

February: A LOOK AT THE LOIRE

Quartino/Bottle

Domaine Huet Vouvray Sec *Le Haut Lieu* 2021

24/85

Domaine Huet was founded in 1928 by Victor Huet, a Parisian bistro owner and WWI veteran who sought to get out the city. With his son, Victor, he started Domaine Huet with the purchase his holdings in "Le Haut-Lieu". In the nearly one hundred years since its creation, Domaine Huet has made its way up the ladder as one of the finest Vouvray producers in the Loire Valley. 100% *Chenin Blanc* farmed biodynamically and aged in steel and old foudres. This wine is full bodied and nervy, with notes of lime rind, sea salt, and white flowers.

Domaine de Pallus Chinon *Les Pensées de Pallus* 2017

20/60

Located on slopes along the bank of the Vienne River, Chinon is one of the few Loire appellations that is better known for producing red wines than whites. These delicious *Cabernet Franc*-based wines were favorites of French author François Rabelais in the 15th century, and are beloved in Parisian bistros today. This elegant example of Chinon is made by Bertrand Sourdis of Domaine de Pallus. His *Les Pensées de Pallus* uses grapes from the center of the slope to produce a medium bodied red that is smoky, beautifully textured, and is an elegant balance between smoke, blackcurrants, and spice.

Clos Rougeard Saumur Champigny 2016

95/280

Arguably the greatest red wine producer in the Loire Valley, Clos Rougeard's history dates to the 1700s. It reached its current level of fame, however, in the hands of the Foucault brothers, who took over the estate in the 1960s, and whose demanding organic and biodynamic farming practices brought the estate great success. 2016 is the last vintage produced by the brothers. In 2017, Charly Foucault passed away, and his brother Nady sold the property to the Bouygues family of Chateau Montrose. 100% Cabernet Franc in used French oak for 18-24 months.

Quartini di Mentone

(But first—What is a quartino?)

A quartino is a glass carafe that holds approximately one third of a bottle of wine (or roughly a glass and a half). They first became popular in Italy in the 15th century and remain a common sight at restaurants and cafes across Europe. After all, why have one glass when you could have a glass and a half? In more recent history, wines by the carafe gained popularity in America with the opening of Babbo in New York in the late '90's.

At Mentone, our goal with our program is to use quartinos to highlight producers and wine regions both locally and across Europe.

We hope you enjoy the selection!

Cheers!