

2024 Moulin de Gassac Chardonnay Pays d'Oc, France

In 1971, Ethnologist and Ireland specialist Véronique Guibert de la Vaissière and her husband Aimé, a tanner and glove manufacturer in Millau, fell in love with an old, abandoned farmhouse in the unspoiled rural setting of the Gassac valley near the ancient abbey of Aniane.

In 1972, they planted 17,000 non-cloned Cabernet-Sauvignon grafts sourced from top Bordeaux properties. An underground cellar was built on the site of the former Gallo-Roman watermill adjacent to the farmhouse, over the cold spring water from the river Gassac. In 1978, Oenologist Emile Peynaud, a consultant to Châteaux Margaux, Haut-Brion, La Mission Haut-Brion, and La Lagune, followed progress at a distance and gave winemaking advice for the first vintage. Bottled in 1980 under the 'Vin de Table' label, the 1978 vintage was blended from 80% Cabernet-Sauvignon and 20% Malbec, Merlot, Syrah, Cabernet Franc, Pinot Noir, and Tannat.

The 1982 vintage marked the first media endorsement of Mas de Daumas Gassac red wines, hailed by the magazine Gault&Millau as 'Languedoc's Château Lafite'. Since 2000, four of Véronique and Aimé Guibert's five sons – Samuel, Gaël, Roman, and Basile – have worked at the property. Since 2009, these close-knit siblings have taken over estate management.

The 2024 Moulin de Gassac Chardonnay is a French white wine from the Languedoc region known for its intense aromas of citrus, white flowers, and tropical fruits, with a fruity taste and a hint of honey on the palate. It is a unoaked Chardonnay with a refreshing, medium-bodied style, a bright golden color, and a long, full finish. The wine is a good pairing for seafood, poultry, and various cheeses. Drink now.

Notes from www.daumas-gassac.com



Chicken Fricassée (quick French chicken stew)

This traditional French dish is essentially a quick chicken stew with a creamy white mushroom sauce.

Ingredients:

4 chicken drumsticks, skin-on and bone-in
4 chicken thighs, skin-on and bone-in
1 tsp salt (cooking / kosher salt)
1/2 tsp black pepper
4 tbsp unsalted butter
10oz white mushrooms, halved if small, or cut in 4 to 6 if large
2 medium brown onions, sliced 1/2in wide
2 garlic cloves, finely minced
1 bay leaf

3 thyme sprigs (or 1/2 tsp dried thyme)
3 tbsp flour, plain/all-purpose
1/2 cup white wine
3 cups chicken stock
1/4 tsp salt
1/4 tsp black pepper
2 tbsp parsley, chopped
2/3 cup heavy cream

Directions:

Pat chicken dry with paper towels then sprinkle with salt and pepper.
Melt butter over medium-high heat in a large skillet or heavy based pot with a lid. Add chicken thighs, skin side down, and cook for 4 to 5 minutes until golden brown. Turn and cook the other side for 1 minute. Remove from skillet.
Brown the drumsticks. 3 sides, about 2 minutes each. Remove from skillet.
Add mushrooms, onion, bay leaf and thyme. Cook for 5 minutes until mushroom is lightly golden.
Add garlic and stir for 30 seconds. Add flour and cook for 1 minute.
Add wine, chicken stock, salt and pepper. Stir, scraping the base of the pot to dissolve the brown bits in the pan into the sauce.
Return chicken back into the sauce with the skin side up.
Cover with lid and simmer 10 minutes.
Remove lid and let it simmer for a further 20 minutes, or until internal temperature is 167°F or slightly higher.
Remove chicken to a plate. Add cream and stir. Bring to a simmer, taste, and add more salt if desired..
Return chicken into the sauce and remove from the stove.
Sprinkle with parsley and serve over mashed potato or rice. Also ideal with short pasta like penne, ziti, or macaroni.

Serves 4-6 | Recipe <https://www.recipeetineats.com/chicken-fricassée-quick-french-chicken-stew/#recipe>



\$14.99
Member discount on additional bottles: \$13.49

2024 Mary Taylor Perigord Rouge Perigord, France

When Mary first fell in love with wine in the early 1990s, it was the European classics that truly spoke to her and stole her heart. As a young professional selling French and Italian wine, first in the New York wine auctions and then as a merchant, she quickly learned to appreciate wine in the “Old World” way— not as a luxury good reserved for special occasions, but a living agricultural product that belongs to everyday life.

A specific French term exists for this notion that, in addition to tasting delicious, wine should tell us something about the area from which it came. Although impossible to translate literally, this concept of “terroir” has sometimes been described as a “sense of place,” or “somewhere-ness.” It explains why the Pinot Noir from one village in Burgundy will taste noticeably different from the same grape grown in the next town, or even the next vineyard over.

It’s also the reason why most European wine regions label their wines not according to the grape variety, but the “place name,” or “appellation” where it was grown. Whether known in French as appellation d’origine protégée, in Spanish as denominación de origen, or in Italian as denominazione di origine controllata, the basic idea is the same: each designated area imparts its own special identity, no two expressions alike. In the traditional spirit of the “Old World,” each Mary Taylor Wine has been selected as a faithful ambassador of its geographical origin, true to local traditions and the vision of the individual farmer who bottled it.

The Perigord IGP is southeast of Bordeaux, covering the Dordogne and the western part of the Lot departments. Bergerac and Monbazillac are the most famous wine appellations, although they’re best known in France for black truffles.

This red is a blend of 90% Merlot and 10% Cabernet Sauvignon, very reminiscent of a Right Bank Bordeaux. Concrete aging lends a velvety texture to the wine, and rich red and dark fruits meet a hint of spice, and just the right amount of tannic structure makes for a perfectly balanced wine appropriate for practically all occasions and meals. Pair with lamb kofta and herby yogurt, creamy mushroom soup, venison burgers with black truffles, brats with dijon mustard, and caramelized onion. Drink now.

Notes from www.mt.wine



Venison Black Truffle Burger

A juicy, mouthwatering truffle burger on a toasted bun loaded with your choice of toppings. The melted cheese and truffle slices are irresistible. Don't worry if you can't find venison. This recipe is equally delicious with grass-fed beef or bison.

Ingredients:

- 1 lb. ground venison
- Salt and Pepper to taste
- 2 slices Havarti cheese
- 1 oz. black truffle
- 2 Ciabatta Rolls
- Additional condiments of your choosing

Directions:

Using the ground venison make two 1/2 lb. patties and add salt and pepper to each side. In a skillet (preferably cast iron) heat oil to medium-high and cook patties until cooked halfway through, approximately 5 minutes. Flip the patties and add a slice of Havarti cheese to each. Continue to cook while shaving black truffle to cover the burger as the cheese melts. Finish cooking the patty until the desired doneness and serve on a soft, warm Ciabatta roll or toast the roll for a subtle crunch. Add additional condiments of your choosing like lettuce, tomato or pickle.

Serves 2 | Recipe <https://wagnificentk9.com/venison-black-truffle-burger/#recipe>



\$18.99

Member discount on additional bottles: **\$17.09**

We apologize for typographical or price errors. Prices subject to change without notice.