

Wine & Cheese by TCC's July 2009 Wine Club

July 14th is Bastille Day in France or the celebration of their independence from an unfair monarchy. We're helping them celebrate their anniversary with two wines from France.

This month's first selection is the Chateau de Parenchere Bordeaux Blanc Sec from the Bordeaux region in France. This selection is very unique in that very little dry white wine is exported from the Bordeaux region. Sec (dry) means that the wine contains little to no residual sugar. This wine is made from the grape varieties common to Bordeaux - Sauvignon Blanc, Semillon, and Muscadelle. You may be more familiar with Sauternes, an area that produces sweet dessert wines from these grapes.

The second selection is the Chateau de Paraza Minervois from the Languedoc region in France. Chateau de Paraza is a family estate, which has belonged to the De Girard family since the 17th century. It is situated in the heart of Minervois, on the plain of the Aude River. The story of the Paraza property is intertwined with the history of the Languedoc region. During the reign of King Louis XIV in the 17th century, Paraza was the home of the great engineer Paul Riquet who constructed the famous Canal du Midi connecting the Mediterranean with the Atlantic Ocean. Today, the canal can be admired from the terraces of the chateau.

In the following pages, there is some information regarding your wine club selections. First, you'll find maps* showing the regions where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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#36 -- BORDEAUX

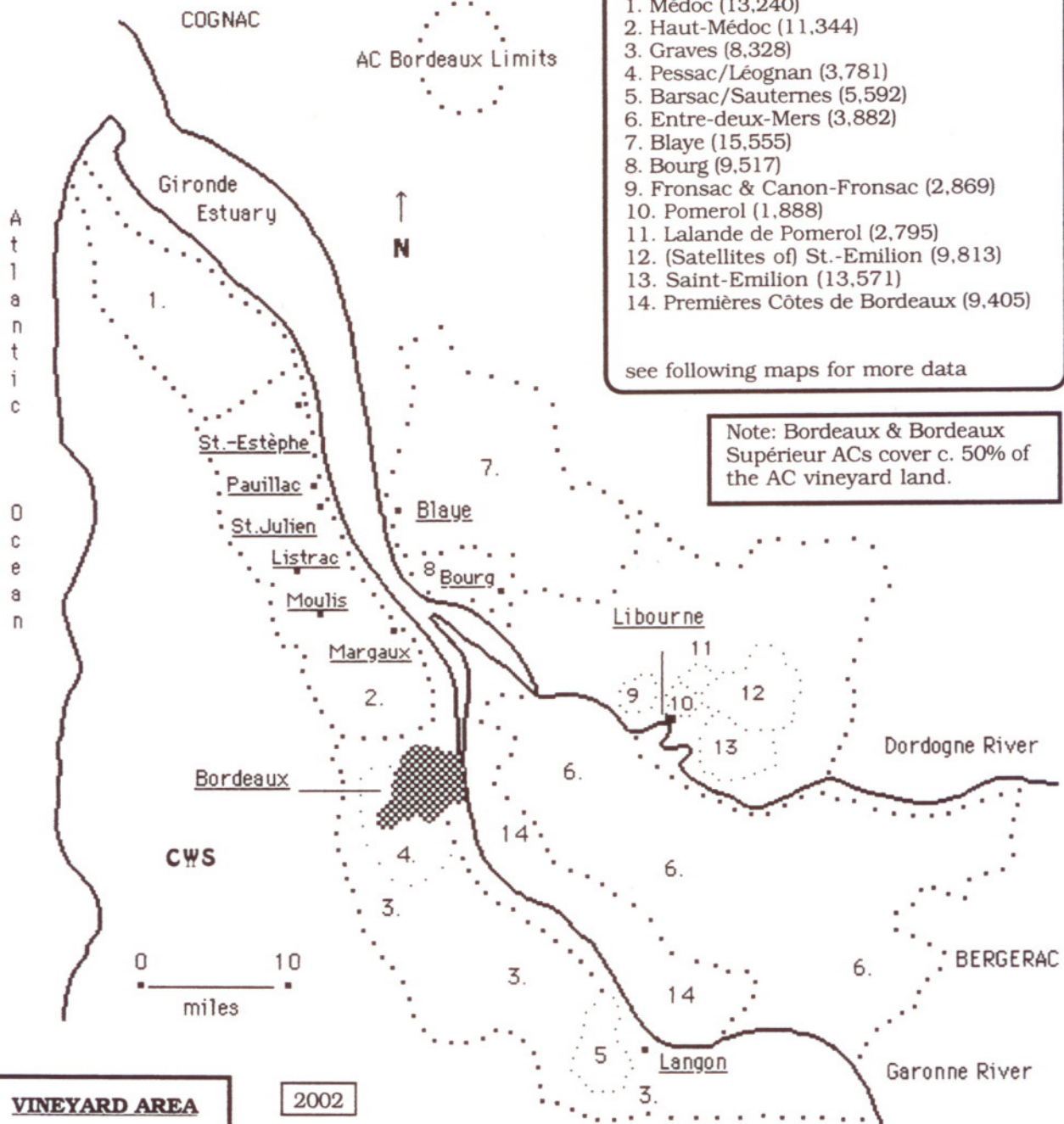
MAJOR APPELLATIONS

(with producing acres)

1. Médoc (13,240)
2. Haut-Médoc (11,344)
3. Graves (8,328)
4. Pessac/Léognan (3,781)
5. Barsac/Sauternes (5,592)
6. Entre-deux-Mers (3,882)
7. Blaye (15,555)
8. Bourg (9,517)
9. Fronsac & Canon-Fronsac (2,869)
10. Pomerol (1,888)
11. Lalande de Pomerol (2,795)
12. (Satellites of) St.-Emilion (9,813)
13. Saint-Emilion (13,571)
14. Premières Côtes de Bordeaux (9,405)

see following maps for more data

Note: Bordeaux & Bordeaux Supérieur ACs cover c. 50% of the AC vineyard land.



VINEYARD AREA

308,120 acres

(97% bearing--
99.3% AC)

PRODUCTION

150 million gallons

(88% red/rosé)

2002

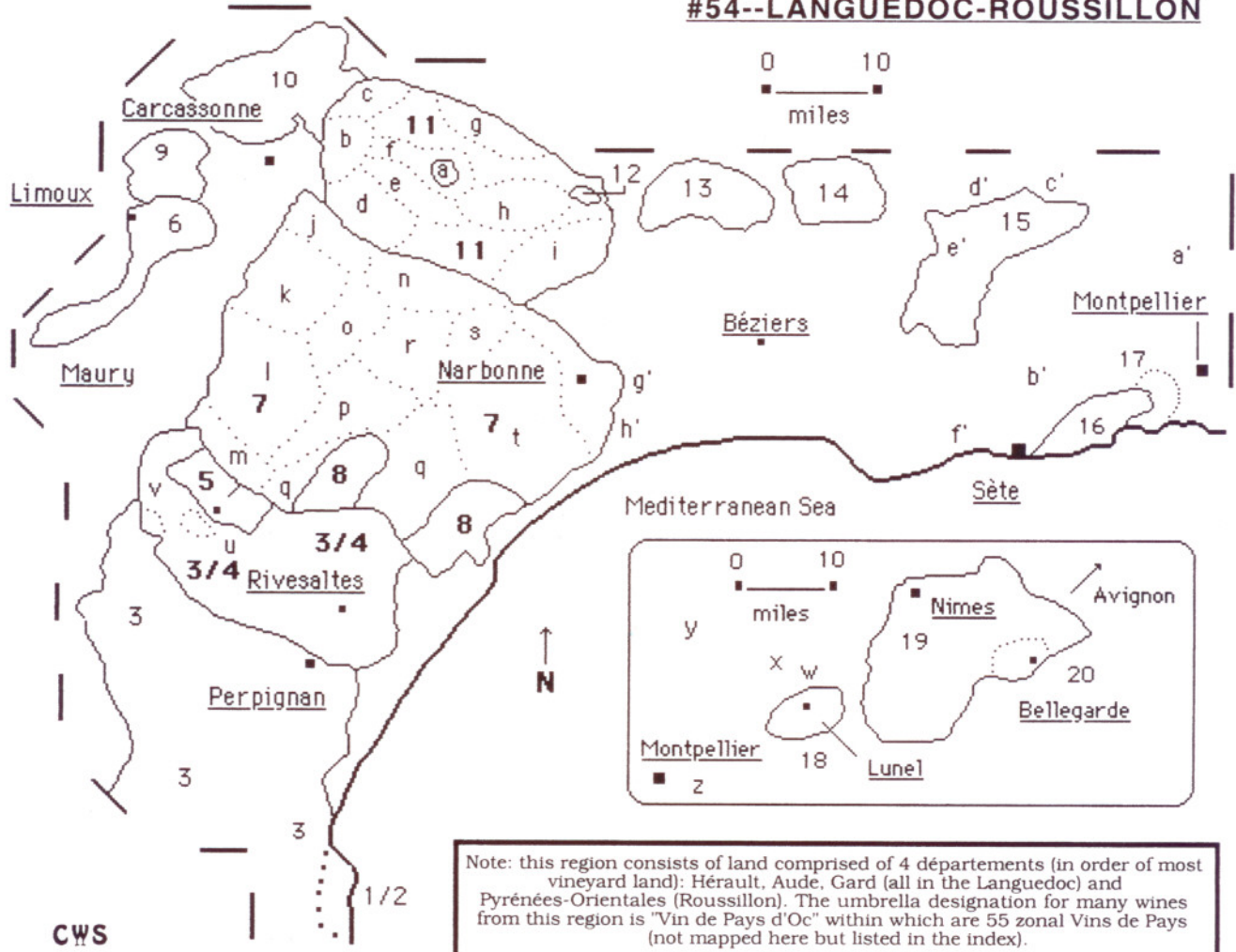
MAJOR VARIETIES (bearing acres)

REDS: 88%--Merlot (152,150), Cabernet-Sauvignon (70,850), Cabernet franc (34,100), Malbec (2,600), Petit Verdot (1,000);

WHITES: 12%--Sémillon (19,700), Sauvignon blanc (11,500), Muscadelle (2,500, Ugni blanc (1,450) and Colombard (650).



#54--LANGUEDOC-ROUSSILLON



Note: this region consists of land comprised of 4 départements (in order of most vineyard land): Hérault, Aude, Gard (all in the Languedoc) and Pyrénées-Orientales (Roussillon). The umbrella designation for many wines from this region is "Vin de Pays d'Oc" within which are 55 zonal Vins de Pays (not mapped here but listed in the index).

LEADING VARIETIES (acres: 2001)

Red: Carignan (193,200), Grenache (108,200), Syrah (80,600), Merlot (66,200), Cinsault (48,800), Cabernet-Sauvignon (35,800), Aramon (20,000), Alicante Bouschet (17,600), Mourvèdre (10,100), Cabernet franc (5,100), Tempranillo (3,700) & Caladoc (Grenache X Malbec: 2,700);

White: Chardonnay (24,000), Grenache blanc (12,700), Maccabeu (aka Viura: 12,400), Muscat blanc (13,100), Sauvignon blanc (11,100), Muscat Alexandria (7,600), Terret blanc/gris (6,500), Grenache gris (6,280), Ugni blanc (4,900) and Mauzac (4,130).



ROUSSILLON (AOCs)

- 1. Banyuls VDN * (2,945 acres)
- 2. Collioure (1,360)
- 3. Côtes du Roussillon (21,330: incl. 1 & 2)
- 4. Côtes du Roussillon-Villages (7,740 **)
- 5. Maury VDN (4,540)
- VDN ACs Rivesaltes & Muscat de Rivesaltes (40,000: overlaps all of 1, 2 & 4 and most of 3; a small portion overlaps north into the Languedoc).
- 20. Clairette de Bellegarde (275)

LANGUEDOC (AOCs)

- 6. Limoux (incl. Blanquette & Crémant 7,100)
- 7. Corbières (49,980: forming 11 zones ***)
- 8. Fitou (5,850)
- 9. Côtes de Malepère (5,715)
- 10. Côtes de Cabardès et de l'Orbiel (2,400)
- 11. Minervois (38,880 **** and (a) Minervois-Livinière: 1,480
- 12. Muscat de St. Jean de Minervois (460)
- 13. Saint-Chinian (13,700)
- 14. Faugères (5,140)
- 15. Clairette du Languedoc (740)
- 16. Muscat de Frontignan VDN (1,910)
- 17. Muscat de Mireval VDN (770)
- 18. Muscat de Lunel VDN (900)
- 19. Costières de Nîmes (15,200)

* Vin Doux Naturel
 ** incl. u) Latour de France and v) Caramany sub-zones.
 *** j) Montagne d'Alaric, k) Serviès, l) Termenès, m) Quéribus, n) Lézignan, o) Lagrasse, p) Saint-Victor, q) Durban, r) Boutenac, s) Fontfroide and t) Sigean.
 **** incl. b) la Clamoux, c) les Côtes Noires, d) les Balcons de l'Aude, e) Argent Double, f) le Petite Causse, g) le Causse, h) les Mourels and i) les Serres.
 The AC "Coteaux du Languedoc" (36,835 acres) covers c. 40 dispersed communes from Narbonne to Montpellier; those which may append their names to this AC include w) Verargues, x) Saint Christol, y) Saint-Drézéry, z) Pic Saint Loup, a') La Mejanelle, b') St.-Georges d'Orques, c') Montpeyroux d') Saint-Saturnin, e') Cabrières, f) (Picpoul de) Pinet, g') La Clape and h') Quatourze.
 Note: figures may not jibe due to overlap of ACs

2001

2002

VINEYARD DATA	
LANGUEDOC	632,100 acres
	402,557,500 gals (19% AC & 62% VdP)
ROUSSILLON	88,000 acres
	35,611,500 gals. (49% AC & 37% VdP)

Chateau de Parenchere

Bordeaux Blanc Sec

Type:	White
Varietal composition:	70% Sauvignon Blanc, 20% Semillon, and 10% Muscadelle
Vineyard Location:	Bordeaux
Vintage:	2007
Country:	France
Alcohol:	12.5%
Age-ability:	Drinks best now

Winemaking Philosophy and Vinification Details

The vines for this wine were planted in 2002 in a vineyard originally planted with Cabernet Franc. The grapes are harvested by hand. Then, the Sauvignon Blanc and the Muscadelle sit for 18 hours benefitting from skin contact before pressing while the Semillon is pressed immediately. The three grape varieties are fermented separately, aged for three months, blended, and bottled.

Tasting Notes

A lively summer wine, it has a fresh nose of citrus, melon, and slight floral. Grapefruit and citrus flavors from the Sauvignon Blanc are dominant but the Semillon and Muscadelle add rounding melon and peach notes. The wine finishes with a bright, mouth watering acidity followed by a nice minerality.

Pairing Suggestions

This is the perfect aperitif to wake up your appetite at your next summer get together. Pairs nicely with a variety of appetizers, smoked salmon, Caprese salad with lemon oil, young Asiago, and Irish cheddar.

For this month's cheese club selection, enjoy this wine with the Bleu de Basques. The fresh citrus notes of the wine marry nicely with the lemony, slightly sweet notes of this mild blue cheese.

Chateau de Paraza

Minervois

Type:	Red Wine
Varietal composition:	40% Grenache, 30% Syrah, 20% Cinsault, 10% Carignan
Vineyard Location:	Minervois, Languedoc
Vintage:	2006
Country:	France
Alcohol:	12.5%
Age-ability:	Drink now or cellar for two years

Winemaking Philosophy and Vinification Details

The grapes for this wine are harvested, pressed, and fermented separately. The wine is made using carbonic maceration, a winemaking practice of fermenting whole grapes in a high carbon dioxide environment before crushing. Since most of the juice is fermented while still inside the grape, the resulting wine is fruity with very low tannins.

Tasting Notes

This is a rich yet very drinkable wine with aromas of berries, spice, and violets. It has ripe red plum, raspberry, and blackberry fruit flavors with a finish of dark cherry, smoke, and baking spice. Full-flavored, silky, and complex.

Pairing Suggestions

Balanced and with a low alcohol content, this wine is a great match to a wide variety of foods. Another staple for your summer party, pair with grilled marinated Portobello mushroom sandwiches topped with Italian Taleggio cheese, tomato and avocado and you have the perfect easy meal.

For this month's cheese selection, pair with the Bleu d'Auvergne raw milk blue cheese. The rich fruit and silky texture of the wine are the perfect complement to the creamy assertiveness of this blue cheese.

Enjoy!