

PROTÉGÉ

2021 - FIRST RELEASE

DOMAINE RAVENEAU, CHABLIS, "MONTÉE DE TONNERRE," 1ER CRU, BURGUNDY 2016



The undisputed king of Chablis, the domaine is an icon not only for Chablis lovers, but for those who crave transparency in their wine. Pure Chardonnay, harvested by hand from 50 year-old vines planted in Kimmeridgian limestone. Aged for 18 months in 132-liter feuillette, of which 20% were new. Offers the classic scents of green fruits, beeswax, lavender honey, and oyster shells.

IDEAL DRINKING WINDOW: 2022-2030

PAIRING RECOMMENDATIONS: This bright, crisp expression of Chardonnay is mind-blowing with raw seafoods like oysters and sushi! It is also powerful enough to stand up to sautéed fish, Chicken Piccata, or even vegetable risotto. The minerality and delicate flavors of Chablis really call for bright, delicate foods.

DECANT: While it's not necessary, this wine could benefit from a 30-minute decant if consumed prior to 2023.

STEMWARE: All-purpose white wine glasses, ideally Zalto Denk'Art Universal or Riedel Vinum Chardonnay/Viognier

IDEAL SERVICE TEMPERATURE: 50°F

DOMAINE LEFLAIVE, PULIGNY-MONTRACHET, "LES PUELLES," 1ER CRU, BURGUNDY 2017



Leflaive needs little introduction to wine lovers. It is one of the world's great wine domains, producing some of Burgundy's most sought-after white wines. Contiguous with Grand Cru, Bâtard-Montrachet, Les Puelles produces a comparable quality and character. This is a mineral-driven Chardonnay with tons of finesse. The stony and slightly reductive nose offers scents of peach, lemon, hazelnut and brioche. The palate shows freshness and energy that makes it an incredible candidate for graceful aging.

IDEAL DRINKING WINDOW: 2025-2035

PAIRING RECOMMENDATIONS: This richer Chardonnay sings with seared scallops, sautéed or roasted fish, or even pork tenderloin with apples. For vegetarians, look to seasonal produce like corn, pumpkin, and mushrooms.

DECANT: While it's not necessary, this wine could benefit from a 30-minute decant if consumed prior to 2023.

STEMWARE: Large Burgundy glasses like the Zalto Denk'Art Burgundy or Riedel Vinum Montrachet/Chardonnay

IDEAL SERVICE TEMPERATURE: 55°F

DOMAINE DU COMTE LIGER-BELAIR, VOSNE-ROMANÉE, "CLOS DU CHÂTEAU," BURGUNDY 2018



An authentic "clos," surrounded by four walls, this monopole vineyard is contiguous with Grand Cru, Romanée Saint-Vivant. Due to the high proportion of compact pink limestone in this vineyard, Clos du Château produces a Pinot Noir marked by a striking minerality and tension. This wine displays a haunting perfume brimming with vivid pomegranate, violets and a discreet note of Asian spice.

IDEAL DRINKING WINDOW: 2025-2035

FOOD PAIRING RECOMMENDATIONS: A very versatile food pairing wine, given its brighter acidity and lower tannin, Pinot Noir pairs particularly well with duck, chicken, pork, and mushrooms. It also compliments Asian food beautifully, particularly roasted meats served with a Chinese Five-Spice Sauce.

DECANT: I generally prefer not to decant Red Burgundy in order to preserve its perfumed fragrance, however, this could benefit from a gentle 30-minute decantation if consumed prior to 2025.

STEMWARE: Large Burgundy glasses such as Zalto Denk'Art Burgundy or Riedel Sommeliers Burgundy Grand Cru

IDEAL SERVICE TEMPERATURE: 60°F

GIACOMO CONTERNO, BAROLO, "FRANCIA," PIEDMONT 2010



Perhaps the greatest of all Nebbiolo producers, Giacomo Conterno is the quintessence of "traditional" Barolo, with massively structured wines capable of extremely long development in bottle. The Cascina Francia vineyard, located in Serralunga, was acquired in 1974. With its fabulous southern exposure, this site is ideal for the powerful Conterno style. The nose teases with sweet rose petals, polished sandalwood, and fine mineral notes. An incredible combination of power and finesse, the palate is packed with ripe tannins. The remarkable purity and persistence of ripe cherry and plum, which has a slightly wild and exotic edge to it, accents licorice and sweet tobacco flavors.

IDEAL DRINKING WINDOW: 2025-2035

PAIRING RECOMMENDATIONS: With Nebbiolo's delicate aromas but bold tannin, you'll want to pair with meats that have enough fat to absorb the ample tannin. The wine's high acidity gives it the ability to match higher acid foods with saltiness, but remember to balance by adding enough fat or oil to compliment the wine's tannin. Barolo is traditionally paired with hearty fare like Italian-inspired Braised Shortribs or Wild Mushroom Risotto dishes. It also pairs beautifully with Asian cuisine such as Pekin Duck with Hoisin Sauce.

DECANT: 1-2 hours in advance

STEMWARE: Large Burgundy glasses such as Zalto Denk'Art Burgundy or Riedel Sommeliers Burgundy Grand Cru

IDEAL SERVICE TEMPERATURE: 65°F



KONGSGAARD, "THE FIMASSAURUS," NAPA VALLEY 2012

After 20 years of winemaking in the Napa Valley, John Kongsgaard launched his own label in 1996. The 2004 Food & Wine Magazine, "Winemaker of the Year," has since become one of the most influential and revered winemakers in country. The Fimasaurus is a personal 'homage' to John's very close friend, Russian pianist Yefim "Fima" Bronfman. This wine is extremely rare, with only 100 cases produced from a blend of co-fermented Cabernet Sauvignon and Merlot grown on a rocky hilltop vineyard on Atlas Peak. Like Fima himself, the wine is powerful and intense, showing loads of blackcurrants, plums, menthol, dark chocolate, and baking spice.

IDEAL DRINKING WINDOW: 2021-2030

PAIRING RECOMMENDATIONS: A "Right Bank" Bordeaux-style blend which offers a softer tannin profile and richer mid-palate, this wine matches with a wide variety of meats including squab, lamb, and leaner cuts of beef. Try it with Beef Bourguignon!

DECANT: 1-2 hours in advance

STEMWARE: Large Bordeaux glasses, ideally Zalto Denk'Art Bordeaux or Riedel Sommeliers Bordeaux Grand Cru

IDEAL SERVICE TEMPERATURE: 65°F



COLGIN CELLARS, "ESTATE IX," RED WINE, NAPA VALLEY 2012

Crafted by winemaker Allison Tauziet and winemaking consultant Dr. Alain Raynaud, this stunning Bordeaux-style blend is comprised of 62% Cabernet Sauvignon, 19% Merlot, 11% Cabernet Franc and 8% Petit Verdot. The IX Estate was named after the date (September 9th) that Ann Colgin was married on the Pritchard Hill site, overlooking Lake Hennessy. The 20-acre, east-facing, vineyard was meticulously planted in weathered igneous rock by superstar viticulturalist, David Abreu. This wine explodes with inky cassis and blackberry, graphite and floral notes, yet shows pristine harmony and equilibrium. The iron and the crushed rock flavors from "IX Estate" beam through the fruit giving this wine a perfect sense of place.

IDEAL DRINKING WINDOW: 2025-2035

PAIRING RECOMMENDATIONS: The rich flavor and high tannin in Cabernet Sauvignon make it a perfect partner for rich grilled meats and flavorful sauces. Its savory qualities like tobacco and black pepper pair well with foods high in umami. Think Marinated Ribeye Steak with Sauce au Poivre!

DECANT: 1-2 hours in advance

STEMWARE: Large Bordeaux glasses, ideally Zalto Denk'Art Bordeaux or Riedel Sommeliers Bordeaux Grand Cru

IDEAL SERVICE TEMPERATURE: 65°F