



July 2020

This Months Features

Weingut Nagelsforst

Riesling (Dry)

Germany | \$20

The Riesling places tremendous demands on location and climate. This wine is a noble representative of German wine culture that only finds his maturity in the late autumn sun. Heat-storing steep slopes along river valleys provide the ideal conditions.

While juicy white-grapefruit and lemon flavors are prominent here, this dry Riesling is more a showcase of its brilliant mineral tones. Medium-bodied in style, it's punchy and citrusy yet lavish and silky, finishing on lingering layers of crushed river rocks, slate and zesty lime pith.



Domaine De La Beche Morgon (Gamay)

France | \$24

Very old vines of Gamay Noir grow on a terroir of blue shale and weathered rocks. A nose of black cherry and fresh raspberry on spicy notes. On the palate, a beautiful aromatic complexity and power. Surprising balance and minerals without heaviness and well-melted tannins.

Domaine de la Beche was founded deep in the hills of Beaujolais in 1848. Olivier Depardon, the family's 7th generation, took the reins in 1985. In 2003, he made the decision to de-stem all the fruit and stop working with whole clusters, but he still uses the 5,000 and 6,000 liter foudres that his father and grandfathers used for aging. All fermentations continue to be spontaneous.

The domain is unique in the appellation for having vines in all six of Morgon's climats and grapes from each go into the Morgon Vieille Vignes cuvee

