

**From:** Debbie debbie@santiamwine.com  
**Subject:** Languedoc-Roussillon wine tasting Duck Cassoulet  
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**To:** bwelsh@mind-over-media.com



Good Evening, We have another great wine tasting for you tomorrow night. Join us if you can!

These amazing wines are from the Languedoc-Roussillon region of France

Dinner Special: Duck leg, rope sausage & Carona bean Cassoulet (Gluten Free)

Reservations Welcome Call us at 503-589-0775

**Full pour \$30 Half Pour \$17**

**2018 Domaine De Fontaine Corbières Gris de Gris \$16**

**90% Grenache Gris, 5% Carignan, 5% Mourvèdre**

The 2018 vintage was a tricky one in the Languedoc, with unusually humid weather throughout the growing season that required constant vigilance on the part of vignerons. But you certainly wouldn't know it from the newly arrived 2018 Gris de Gris: this rosé delivers all the euphoria we have come to expect from its flawless track record of thirty-plus years of thirst-quenching delight. Brighter and crisper than the previous edition—if such a thing is even possible—the 2018 delivers a fragrant burst of juicy citrus, fraises des bois, and orange blossom before a delicate, finely etched mineral finish cleanses and stimulates the palate. Kermit Lynch Import

**2018 Lafage Mirafors Rose \$18** Light pink-colored, the 2018 Mirafors Rosé is another great vintage for this cuvée. It has beautiful white peach, orange zest, and salty sea breeze aromas and flavors in its vibrant, crisp profile. It's as pure and vibrant as it gets, a classic, Provençal-style beauty to drink over the coming summer months **91 Points Jeb Dunnock**

**2016 Sarabande Faugeres Misterioso \$16** 80% Mourvèdre and 20% Syrah. Very deep in color with some lovely brambly nuances to the aroma. Wild thyme and dried meat characters are also present that are also on the palate which is rich and mouth filling with an exceptional, long finish. Best served with chicken, wild bird or bbq meats. Just 50 cases made

**2016 Domaine de Fontaine Corbières Reserve La Demoiselle \$18** The medium to full-bodied 2016 Reserve la Demoiselle is a blend of 60% Carignan, 30% Grenache and 10% Mourvèdre, aged six months in French oak. Hints of tar show up on the nose, but there's plenty of cherry fruit, even a hint of raspberry, plus ample spice. It's ripe but firm, seemingly capable of lasting 5-6 years. **91 Points Robert Parker**

**2014 Domaine Leon Barral Valiniere Faugeres \$65** A blend of Mourvèdre and Syrah, the 2014 Valiniere is a bit richer and darker-fruited than the Jadis but not otherwise more impressive. The fruit is plummy, the wine full-bodied on the palate, but it remains silky-textured and long. These were two outstanding offerings from the talented Didier Barral. **93 Points Robert Parker**

**2016 Ermitage Pic ST Loup Rouge Ste Agnes \$27** 50% Syrah, 40% Grenache, 10% Mourvèdre  
Biodynamic agriculture may seem like voodoo medicine to some, but few are more convinced of its worth than the three Ravaille brothers, who farm the limestone slopes around Pic Saint Loup in the Languedoc. Since beginning the conversion to biodynamics in 1999, the Ravailles have been quick to sing the praises of this philosophy—homeopathic remedies for vines, if you will. According to cellar master Pierre Ravaille, biodynamics brought noticeable improvements to vineyard health and overall quality within years. Here is a red to support that claim, a blend of mainly Syrah and Grenache from high altitude on poor, thin, rocky soil. Its mystical perfume evokes wild blackberries, smoke, spice, and olive brine in a chewy, mineral-driven expression of this underrated southern French *terroir*. Drinkable now, it is also a great bargain cellar candidate, and an excellent ambassador for biodynamic viticulture. Kermit Lynch Importing

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