Noble, quality vines  
from the best  
vinegrowing areas in  
Mendoza.



Ageing in barrels and  
bottle-ageing in  
function of each vine  
and vintage.



Elegant, transparent  
and authentic  
winemaking processes  
which respect the  
grapes' origin.

BODEGA  
**SEPTIMA**  
MENDOZA • ARGENTINA



**AGRELO**  
1050 M.A.S.L.  
With 20-year-old vines  
planted on a sandy loam soil.

**VISTA FLORES**  
1050 M.A.S.L.  
With 12-year-old vines planted  
on stony soil.

**LA CONSULTA**  
1100 M.A.S.L.  
With 14-year-old vines planted  
on loam littered with stones  
throughout.

**AGRONOMIST:** Alejandro Livellara

**AGRONOMIST COMMENT:** *The grapes used for this wine come from handpicked lots from different vineyards located in Luján de Cuyo and Valle de Uco. While the grapes from our*

*Agrelo vineyard contribute roundness and a fruity flavour to the wine, the grapes from Valle de Uco add austerity, freshness, acidity and tension on the palate.*

**WINEMAKERS:** Paula Borgo y Leonardo Pisano

**WINEMAKING:** The lots selected at each vineyard are harvested manually and vinified individually. Prior to fermentation, grapes undergo cold maceration for three days. Then, alcoholic fermentation is carried out with selected yeasts for some lots and for others, with native yeasts. Malolactic fermentation is conducted in stainless steel tanks. Afterwards, the wine is aged in third- and fourth-use French and American oak barrels.

**WINEMAKER COMMENT:** *The weather pattern during the 2020 harvest was dry and warm, with average rainfall lower than usual and high temperatures on average. For this reason, the harvest took place fifteen days ahead of schedule. The resulting wines are bright and deep in hue, as well as mild and silky on the palate.*

**WINE AGEING:** Each lot/component is aged in third- and fourth-use French and American oak barrels for 10 months. Lots are then bottled and aged for another two months to complete the ageing process.

*Cientos de detalles,  
una gran obra.*

1551  1872  
**RAVENTÓS CODORNÍU**  
BODEGAS Y VIÑEDOS

# VIGNERONS REUNIS BOURGOGNE CHARDONNAY



This small growers' cooperative near Montagny in the Côte Chalonnaise of southern Burgundy has turned out to be one of life's pleasant surprises. Indeed, this group of thirty vigneronns often produces wines that compete with some of the big names in Burgundy with their exemplary offerings. Most notable of these is the cooperative's superb Bourgogne Blanc "Cuvée Réserve," which comes from Chardonnay vineyards on the plains below the village of Montagny. The "Cuvée Réserve" is our selection from the vintage and is bottled expressly for Michael Corso Selections.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Bourgogne Blanc
<b>Owner:</b>	Roger Rageot
<b>Established:</b>	1968
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone
<b>Vineyard:</b>	105 ha
<b>Grape Varieties:</b>	100% Chardonnay
<b>Avg Age of Vines:</b>	30 years
<b>Yield/Hectare</b>	59 hl/ha
<b>Annual Production:</b>	826,000 bottles

**Vinification and Elevage:** Grapes are gently pressed and the juice is allowed to settle. Fermentation and aging take place in stainless steel. The wine is fined and filtered for clarity.

**Tasting Notes:** The nose exhibits citrus orchard with a nice, clean minerality. A perfect aperitif or lunch wine.

IMPORTED BY







DOMAINES SCHLUMBERGER  
depuis 1810

## RIESLING LES PRINCES ABBES 2020

### TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,19°**
- Acidity : **4,42 grs/l**

- Residual sugar : **1,48 grs/l**
- Appellation : **AOC ALSACE**

### HISTORY

The Riesling is the noblest and finest grape variety of Alsace. Introduced in the 15<sup>th</sup> century from Rhineland, it is supposed to be in fact originating from the Orleans region. It is very different from its German homologue and from the many other Rieslings that are now appearing all over the world.

### LOCATION

Our Riesling is planted essentially in the locality of Bollenberg and in the vines of Saering and Kessler, and also in the young vineyards of the Kitterlé.

### WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on lees during six to eight months.

### TASTING *Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » September 2020*

The color is lemon yellow with green reflections, of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, of good intensity. Dominated by citrus scents, lime zest, white flowers, fine vegetal, and blackcurrant leaf. Airing amplifies these smells and reveals an exotic register of star fruit, spices, ginger and noble smoke. The nose presents a ripe and bright register, in the vein of the vintage. The grapes were brought in at the perfect time.

The attack on the palate is moderately full, full-bodied. We evolve in a sharp, sparkling environment. The range of aromas is reminiscent of the nose, citrus fruits, lime zest, white flowers, fine vegetal, spices, ginger and always, in filigree, this underlying smoke. The finish is medium, 5-6 caudalies, and frank liveliness. The tense balance, typical of the vintage, is digest and precise. The racy range of aromas provides a nice sensation of freshness.

### SERVING

Do not hesitate to combine it with small avocado, crab and shrimp verrines, a seafood casserole with ginger, conchiglioni stuffed with goat cheese and walnuts, lemon butter sauce with coriander or a cheese made with milk from goat cheese... Serving temperature: 12°C.







# ROSA REGALE

*Festive cranberry in color with a haunting, aromatic bouquet with hints of raspberries, strawberries, and rose petals. A fresh raspberry taste, with crisp acidity, enticing the palate with an initial softness, graduating to a round, clean, dry finish.*



## ROSA REGALE BRACHETTO D'ACQUI DOCG

Since the times of Cleopatra, Rosa Regale has been love at first sip. Legend has it that both Julius Caesar and Marc Antony presented Cleopatra with several wine skins filled with Rosa Regale, Cleopatra's favorite. The empress then had her lovers drink the wine in order to unleash their passion, and the rest is history.

### SOIL

Rocky, calcareous with tufaceous marl. Optimum midday exposure.

### PRODUCTION TECHNIQUE

Rosa Regale is produced using the Charmat process, fermentation with brief skin contact, filtration and storage at 32°F, followed by refermentation in stainless-steel vats, and isobaric bottling.

### BOUQUET

Aromatic with hints of raspberries, strawberries and rose petals.

### TASTE

Fresh raspberries, with crisp acidity, enticing the palate with an initial softness, graduating to a clean and dry finish.

### FOOD PAIRING

A unique and festive sparkling wine and a seductive aperitif. Pairs well with seafood, cheeses, spicy fare and chocolate. Serve chilled.

### ORIGIN

Acqui Terme,  
Piedmont, Italy

### VARIETIES

100% Brachetto d'Acqui

### ANALYSIS

Alcohol	7% Vol
Total Acidity	7 g/l
Residual Sugar	102 g/l

### SIZE(S)

750ml	0 80516 16644 5
187ml	0 80516 16639 1

### PACK(S)

750ml	6pk
187ml	24pk