

BIANCO

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Daniel Alibrand © Dixon Brooke

2020 BORDEAUX SEC "LES JOUALLES" DOMAINE DE L'ALLIANCE \$52

Daniel and Valérie Alibrand are relatively new to wine, having started Domaine de l'Alliance in 2005 upon the purchase of vines from Valérie's side of the family. Although Daniel had been an Atlantic fisherman by trade, the two jumped at the opportunity to start their new vocation in Valérie's hometown of Fargues, in the heart of Sauternes country. They farm seven hectares of vineyards and are fortunate to have old vines, which impart fabulous complexity, even if it means lower yields.

The couple work all their vineyards organically, somewhat rare in the Bordeaux region, where marketing dollars often trump genuine artisanship and the wet climate poses a constant challenge for sustainable farmers. In light of several low-yielding vintages, the Alibrands have pivoted and now produce a fascinating collection of dry whites, producing small amounts of exquisite Sauternes only when conditions are absolutely perfect.

This bottling of pure Sémillon is a new addition to the lineup, produced from old vines that usually make Sauternes. Harvested earlier without any noble rot, then aged in barrel and bottled unfiltered, the fruit yields a lovely Bordeaux *sec* brimming with class. Elegantly combining lush peachy fruit with a lively freshness, this white provides a whole new perspective on white Bordeaux.

Pair with grapefruit & avocado salad, breaded veal cutlets, salmon tartare, or pesto pasta.

2017 VOUVRAY "LE PORTAIL" CHAMPALOU \$42







The Champalous produce this wine from a walled-in *clos* around their home on the limestone plateau above the town of Vouvray. It is a dry Chenin Blanc fermented and aged in oak (rare in Vouvray these days!) for 12 to 18 months and then aged in bottle for another year or more before being released. Portail is a tale of two characters: smooth, opulent fruit cascades across the palate in layers, while a chalky streak tightens up the finish and leaves you refreshed and coming back for more.

The most serious and age-worthy of their dry wines, it has a depth and richness of flavor that allow it to shine alongside refined cuisine. Lobster or Loire goat cheeses are an easy match, but don't hesitate to check out Champalou's website for additional gourmet ideas.



© Champalou

Pair with a cheese plate, chicken tagine, steamed lobster, seared scallop, or clam chowder.

					
2020 BORDEAUX SEC "LES JOUALLES" Domaine de l'Alliance Bordeaux	Sémillon	50-year-old vines Gravel, clay, sand	Serve cold 48–52° F Decant optional	Honeydew, ripe citrus, passion fruit Elegant, crisp, medium-bodied	Drink now through 2026
2017 VOUVRAY "LE PORTAIL" Champalou Loire	Chenin Blanc	20-year-old vines Clay	Serve cool 50–54° F Decant recommended	Honeycomb, toasted almond, gardenia Opulent, creamy, refined, chalky	Drink now through 2030