

2020 Cary Potet Montagny "Les Bassets" Burgundy, France

Château de Cary Potet is located in Buxy in the Côte Chalonnaise, about 40 minutes south of Beaune. The château is one of the oldest in the Chalonnaise, having been owned by the Du Besset family since the 15th century. In the 1970's, the Desfontaine family purchased the château and it has been in their hands ever since. The genealogical records of the family show that the Desfontaine's have been wine-growers for 12 generations, since 1592! Today, brothers Xavier and Arnaud run the estate with their mother, Véronique, where they make extraordinary Chardonnay from Montagny and exceptional Pinot Noir from Mercurey. Together, Véronique and her boys epitomize the tradition, quality and family-focus that is abundant in the Chalonnaise.

Montagny is a white wine appellation in the Côte Chalonnaise that produces some of the best Chardonnay wines in all of the region, especially for every day drinking. It is the only one of the five Chalonnaise communal appellations devoted exclusively to white wines produced from the Chardonnay grape variety, to the exclusion of Pinot Noir. These white wines are often fermented or matured in oak barrels to add depth and complexity.

Montagny wines are identified by the fact that they have a little more body and slightly higher acidity than the whites from other Chalonnais appellations. This is the result of Montagny's marginally warmer southernly location and the high level of limestone in the local soils, which also brings a valued minerality to the wines.

This Chardonnay from Cary Potet is an excellent example of what the wines achieve in terms of quality and value. The Château de Cary Potet Les Bassets pours a light straw in the glass with brilliant gold highlights. On the nose, aromas of white peach, apricot and a saline mineral note plume from the glass. On the palate, the wine is textured and broad with a concentration of ripe stone fruit flavors and chalky mineral complexity. The finish is subtle and refined. Enjoy with dishes like seared scallops, ginger-lime black cod, or herb-marinated chicken. Drink now through 2024.

Notes from www.wine-searcher.com



Grilled Pork Chops with Peaches

This summery combo is simply gorgeous, and the pairing of grilled peaches with pork is a total home run.

Ingredients:

1 tablespoons finely minced garlic
1 tablespoon minced fresh thyme or rosemary
6 tablespoons olive oil (divided)

Kosher salt and freshly ground pepper (to taste)
4 ¾-inch thick pork chops (about 8 ounces each)
4 ripe but not soft peaches (washed)

Directions:

In a container big enough to hold the pork chops, combine the garlic, rosemary or thyme, 4 tablespoons of the olive oil, salt, and pepper in a small bowl. Smear the mixture over the pork chops, then return them to the container. If you have time, let them marinate, covered, in the fridge for 8 to 24 hours.

Preheat the grill to medium-high. Carefully oil the grill rack.

Cut the peaches in half and remove the pits, leaving the skin on. Brush the cut sides of the peaches with the remaining 2 tablespoons of olive oil, and season lightly with salt and pepper. Grill the peaches, cut sides down for 5 minutes, with the cover on, until they are slightly softened and have pretty grill marks. Flip them over and grill, covered, for another 3 minutes. Remove to a serving platter.

While the peaches are cooking, grill the pork chops at the same time for a total of about 10 minutes, turning them once halfway. If you prefer, turn them a total of 3 times during the cooking process, rotating the chops a quarter turn when turning so that the grill marks form those nice cross-hatch marks.

When the meat is cooked, add it to the serving platter with the peaches, nestling the meat into the peaches. Let the pork sit for about 5 minutes before serving.

Serves 4 | Recipe <https://themom100.com/recipe/grilled-pork-chops-and-peaches/>



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2019 Carlmagnus Fronsac Bordeaux, France

Home of the very first remarkable Right Bank wines, dating back to the 1730s, Fronsac and Canon-Fronsac actually retained more fame than Pomerol well into the 19th century. Today these wines represent some of Bordeaux's best hidden gems.

Fronsac is a very small region at an unusually high elevation compared to other Bordeaux appellations. Its vineyards unroll along the oak-dotted hills bordering the river's edge, making it perhaps Bordeaux's prettiest and most majestic countryside.

Merlot covers 60% of the vineyard acreage; the rest of the vines are Cabernet Franc and Cabernet Sauvignon. The Fronsac and Canon-Fronsac appellations are limited to the higher land where soils are predominantly limestone and sandstone. Lower vineyards along the Dordogne River mainly qualify for Bordeaux AOC status.

Arnaud Roux-Oulié is the 3rd generation of winegrowers. It was his grandfather, Ernest Roux, who acquired Château Lagüe in the 1950s and launched the estate. In his youth, Arnaud took advantage of precious wine advice from him. Françoise Roux, Arnaud's mother, ran the vineyard for a few years. Arnaud took over the business from the age of 20 and diversified it by acquiring 2 hectares in order to create his own estate, "Château Carlmagnus". The name of the estate is inspired by Emperor Charlemagne, who stayed in the region and built a fortress. Since then, this cru has become one of the flagships of the Fronsac appellation and its distribution is international.

The 2019 Carlmagnus is a blend of 90% Merlot, 10% Cabernet Franc. Merlot is a great food wine. It can be paired with a wide range of dishes, from charcuterie and cheese to pork and veal. Drink now - 2030.

Notes from www.chateaucarlmagnus.fr/



"The 2019 Carlmagnus bursts from the glass with ripe black and blue fruit notions of plums preserves, blueberry compote and blackberry pie with hints of hoisin, licorice and clove oil plus a touch of dark chocolate. The full-bodied, rich, seductive palate is laden with spicy black fruits and a beautifully velvety texture, finishing with a peppery lift." **Wine Advocate 92**

Greek-Style Lamb Burgers

If you like Greek food, you'll love these flavorful lamb burgers topped with tzatziki, feta, tomatoes and red onions.

Ingredients:

FOR THE LAMB BURGERS

1 slice white bread, crust removed and cut into ¼-inch pieces
2 tablespoons milk
¼ cup finely chopped shallots, from 1 to 2 shallots
2 cloves garlic, minced

3 tablespoons finely chopped fresh mint
1 teaspoon dried oregano
¾ teaspoon salt
½ teaspoon freshly ground black pepper
1½ pounds ground lamb (not lean; 80/20 beef may be substituted)
6 pita bread rounds* (hamburger buns may be substituted)

FOR THE TOPPINGS

1 small head iceberg lettuce, shredded
2 tomatoes, thinly sliced
1 red onion, thinly sliced
6 ounces crumbled feta cheese
Tzatziki sauce

Directions:

Preheat the grill to high heat.

Combine the bread pieces and milk in a medium bowl. Mash with a fork until a paste forms. Add the shallots, garlic, mint, oregano, salt, and pepper; mix well. Add the lamb, then use your hands to mix until well combined. Form the meat mixture into 6 oval-shaped patties about ½-inch thick.

Oil the grilling grates. Grill the patties, covered, until nicely browned on the first side, 2 to 4 minutes. Flip the burgers and cook for a few minutes more until desired doneness is reached. Place burgers on a tray and cover with foil while you warm pita rounds on the grill. Assemble the burgers and pass toppings and tzatziki sauce alongside.

Note: There are two types of pita bread: pita pockets and pocketless pitas. You can use either for this recipe. For pita pockets, be sure they are at least 6 inches wide. Trim off the top ¼ of each round and stuff the burgers and toppings inside. For pocketless pitas, serve burgers open-faced or, if pitas are large enough, wrap them around burgers.

Serves 6 | Recipe <https://www.onceuponachef.com/recipes/greekstyle-lamb-burgers.html>



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