

## 2024 Isabelle et Pierre Clément Menetou-Salon - Loire Valley, France

The Clément family has been making wine in Menetou-Salon since 1560, making them one of the oldest family-owned producers in the region. Lying just 19 miles west of Sancerre, Menetou is a small appellation of 600 hectares that sits on the famed Kimmeridgian ridge, a unique limestone bedrock that is also found in Chablis, parts of Sancerre, and parts of Champagne.

Ancient seas once covered these areas, as evidenced by the vast amounts of fossilized seashells still found in the limestone rocks throughout the vineyards. With the perfect balance of clay mixed in with the rocks, this exceptional terroir is white wine heaven, giving the Sauvignon Blanc of Menetou a distinctly crystalline and mineral quality.

The Clément family has been meticulous stewards of this terroir for many generations and is today led by Pierre Clément and his wife Isabelle, along with their children Pierre-Alexandre and Anne. Their formula for making great wine is simple: organic farming, hand-harvesting, gentle and long presses, indigenous yeast fermentations, and aging in stainless steel. This simplicity has paid off as they have long been known as one of the top producers in Menetou-Salon, making traditional Sauvignon Blanc and Pinot Noir from the top sites in the appellation.

This beautifully mineral and saline Sauvignon Blanc features a captivating bouquet of lime zest, white peach, lemongrass, and quince. The palate is bright and refreshing. Loire Valley Sauvignon Blanc, known for crisp acidity and minerality, excels with fresh, green, and herbaceous flavors, pairing classically with goat cheese (Chavignol), seafood (oysters, white fish, shellfish), chicken, herb-driven salads, green vegetables (asparagus, peas), and light sauces like beurre blanc or pesto. Its freshness cuts richness, making it great with summer dishes, sushi, or even lighter pork. Drink now.

Notes from [www.skurnik.com](http://www.skurnik.com)



*"Rounded aromas of ripe pear, golden apple, and sun-warmed Meyer lemon rise generously from the glass. The energetic palate delivers a solid core of juicy nectarine and orchard fruits, balanced perfectly by vibrant acidity, while slate and wet gravel notes emerge on the mineral-driven finish."* **Wine Enthusiast 91**

## Pork Tenderloin with Sauce Poivrade

*Heavily adapted from Thomas Keller, The French Laundry.*

### Ingredients:

1 pork tenderloin, about 1 1/4 pounds, trimmed of silverskin  
1/2 teaspoon salt  
1 tablespoon pepper  
2 tablespoons olive oil  
2 cups chicken broth or one cup beef and one cup chicken broth

2 tablespoons black currant jelly or blackberry preserves  
1 tablespoon red wine vinegar  
2 teaspoons freshly cracked black pepper  
salt as desired (for sauce)  
1 teaspoon of cornstarch dissolved in about a tablespoon of water

### Directions:

Preheat oven to 350 degrees F.

Rub tenderloin with salt and freshly cracked black pepper and sear in hot pan with olive oil. When browned on all sides, remove to a small ovenproof dish (set the pan aside off the heat for the sauce) and roast tenderloin until a thermometer reaches 145 (pink in the middle) to 160 degrees in the thickest part, about 25 minutes or so for pork cooked as shown in the photos. Remove and tent with foil for 10 minutes.

After the tenderloin is in the oven for about 15 minutes, in the pan you seared the tenderloin in, add 2 cups of chicken broth, the jelly, and the red wine vinegar. Bring to a boil and reduce to about one cup. Taste, stir in cracked pepper as desired. (If serving children, keep the heat level in mind when you add that pepper.) Stir in the cornstarch mixture and simmer a few minutes to thicken. Taste and add salt if desired. Keep warm.

Slice tenderloin thinly on the diagonal. Mix any accumulated juices into the sauce. When serving, serve three to four slices per person, drizzle a bit of sauce over each portion and pass the rest of the sauce.

Notes: The best results will come from using a home-made or really good quality chicken stock and the currant jelly, which is not as sweet as most jams/jellies. Substitutions can be made, but try to stay with a good quality dark jelly or the sauce will be overly sweet.

Serves 4 | Recipe <https://frugalhausfrau.com/2015/11/08/pork-tenderloin-poivrade-black-pepper-french-laundry/#Pork%20Tenderloin%20with%20Sauce%20Poivrade>



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## 2023 Can Sumoi Sumoll-Garnatxa Penedes, Spain

Can Sumoi is a high altitude and low intervention project from Pepe Raventós of the celebrated Raventós i Blanc winery. Can Sumoi focuses entirely on still wine and mono-varietal ancestral method sparklers made from indigenous, mountaintop varieties. The stunning 400-hectare estate of Can Sumoi sits at over six hundred meters of altitude in the Serra de l'Home mountain range in Spain's northeastern Penedès region. Its 350-year-old farmhouse and stone walls encompass thirty hectares of old-vine Montonega, Xarel-lo, Garnatxa (Blanco and Negre), and Sumoll vines, while forests of oak and white pine shade the rest of the property. The vines are cultivated on limestone soils in certified-organic fashion, and the resulting wines are produced without additives, stabilization, or filtration, alongside minimal or zero additions of sulfur. All wines are certified organic (CCPAE).

Can Sumoi champions the Sumoll, a variety on the brink of extinction in the Penedès and known as the "Mediterranean Pinot Noir." In this wine, it is accompanied by another indigenous variety, Garnacha. These grapes come from vineyards situated at an altitude of 600 metres and are cultivated following biodynamic principles. In the winery, they undergo fermentation with minimal intervention in stainless steel tanks. Subsequently, the wine remains in stainless steel tanks for 12 months and is finally bottled without stabilisation, filtration, or the addition of any oenological products. The result is Can Sumoi Sumoll-Garnatxa, a high-altitude natural red wine from Penedès, characterised by its strong Mediterranean character and minimal intervention.

Can Sumoi Sumoll-Garnatxa 2023 exhibits an explosion of red fruits such as strawberries and cherries, accompanied by floral notes and a hint of wild herbs. Upon aeration, fresh citrus notes emerge, adding a lively character. On the palate, it is crisp, with outstanding acidity that accentuates the memories of ripe red fruits and a long, invigorating finish. Sumoll wines, from Spain's Catalonia, pair wonderfully with Mediterranean flavors, including roasted vegetables, goat cheese, cured meats, sausages, and grilled chicken or pork. Drink now.

*"Red cherries with raspberries and blueberries, as well as tile and violets. The palate is medium- to full-bodied with soft, pleasantly rustic tannins and bright fruit balanced by linear acidity. From organically grown grapes. Vegan."* **James Suckling 92**



## Spanish Ham and Cheese Monte Cristo Sandwiches

*This isn't just a recipe for any ole ham sandwich. It's a Monte Cristo sandwich, and that's a beautiful, beautiful thing.*

### Ingredients:

- 8 1/2-inch-thick slices sourdough or country-style French bread (each about 5x3 inches)
- 2 tablespoons Dijon mustard
- 6 ounces Manchego cheese,\* thinly sliced
- 2 ounces thinly sliced Serrano ham or prosciutto
- 4 tablespoons membrillo (quince paste) or quince preserves
- 4 large eggs
- 4 tablespoons (1/2 stick) butter

### Directions:

Arrange 4 bread slices on work surface. Spread each with 1/2 tablespoon mustard. Top each with 1/4 of cheese, then 1/4 of ham, folding to fit. Spread 1 tablespoon quince paste on each of remaining 4 bread slices; place bread, paste side down, atop ham.

Beat eggs in pie dish until well blended. Melt 2 tablespoons butter in each of 2 large skillet over medium-low heat. Working with 1 sandwich at a time, hold sandwiches tightly closed and dip into beaten eggs to coat on all sides. Place 2 sandwiches in each skillet. Cover and cook until bottoms are golden, about 4 minutes. Turn sandwiches over. Cover and cook until bottoms are golden, cheese is melted, and egg coating is cooked through, about 4 minutes longer.

Serves 4 | Recipe <https://www.bonappetit.com/recipe/spanish-ham-and-cheese-monte-cristo-sandwiches?srsId=AfmBOoqpV06rpewb2Tb2QjyXCDFa9nu8VLNdiOhOnooNjfmrx4Ggkf-A>



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