

2022 Geraudrie Muscadet Granite

Loire Valley, France

Domaine de la Géraudrie is a 5th generation, family-owned Muscadet estate located just 15km south of Nantes, in the village of Château-Thébaud. This renowned cru of Muscadet has long been known for its beautiful granite bedrock that sits underneath a topsoil of sandy loam. It is a terroir perfectly suited for making Muscadet that is full of tension and bright salty minerality. The Cormerais family, led by Benjamin and his father Bertrand oversee the domaine, where they put a spotlight on the unique terroirs of the estate. The focus of the family is deeply rooted in conscientious and sustainable farming which is critical in their quest to harvest healthy balanced fruit. In the cellar, they use a hands-off approach, primarily vinifying and aging in stainless steel with indigenous yeasts. One of the flagships of the estate is the old vine Clos de la Géraudrie, which has long been known as a top vineyard in the region, sitting on that famed solid granite that gives the wine its distinct crunchy and mouthwatering minerality. It is a wine that perfectly encapsulates the stellar work that the Cormerais family has been undertaking to show the true potential of Muscadet.

This certified sustainable 100% Melon de Bourgogne comes from southwest-facing vineyards with granite terroir with some sandy loam above the granite bedrock. The vines are 55+ year old vines, and the wine is fermented and aged in stainless steel.

This fresh and vibrant Muscadet shows lifted notes of Meyer lemon, white peach, and Key lime, with a mouthwatering salinity that keeps it incredibly zippy and refreshing. You will not be able to put this down. This is a perfect pairing for fresh oysters, leafy salads, and grilled fish. Drink now.

Notes from www.skurnik.com



Christmas Salad with Citrus-Champagne Vinaigrette

This delicious, easy Christmas salad is vibrantly beautiful and truly fit for a celebration. It can even be served as a festive wreath!

Ingredients:

5 ounces of salad greens (such as spring mix or sweet baby lettuce mix)
2 navel oranges (about 11-12 ounces each, or 4 smaller navel oranges, about 6 ounces each), peeled and cut into sections (4 ounces shelled, roasted and salted pistachios (about a cup)
4 ounces pomegranate arils (a 4.3-ounce container is fine, drained)
2 ounces crumbled goat cheese (about a 1/2 cup)

Vinaigrette:

5 tablespoons fresh-squeezed orange juice (from about half a large navel orange)
4 teaspoons honey
3 1/2 teaspoons champagne vinegar
1 tablespoon canola oil
1/2 teaspoon smooth Dijon mustard
1/8 teaspoon kosher salt
1/16 teaspoon black pepper

Directions:

Place greens in a large serving bowl (or divide evenly among individual salad plates). Arrange oranges, pistachios, and pomegranate arils over top of greens. Sprinkle with goat cheese. For dressing, whisk together orange juice, honey, champagne vinegar, canola oil, mustard, salt, and pepper until the salt has dissolved and the dressing is emulsified. Dress salad just before serving, or pass the dressing at the table.

Make-ahead tips: The best way to prep this salad ahead is simply to have the dressing made, the oranges cut, and all of the components measured and ready. You can do this up to a day ahead, storing the greens, vinaigrette, oranges and goat cheese in separate, covered containers in the refrigerator. You can compose the salad up to about an hour before serving, but wait to dress it until the last minute (or allow guests to dress their own).



Yield: about 11 cups | Recipe <https://twohealthykitchens.com/christmas-salad-with-citrus-champagne-vinaigrette/>

\$13.99

Member discount on additional bottles: \$12.59

2020 Chateau Cour d'Argent Bordeaux, France

The Denis Barraud Estate covers 36 Hectares (86 acres) in the Saint-Emilion and Bordeaux appellations. The origins of the estate date from the 19th Century and it has been handed down from father to son since then. The Saint-Emilion Grand Cru Chateau Les Gravieres and the Saint-Emilion Grand Cru Lynsolence perfectly reflect Mr Barraud's thirst for excellence, from the way the vines are grown, right through to the winemaking and aging techniques used. This demanding approach is equally applied to the other growths of the domaine: The Saint-Emilion Haut-Renaissance and the Bordeaux Chateau de la Cour d'Argent, the Bordeaux De Lyne and the Bordeaux Clairet De Lyne.

Alongside Pomerol, Saint-Émilion is the biggest name in Bordeaux's so-called "Right Bank" zone at the northeastern end of the wine region. There have been vineyards around Saint-Émilion since Roman times, and today the Saint-Émilion wine appellation is one of the most prolific in the Bordeaux region, generating more than 250,000hl of wine each vintage. It is also responsible for some of the most prestigious, long-lived, and expensive wines in the world. Unlike the wines of the Médoc (which focus heavily on Cabernet Sauvignon), Saint-Émilion wines are predominantly made from Merlot and Cabernet Franc. The other traditional Bordeaux varieties (Cabernet Sauvignon, Carmenera, Petit Verdot, and Malbec) are permitted for use here but are rarely used to any significant extent.

The vineyards of Chateau de la Cour D'Argent reside partially within St. Emilion, but more than half of the 35+ hectares lie outside of the region's borders meaning the wine that the Chateau bottles is defined as the more general Bordeaux AOC. The vineyards inside of the St. Emilion region are planted with 100% Merlot, while those outside the borders are 90% Merlot with Cabernet Franc and Cabernet Sauvignon making up the rest.

The 2020 Chateau de la Cour d'Argent is a blend of 95% Merlot, 5% Cabernet Franc and Cabernet-Sauvignon. Pair this with classic dishes such as duck confit, lamb shoulder with rosemary or thyme, and rich, meat dishes like beef stew or short ribs. Drink now - 2030.

Notes from www.denis-barraud.com

"I loved the 2020 Chateau La Cour D'Argent and it should be outstanding. Giving up a great nose of cassis and black cherry fruits as well as leafy herb and violet notes, it's medium-bodied and has a round, layered texture, notable complexity, and just lots of character. It should keep for 7-8 years." **Jeb Dunnick, 91**



Pistachio Crusted Rack of Lamb

With the power of Herbes de Provence, mustard, and pistachios, you can make a restaurant-worthy rack of lamb right at home, in just under an hour.

Ingredients:

2 racks of lamb, trimmed
1 teaspoon herbes de Provence
salt and ground black pepper to taste
1 tablespoon vegetable oil

$\frac{2}{3}$ cup chopped pistachio nuts
2 tablespoons dry bread crumbs
1 tablespoon melted butter
1 teaspoon olive oil
3 tablespoons Dijon mustard

Directions:

Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil. Generously season each rack of lamb with herbes de Provence, salt, and pepper. Heat vegetable oil in a large skillet over high heat. Place lamb into the skillet and cook until browned on all sides, 6 to 8 minutes. Transfer to the prepared baking sheet. Stir pistachios, bread crumbs, melted butter, and olive oil together in a small bowl; season with salt and pepper. Spread mustard over the fatty side of lamb, then press pistachio mixture into mustard. Bake in the preheated oven until crust is golden and lamb is pink in the center, 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 130 degrees F (54 degrees C) for medium doneness. Transfer lamb to a plate and let rest for 10 minutes before slicing.

Serves 4 | Recipe <https://www.allrecipes.com/recipe/222394/pistachio-crust-ed-rack-of-lamb/>