

Barrigue Wines Provencal 6 pack and recipe book!

We hope you enjoy these wines and the beautiful Provencal recipes paired with them from our cookbook 'Diner en Provence'!

Chateau Les Eydins AOC Luberon Rose 2019

A Niçoise salad in the spring or summer goes perfectly with a crisp glass of Provencal rose, such as that made by Serge Seignon of *Chateau Les Eydins*. His *2019 AOC Luberon rose* is slightly fuller and more flavorful than some, a quality that will stand up nicely to the rich anchovies of the Niçoise salad!

Domaine de Javone AOC Cotes du Rhone Blanc 2017

There is nothing more classic than a *Cotes du Rhone Blanc* paired with the traditional Nimois dish Brandade. We import a beautiful one made by Christophe Corte of *Domaine de Javone*. It is a blend of Grenache Blanc and Viognier – with the interesting addition of Ugni Blanc.

Chateau les Eydins 'Les Fontetes' AOC Luberon 2016

Syrah. Olives. Need I say more? Well, perhaps. How about a blend of Syrah, Grenache and Mourvedre produced by Serge Seignon at *Chateau les Eydins*, located in the incredibly beautiful Luberon region of eastern Provence. His '*Les Fontetes*' is just this blend. It is dense, but focused. Black olive and Garrigue herbs combine here bolstered up by tons of generous fruit.

Chateau de Valflaunes 'Esperance' AOC Pic Saint Loup 2017

At Barrigue Wines we import a rustic old school red blend from a wonderful appellation called **Pic Saint Loup**. The cuvee 'Esperance' is a rich blend of Syrah and Grenache made by Fabien Reboul of **Chateau de Valflaunes**— all intense fruit and no oak. It goes perfectly with the black olive brine in a rich beef stew such as the Provencal classic Daube. Wait for a rainy day and give it a try!

Domaine Aubai Mema 'Roc Rouge' IGP Pays du Gard 2016

Normally we shy away from pairing red wine with seafood. But in Provencal cuisine, due to both the abundance of seafood dishes and the abundance of good red wine of various styles, we often make an exception. In this case the style is a bit of a novelty. It is produced by our very good friend Mark Haynes, proprietor of the **Domaine Aubai Mema** located just inside the Gard department on the border with the Herault. Mark specializes in very good Biodynamic wines from mostly red varieties indigenous to Provence and the Languedoc. However, the wine to go with the classic fried rouget dish has to be his **Cuvee Roc Rouge**. It is a zesty, tannic, yet medium bodied blend of mostly Cabernet Sauvignon, with a touch of Syrah.

Clos de Caveau 'Fruits Sauvage' AOC Vacqueyras 2017

Carbonnade is a traditional Provencal pork dish that requires a traditional Provencal wine. For our money we go with a red from one of southern Rhone appellations - Chateaufort du Pape, Gigondas, or Vacqueyras. However, all too often these wines can be a little too rich and dense for a pork dish. To the rescue; Henri Bugnener's '**Fruits Sauvage**' from his estate the **Clos de Caveau** in the Vacqueyras appellation. Unlike so many wines from this appellation, this cuvee has a liveliness and balance that is perfect for the classic carbonnade. The Fruits Sauvage is always made from 60% Syrah and 40% grenache and is never oaked. Like all of the wines we import at Barrigue Wines it is certified Organic.

Sante!