

BURGUNDY • CHAMPAGNE



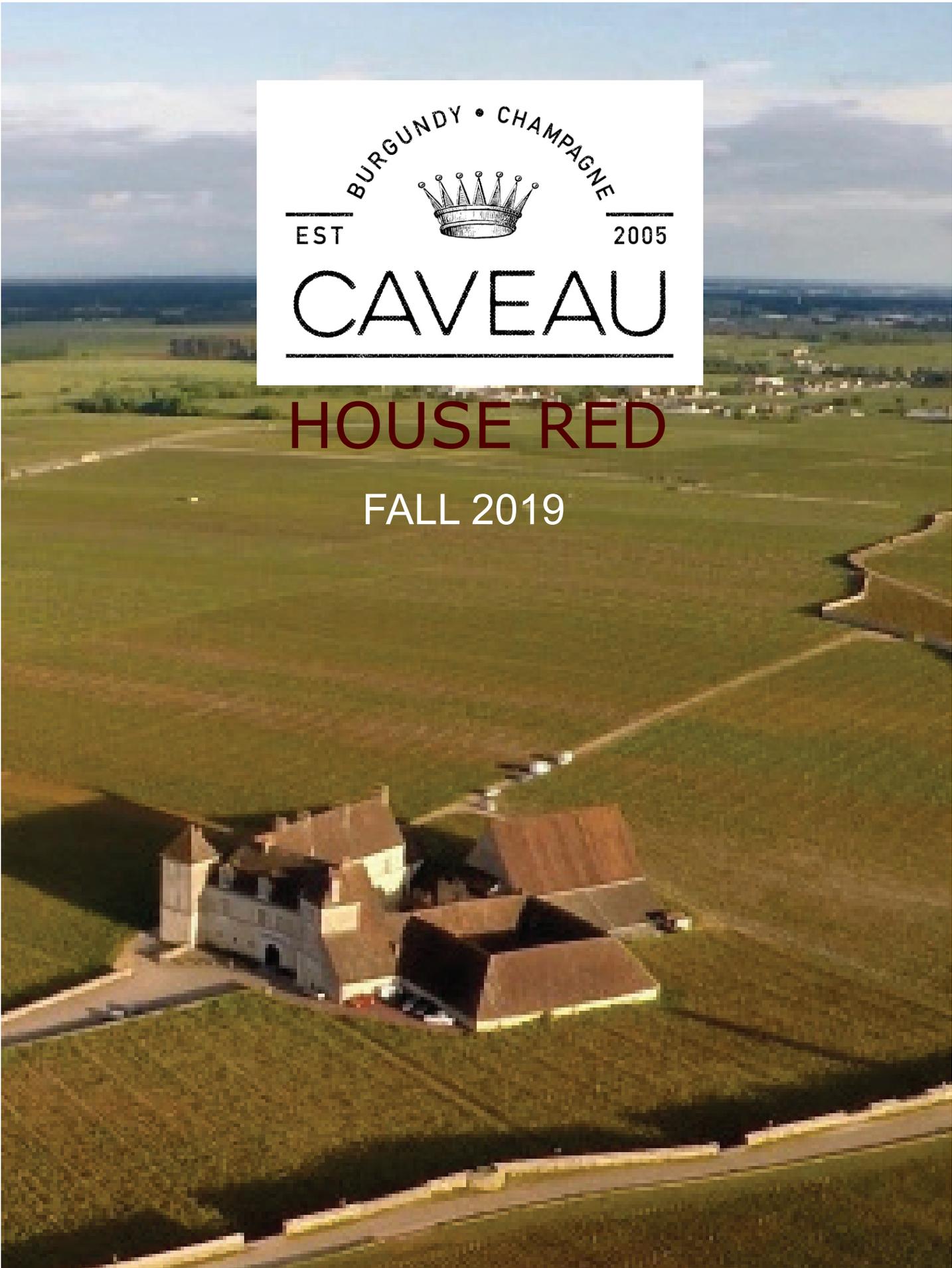
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CAVEAU

HOUSE RED

FALL 2019



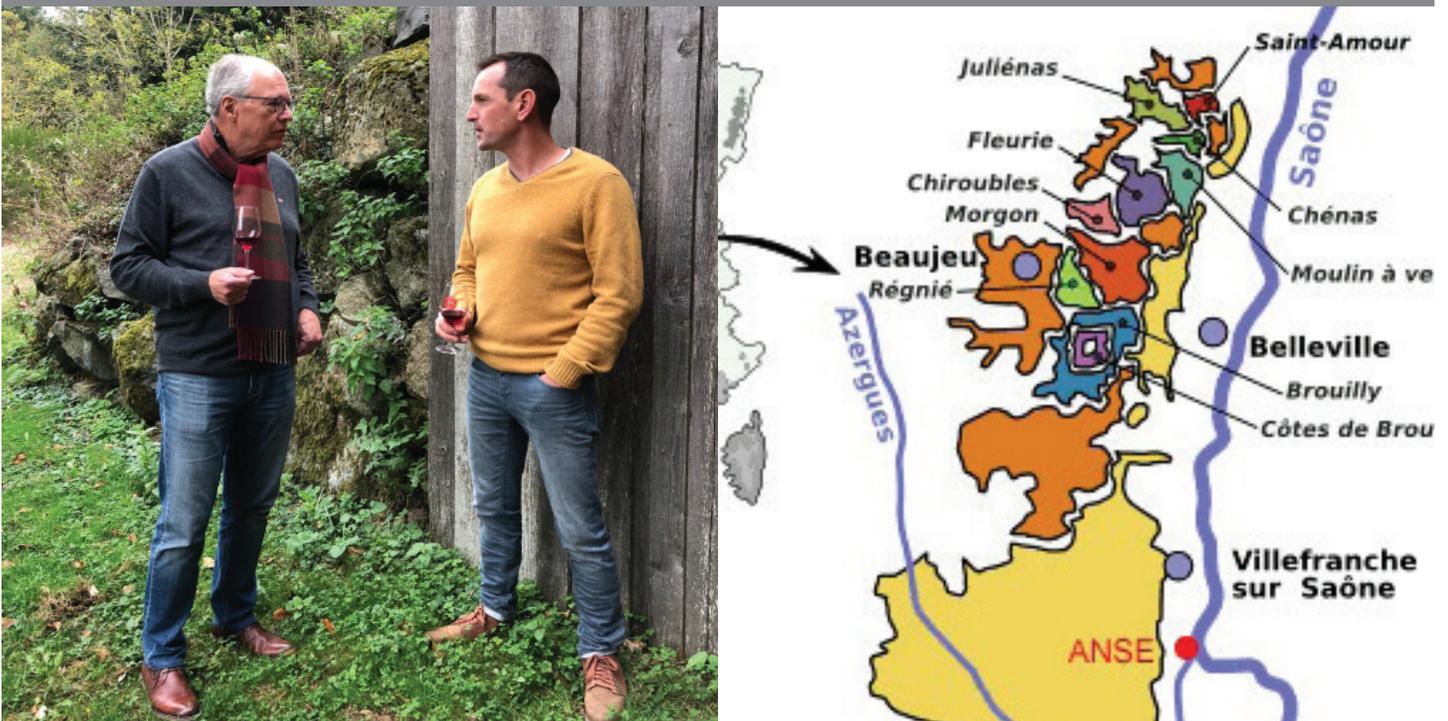
Twice per year, the **House Red Club** brings you 12 bottles of a reliably delicious, top-value Red Burgundy, so you'll always have something good on hand for everyday. No need to hunt around the grocery stores or search confusing shelves at bottle shops - we've got you covered. Enjoy!

2018 "Wild Soul" -- Julien Sunier \$22

You now have a full case 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 entitled 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.



Hanging in Beaujolais with Julien Sunier

2018 was an exceptionally good year in the Beaujolais - sunny and warm, with a beautiful crop of ripe, yummy Gamay ripe for the picking in early September. Sunier's vineyards are in the Crus of Fleurie, Morgon and Régnié, and some of that fruit he declassifies for his Wild Soul project, which also uses grapes he purchases from his like-minded organic friends and neighbors.

Vinified with wild yeast and no sulfur additions, raised in an oval tank, and bottled unfiltered, this is a wine of maximum freshness. It's focused on the ripe fruit and the floral aromatics, with a flavor profile and texture that can only come from old-vine Gamay on Beaujolais' ancient granite-based soils. Wild Soul, instant pleasure. Cheers!



A lineup of pure pleasure at Sunier

CaveauSelections.com

