



# HOUSE MIX CLUB

FALL 2019

Twice per year, the **Caveau HOUSE MIX Club** brings you a 12-bottle case, 6 of one White and 6 of one Red Burgundy that you can enjoy every day - so you always have a reliably good bottle on hand. No need to hunt around grocery stores or confusing shelves at wine shops - we've got you covered. Enjoy!



## 2017 "Les Lameroses" - Domaine Huber-Verdereau \$22

He could just call it "Bourgogne Blanc", but winemaker Thiébault Huber has chosen to use the historical name of the piece of vineyard land. "Les Lameroses" is just below the bottom of the slope in the village of Meursault, just across the line from where the wines cost \$65 or more! By going just a few yards to the east, you save a lot of money, and get some really bright, crisp, refreshing juice to enjoy everyday.

Thiébault has been part of our Caveau world since we began back in 2005, and it's been wonderful to watch him grow into a leadership position in Burgundy (he's now president of the Winemakers Association), become one of the top Biodynamic viticulture gurus, and become a movie star! (He's featured in our documentary film "Three Days of Glory" - streaming now on Hulu.)

Consistently warmer weather over the last 20+ years had brought more consistent ripening to the Bourgogne-level vineyards, where these sites used to be good maybe 3 or 4 years out of ten, they are now solidly good all the time. We are the lucky beneficiaries indeed. This gorgeous little white is bursting with flowers and hints of white peaches on the nose, with rich stone fruits and a whisper of hazelnuts on the palate. It is full of fruit, yet crisp and fresh and lively - an ideal go-to everyday white Burg. Enjoy!

Twice per year, the **House Mix Club** brings you a 12-bottle case - 6 of a single White and 6 of a single reliably delicious, top-value Red Burgundy, so you'll always have something good on hand for everyday. No need to hunt around the grocery stores or search confusing shelves at bottle shops - we've got you covered. Enjoy!

## 2017 "Wild Soul"- Julien Sunier \$22

You now have 6 bottles of what may be one of the toughest finds in the wine world these days - a reliably yummy Red Burgundy under \$25. Even 10-15 years ago, before Burgundy prices had skyrocketed, there was not a lot of satisfaction to be found in the world of \$20-ish Burgundian Reds.

For value, we're always pointing folks to look to Burgundy's southernmost region - **Beaujolais**. NOT Beaujolais Nouveau, which is not worth any serious consideration whatsoever - but the Beaujolais "Crus" (the 10 villages entitles to use the village name on the label), and **Beaujolais-Villages** from top quality producers. And that's what we have here, from one of the new breed of organic stars in the region, Julien Sunier.

Julien treats his entry-level wine as if it were Grand Cru Burgundy - low yields, meticulous organic farming, careful élevage. There's a vast chasm between the grocery-store "DuBoeuf" level of Beaujolais and what Julien's doing. This is an artisanal product made with love and care and intention, and it shows in every delicious, satisfying glass. Perhaps the ultimate food-friendly wine - you can rock this with just about anything at the table, and it really shines with cheeses and charcuterie.

