HOUSE REDS MIXED CASE CLUB

FALL 2023





DRINK BETTER. EVERYDAY. FOR LESS...

Twice per year, the House Red Club brings you 12 bottles of a reliably delicious, goodvalue Red Burgundy, so you'll always have something good on hand for everyday.

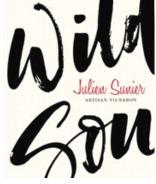
A brand new look and feel with this mixed case—Not just one, not even two, but THREE different wines from three different producers. A true mix of great, value-oriented Red Burgs for the "everyday" portion of your home cellar.

We know from first-hand experience how difficult it is to find reliably good Burgundy when out shopping in a store. Often all you can find are mass-produced negociant bottlings, or producers you've never heard of, and you're paying \$30-\$40 or more for what amounts to a shot in the dark. It doesn't have to be that hard!

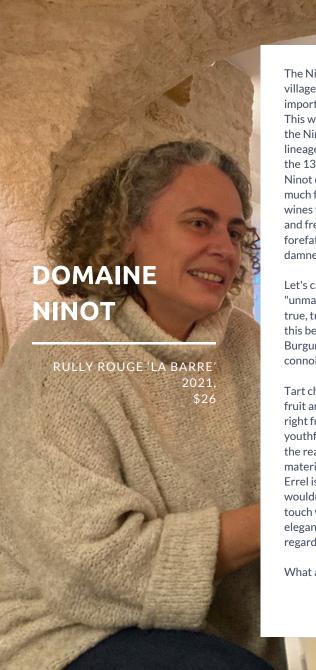
Seeking out the wines for this club is one of the most rewarding tasks for us twice per year. Quite reilably, the top end in Burgundy delivers something incredible, but those "a ha!" moments for the everyday price tag are fewer and farther between.

This fall we posed the challenge to three of our "go to" winemakers--Pablo Chevrot, Julien Sunier, and Errel Ninot. And they came through...big time!









The Ninot cellars are in the village of Rully, historically important for barrel making. This was the original *métier* of the Ninot family, with their lineage in Rully going back to the 1300's. But today, Errell Ninot doesn't seem to care too much for barrels, with her wines focused on fruit attack and fresh aromatics. Her forefathers tradition be damned.

Let's call this one Pinot Noir "unmasked", a showcase of its true, transparent self. We think this beauty would impress any Burgundy lover, from connoisseur to newbie.

Tart cherry, and high-toned red fruit aromatics blast the nose right from the glass, and while youthful, you will clearly see the really delicious raw material here. Even though Errel is a vigneronne, we wouldn't say this is a feminine-touch wine, but rather, an elegant-touch bottle, regardless of who's making it.

What a deal at this price!



Leaving Meursault southbound moves the Burgundy adventurer through Puligny, past the wallet-draining Grand cru of Le Montrachet and its satellites, through Chassagne and into the very tail of the "Côte" where one finds the steep vineyards of Santenay and Maranges.

Brothers Pablo and Vincent Chevrot are going from strength to strength at the southern tip of the Côte d'Or. In a region where wines can go for hundreds, sometimes thousands of dollars per bottle, there are still excellent wines that us mere mortals can afford. You've just got to know where to look - and that's where Caveau comes in!

This beauty was a no-brainer as a "House Red Club" selection. So here you go - a truly delicious, balanced and polished Red Burg from organic parcels below Santenay. A solid bet to blow away whatever \$30'ish Pinot you were previously drinking!



Julien Sunier - you know the man, you know the wines (if not, now's a good time to start!) Succulent, juicy, refined and balanced - these are what great Gamay is all about.

The Sunier house is down an unpaved, tree-lined road in a forest parcel. His vineyards are not there, but his winery is. Instead, he lives in this renovated barn for the view, the peace and quiet, and to be off the beaten path. A lanky 40-something with a short crew cut that is starting to gray, Julien has mischief in his eyes.

Wild Soul is the essence of Gamay - captivating aromatics, freshness and purity of fruit, juicy and mouth watering - all wrapped in a value-packed bottle from Julien's old-vine parcels on the best south-facing hillsides of the Beaujolais Villages appellation. This one gets all the love and care of the more exalted Crus, and delivers humongous pleasure for your dollar.

THE LAST DROP

We'll keep on with this idea of providing you a mix of 4-6 different wines with each new club release. In Spring 2024 look for another terrific case of everyday red burgundies.

All the latest information is always available on our website: www.CaveauSelections.com

And speaking of 2024, we'll begin hosting tours again of Champagne in May or June. Please drop us a line if you're interested! orders@caveauselections.com