

France

It's virtually impossible to think about France without simultaneously thinking about wine. Like Italy, France's vinous history is closely intertwined with its peerless lineage of great food, with its richly colored landscapes checkered with stately wine chateaux, vineyards and castles. Similarly to its Italian neighbors to the south-east, France also lives a dual life as one of the cosmopolitan and artistic capitals of the world as home of to the Louvré, classic French cinema, and of course, the iconic Eiffel Tower and Arc de Triumph. We've done our best to pair some of our favorite varietals from some of the classic wine producing regions with a selection of some of France's other fine exports from behind the **Paradise Pantry** Cheese counter. Now let's make our way to wine country...

Bordeaux

Bordeaux is the largest fine-wine district on earth, and all wine that comes from the region is entitled to the designation of Bordeaux, regardless of quality— even though the wine produced in Bordeaux is often (but not always) excellent. In all likelihood, were you to ask a wine novice whether they can name a wine region in France, chances are high that they would be able to pick Bordeaux (and also Burgundy) out of a lineup.

The region is divided into “left-bank” and “right-bank” in reference to the banks of the Gironde estuary which divides the region in two. For this reason, you may hear wine-drinkers reference left- or right-bank varietals.

However, the left-bank tends to produce the most renowned expressions from the region, specifically Cabernet, which tends to fare better on the left bank, and for whites the left bank produces excellent Sémillon and Sauvignon Blanc.

Bordeaux is predominantly known for its reds, specifically Cabernet Sauvignon and Merlot, but also to a

smaller extent Petit Verdot and Cab Franc. The terroir and production styles of the region also tend to impart certain characteristics in their reds that are distinctly representative of the area. For example, the gravelly, graphite-reminiscent minerality of many Bordeaux reds is typically met with dark red fruit and exceedingly high tannins, which has become a hallmark of many Bordeaux wines. The predominant white varietals from Bordeaux are Sauternes, Sauv Blanc, Sémillon and to a lesser extent, Muscadelle.

The region produces some of the most famous reds in the world, from esteemed châteaux including the famous Château Haut-Brion and Château Margaux and Château Lafite-Rothschild. These established brands typically produce more than one bottling per season, with their Grand Cru going for the highest dollar. Bordeaux wines tend to cellar especially well, and are often sought after by wine connoisseurs around the world.



Loire Valley

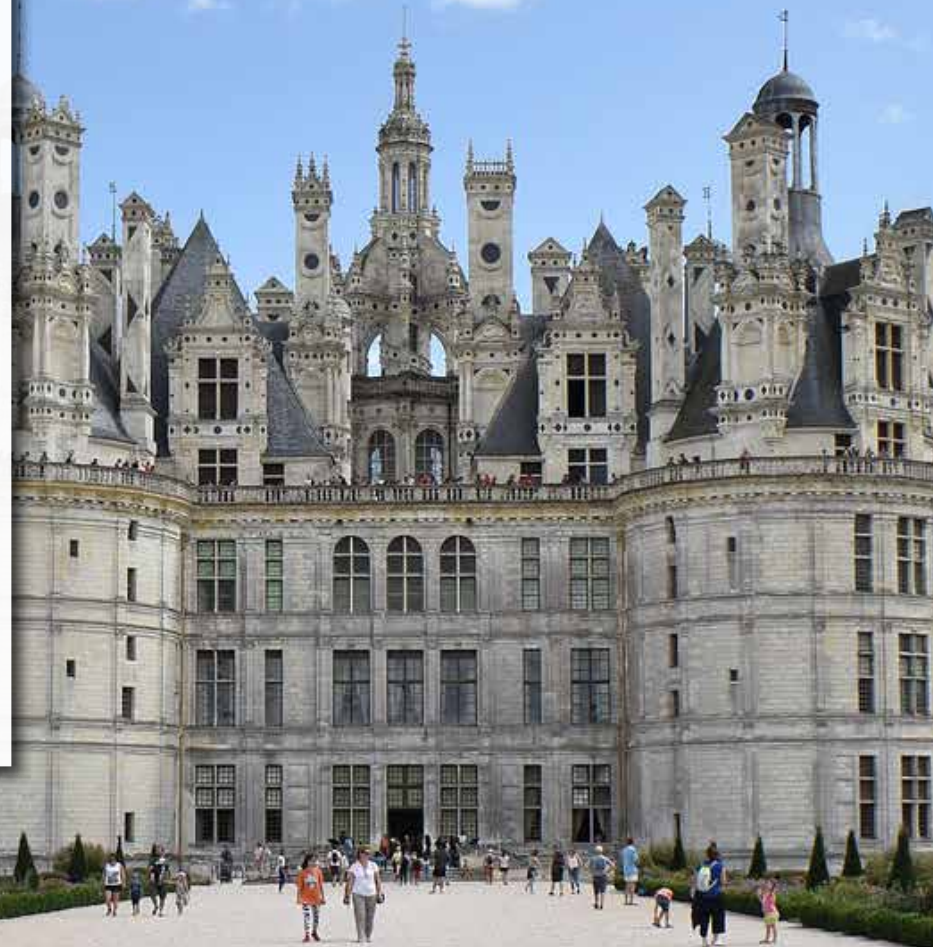
Along the banks of the Loire River and sandwiched between the Atlantic coastal city of Nantes and the inland Orleans lies the Loire River Valley.

Between the landmark cities you will find a variety of notable names including Sancerre, Vouvray and Pouilly-Fumé, all of which produce their namesake wines. The region is known as much for its castles as it is for its fine white wines, and it can be divided into the upper, middle and lower Loire, each with its differentiated growing conditions and mesoclimates.

The upper Loire has become synonymous with Sauvignon Blanc, particularly in Sancerre and Pouilly-Fumé which produce crisp, mineral driven

varieties. As you move westward, the middle Loire is known for production of both Chenin Blanc and Cabernet Franc (one of the Loire's more notable reds) and finally nearing the river's terminus at the Atlantic mouth, you'll find highly-esteemed Loire Muscadet.

Loire wines tend to lean toward less barrel-aging, and white varietals thrive in the near-coastal areas. Loire finds a striking balance between Renaissance opulence and French pastoral life providing a landscape adorned with both ancient villages as well as fortified castles illustrative of the extensive historical importance of the region.





Burgundy

Burgundy (or Bourgogne) is known as much for its emphasis on food as the excellent wine that is produced there. As the ancestral home of both Chardonnay and Pinot Noir (also known as white Burgundy and Burgundy, respectively) the importance of this region in the world history of wine-production is hard to overstate. In contrast to the exceedingly large yields of Bordeaux and the castle-adorned opulence of the Loire, Burgundy maintains its rustic character. In fact, the region has produced wine since before Christianity.

Côte-d'Or, one of the preeminent production regions in Burgundy, is an excellent example of the terroir-driven

variation that the region is known for, with a wide range of soils producing equally varied qualities and flavors in its wines.

Wines from the region tend to be equally sought after as those in Bordeaux, and besides Pinot and Chardonnay, Burgundy is also known for excellent Aligoté, Beaujolais (from the Gamay grape) as well as blends of Pinot blanc and pinot gris. As Jancis Robinson points out, despite the fact that Burgundy's grand cru Pinots can fetch top dollar, the fractured distribution system in the region can also render excellent smaller production wines from local producers at much lower price points.



Provence

Provence as a wine region has largely been overlooked due to its primary historical production of rosé, but recent years have seen a shift in attention to the region as producer of not only excellent rosé but also reds of note.

Provence lies on the farthest southern Mediterranean coast of France, and it has historically been a repeated victim of invasion from foreign hordes (most notably the Romans) who

brought along with them not only customs, but also grape vines. While the coastal climate encourages the growth of thriving Grenache and Cinsault— both of which are widely used in production of rosé— but also sturdier varietals like Mourvedre and Syrah.

The area surrounding the fishing town of Bandol on the far southern coast has become exceptionally recognized for producing some of

the more characteristic varietals from the region. The influence of limestone and silica in the soils combined with Mediterranean air render wines, specifically rosé blends with uniquely spicy and elegant palettes that have become hallmarks of Provence.

The region is also known for seafood, and likewise the wine from Provence meets the local fair in kind.



Featured Wines

FEYTIT DIVON
100% Merlot
Bordeaux
2015

This estate-bottled, 100% Bordeaux Merlot is responsibly-farmed on a family-owned three acre spread in Saint-Georges Saint-Émilion, fermented in stainless steel and aged for 12-months on oak.

With elegant aromas of candied fruit, almonds & spice, a medium-bodied palette with present tannins and a long bold finish, expect a classic French Merlot that pairs well with pan-fried foie gras, beef Wellington, Basque cheese. Try it with the Adarre Reserve mixed milk cheese on the next page.

CHATEAU L'AFRIQUE
Côtes de Provence Rosè
Provence
2019

Similar to the red sandstone and clay soils beneath the vinyard, Chateau L'Afrique offers a beautiful pink color with a fleshy undertones, a fine nose of rose and pineapple with an ample and fresh palate, and subtle hints of guava.

This dry, grenache/cinsault blend is an excellent introduction to Provencal rosé, representative of the sunny mediterranean region. Likewise, this rosé will pair perfectly with oily fish, veal or slightly spicy cheeses.

Provence rosé pairs wonderfully with regional dishes, but is also great on it's own as summer winds down.

BRUNO VERRET
Pinot Noir
Burgundy
2016

Burgundy is synonymous with Pinot Noir and Bruno Verret's 2016 bottling offers smoky aromas and a rich currant and cherry palate typical of classic Burgundies from the region.

Easy drinking and medium-bodied, but robust enough to stand up to richer meats like lamb, this Pinot will satisfy the red wine drinker in the house, while still providing versatility for everyone else.

Perfect to accompany a barbecue, lamb chops or a grilled sausage but also a beef stew or soft cheese.

DOMAINE DE PAUL PRIEUR
Sauvignon Blanc
Sancerre, Loire Valley
2018

The Prieur family have been making wine in Sancerre for eleven generations, with Paul being the most recent inheritor of the estate.

This offering was produced with a state of the art pneumatic press, which eliminates all air during the pressing process, rendering the vivid floral bouquet of the fresh grapes. The result is an excellent representation of one of the key white varietals from the region.

Pair with salads and citrus-based dressings, oysters and tangy cheese.

Price: \$100 for the four pack \$150 with the added bonus wine

Featured Cheeses

COMTE Sheep Milk

One of the first cheeses to receive AOC recognition, is steeped in French tradition, from the Jura region, located on the border of Switzerland, and is made exclusively from the milk of Montbéliarde cows. Aged from 6 months to a year, Comté's appeal owes much to its ability to be used for any course. It works as well with bread and wine for an evening of entertaining as it does as a slice on a sandwich. Top onion soup...Perfection!

BREBIROUSSE D'ARGENTAL Raw Cow's Milk

Clean and clear, with a smooth buttery softness that smacks of salt, grass, and a lovely quality of fattiness. Translates to "red sheep", which color comes from a sprinkling of Annatto seed. A perfect alternative to Brie or Camembert on a cheese board, paired with sweet stone fruit, savory salami and a dry cider.

ADARRÉ RÉSERVE Goat & Sheep's Milk

Rodolphe Le Meunier is a third-generation cheese maker approaching his craft with an eye on French culture and tradition. Hailing from the Basque region, this new offering presents decidedly sweet, delicate and buttery overtones with hints of straw and grass. A perfect pairing with a glass of rosé on a summer afternoon.

Includes: One Marou Imported Chocolate Bar, Two Slices of Country Patè, Paradise Pantry Marinated Olive Blend & Half Baguette **\$40**





Paradise
Pantry