

NP Somm MIX Club # 12, January 2020

Producer: Palazzo *Left Bank Red Cuvee*

Varietal: Cabernet Sauvignon dominant, Merlot, Cabernet Franc.

Region: Napa Valley

Vintage: 2016



The Story: January NP Somm RED Club is dedicated to Bordeaux varieties and blends. For that reason, I selected a powerful Right Bank Bordeaux style Blend from Napa Valley and a nice Bordeaux from the Right Bank, St. Emillion.

Palazzo is our big boy from Napa. I had the chance to taste Scott Palazzo's wines for a first time recently and was impressed. If you enjoy the wine I selected, seek out his wines, they are a little bit pricey but excellent.

You can also find the Palazzo wines on the wine list of these prestigious restaurants: The French Laundry, Gary Danko, Daniel, Gramercy Tavern, Eleven Madison Park, Spago, Bouchon, The Little Door, Drago, Otium, Redbird, 71 Above, Providence, Emeril's, just to name a few. This says something!

Nadia's Tasting Notes (not really): The wine makers notes say it best: "The **PALAZZO 2016 'Left Bank' Red Cuvée Master Blend** is '*generous on the palate*' ...with lots of rich & delicious Napa Cabernet Sauvignon fruit! Lush black-cherry and blackberry fruit on the nose & palate, along with hints of chocolate, coffee and cassis notes! The wine enjoys a freshness, with the enticing '*Signature Palazzo Wine aromatics & finesse*'...that all Palazzo Wines have! The beautiful floral tones and spice come from the Merlot and Cabernet Franc fruit blended in from the Carneros Region! The mouthfeel is plush & full-bodied, with integrated sweet tannins and great acidity...with a long and distinctive finish!

Drink or Hold: One thing I would say, if you open it now, **decant, decant, decant**, 2+ hours. This big guy needs to be tamed a little. Or you can save it for 10+ years. Even just a couple of years of cellaring will make a big difference.

Food Pairings: NY steak, Rib eye, lamb chops, and Roast beef, charcuterie and hard and semi-hard aged chesses.

If you have any questions about wine never hesitate to contact me personally! Nadia@NPwineconsulting.com

Producer: Clavis Orea
Varietal: 100% Merlot
Region: Saint-Émilion Grand Cru, Bordeaux, France
Vintage: 2016



The Story:

Our second wine is a gorgeous Merlot from St Émilion. Merlot is the dominant grape variety in the Right Bank in Bordeaux.

The Bordeaux region is naturally divided by the Gironde Estuary into a Left Bank area which includes the Médoc and Graves, and sub-regions St-Estèphe, Pauillac, St.-Julien, and Margaux and a Right Bank area which includes the Libournais, Bourg and Blaye and sub-regions St Émilion, Pomerol (among others).

Clavis Orea meaning “golden key” in Latin, symbol of welcoming in the hospitality industry (concierge), The golden keys represent high quality, hard work and passion, as both founders, Franck Jugelmann and Lahcene Boutouba, come from restaurateur families. They wanted to reflect that in the name and quality of the wine, service, and dedication leading to high satisfaction. Both of them have impressive and very interesting resumes. Franck Jugelmann has been working as Winemaker and Maitre de Chai with 1st GCC left Bank example Ch Haut Brion

Lahcene Boutouba started his career at The Ritz Hotel Paris as Sommelier then moving to California US at Deutz Winery, next stop London with Grp Thienot Champagnes-Bordeaux, Global Head of Sales for Wav & Michel Rolland, then Amssadeur export JL Thunevin, finally settled down in St Emilion, and created with Franck Clavis Orea GC St Emilion at Vignobles Rollet.

Nadia’s Tasting Notes: What I like about this Bordeaux is the fact that is clean and modern in style, which makes it appealing to Old World Wine lovers, as well as New World Wine connoisseurs. It’s a bridge between the two worlds. The fruit is dark, ripe, and dense pushing the usual earthy Bordeaux tones to the background. Sweet spice, dark chocolate, and licorice linger on the palate. The tannins are a little bit rough and need some time, but overall this is an excellent Bordeaux that overdelivers for the price.

Drink or Hold: Cellar for at least a year or two, or decant. I actually, enjoyed it now, but it needed to open up.

Food Pairings: A big fat Hamburger, BBQ pork, grilled filet mignon, charcuterie and hard and semi-hard aged chesses. If you like to go vegetarian and lighter, check out Chef Bernard’s excellent recipe that pairs with wide range of wines including this one.

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