

PROTÉGÉ

2021 - SECOND RELEASE

MARQUIS D'ANGERVILLE, "CHAMPANS," VOLNAY, 1ER CRU, BURGUNDY 2018



For a half century, the name "d'Angerville" has been synonymous with the greatest Volnay. Guillaume d'Angerville took over the venerated domaine upon his father's death in 2003, and crafts highly aromatic wines full of complexity and aging potential. Great sites, old vines and non-interventionist winemaking, learned from his father, allow these fine terroirs to be fully expressed.

Rich and full, characterized by plum, licorice and brown spice aromas, all delivered with intensity and superb delineation. The palate is medium-bodied with velvety tannins, darker fruit and crushed rock frame the long, concentrated finish.

IDEAL DRINKING WINDOW: 2025-2035

FOOD PAIRING RECOMMENDATIONS: Burgundy pairs very well with duck, chicken, and mushrooms. It also compliments Asian food, particularly roasted pekin duck 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

MARCASSIN, PINOT NOIR, "MARCASSIN ESTATE VINEYARD," SONOMA COAST 2014



Marcassin (French for 'young wild boar') is owned by renowned winemaker Helen Turley and viticulturalist John Wetlaufer. Helen earned her stellar reputation making Pahlmeyer, Peter Michael, Colgin Cellars, and Bryant Family. She crafts a unique and powerful expression of Sonoma Coast wine through ripe fruit, indigenous yeast, and François Frères French oak aging.

Loads of framboise, black cherry liqueur, and strawberry preserves, complicated by nuances of baking spices and cola nut. Dense, powerful, and opulent, the wines have a reputation for aging extremely well.

IDEAL DRINKING WINDOW: 2025-2035

PAIRING RECOMMENDATIONS: This richer Pinot Noir stands up to sautéed or roasted game, or even pork tenderloin.

DECANT: While it's not necessary, this wine could benefit from a 30-minute decant 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

JEAN-LOUIS CHAVE, HERMITAGE, RHÔNE VALLEY 2007



Jean-Louis Chave represents the 16th generation of unbroken winemaking lineage in the Northern Rhône Valley dating back to 1481. Jean Louis joined his father Gérard in 1992 after earning a degree in oenology at UC Davis.

The key to perfect balance is in their mastery of blending. The Chave family has never released a single vineyard Hermitage. Produced from 100% Syrah, the wine is assembled from outstanding vineyards throughout the region. However, the backbone comes from 50-80 year-old vines located in the steep, granitic “Les Bessards.”

The Chave methods are thoroughly traditional—low yields, whole-cluster fermentation, and minimal new oak. The result is the haunting aroma of lavender and Herbs de Provence, followed by powerful flavors of black and blue berries, pepper bacon, and scorched earth.

IDEAL DRINKING WINDOW: 2022-2032

FOOD PAIRING RECOMMENDATIONS: Fantastic with grilled or roasted pork, game, beef, or lamb, as well as most smoked meats. It is also very good with hearty Asian-inspired dishes.

DECANT: 1-2 hours in advance

STEMWARE: Large glasses such as Zalto Denk’Art Bordeaux or Riedel Sommeliers Hermitage Grand Cru

IDEAL SERVICE TEMPERATURE: 65°F

ALBAN, SYRAH, “REVA,” EDNA VALLEY 2007



The original “Rhône Ranger,” John Alban is a pioneer of the Rhône revolution that swept through California’s Central Coast. His estate is located in the Edna Valley, near Arroyo Grande in San Luis Obispo County.

Reva is pure Syrah grown in light, chalky soils. This combination results in a wine with inky color, concentrated flavors, and a unique iodine and oyster shell aromatic. Densely-packed blueberry and crème de cassis, with licorice, smoke and candied-violet nuances adding complexity.

IDEAL DRINKING WINDOW: 2025-2035

FOOD PAIRING RECOMMENDATIONS: Fantastic with grilled or roasted pork, game, beef, or lamb, as well as most smoked meats. It is also very good with hearty Asian-inspired dishes.

DECANT: 2-4 hours in advance

STEMWARE: Large glasses such as Zalto Denk’Art Bordeaux or Riedel Sommeliers Hermitage Grand Cru

IDEAL SERVICE TEMPERATURE: 65°F

CHÂTEAU CHEVAL BLANC, SAINT-ÉMILION, BORDEAUX 2015



One of one of the most prestigious wines in Bordeaux, the location of Cheval Blanc on the Pomerol border is part of the reason for the voluptuous character. Comprised of 55% Cabernet Franc, 40% Merlot, and 5% Cabernet Sauvignon, the vines average 45 years of age, with some parcels of Cabernet Franc being more than 100 years old!

This is a wine for the future which will earn a legendary status as it evolves and matures. The nose explodes with plums, cherries, graphite, tobacco, and violets. This wine is sensuous, fresh and vibrant. It possesses incredible richness, while still remaining light on its feet.

IDEAL DRINKING WINDOW: 2030-2040

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: 60°F

DETERT FAMILY, CABERNET FRANC, “EAST BLOCK,” OAKVILLE 2018



The Detert “East Block” is a 7-acre parcel of old-vine Cabernet Franc within the historic To Kalon Vineyard. Planted in 1949, this is believed to be the first planting of Cabernet Franc in Napa Valley.

In 2009, winemaker Tom Garrett began holding back one barrel of East Block so that he could showcase the extraordinary quality of these heritage vines and pay homage to the vineyard’s history. The exceptionally well-drained alluvial soils of the East Block, situated on the famed Oakville Bench, produce a powerful, incredibly complex and sophisticated Cabernet Franc.

This wine dazzles with aromas of violets, sage, dark berries, bittersweet-chocolate, and anise.

IDEAL DRINKING WINDOW: 2028-2038

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