

*featured flight of the month*  
maison joseph drouhin, burgundy, france  
\$95 wine and cheese pairing



While the Estate now encompasses 93 hectares in some of the most prestigious ‘climats’ of Burgundy, one must go back to the year 1880 to feel the pulse of Maison Joseph Drouhin. By focusing on wine quality and respecting the diversity of Burgundy's vineyards, quickly combining the roles of négociant, producer, and above all, owner, the House quickly made a name for itself in the world. The generations of Drouhin succeeded each others, strengthening the House's reputation through the acquisition of numerous prestigious plots all over Burgundy. Guided by the revelation of these magical terroirs, unwavering ethics, and the distinctive Drouhin style characterized by finesse and elegance.

Maison Joseph Drouhin is rich with history and tradition. It is now directed by the four great-grandchildren of Joseph Drouhin. They grew up in the vineyards and acquired a deep understanding of wine alongside their father, Robert Drouhin. They all have their own role and they share the same passion for wine. The fifth generation is also making its mark, with Laurène, the eldest daughter of Véronique, joining the House in 2020.

At the operational helm of the House from 1957 to 2003, Robert Drouhin played an essential role in its modern development. He significantly expanded the estate, particularly in Grand Crus, and added the acquisitions in Chablis in 1968, as well as the establishment of the Oregon estate alongside his daughter Véronique in 1987. Click [here](#) for an insightful video with The Drouhin's if you'd like to learn more about this wonderful family and their beautiful wines.

## featured flight of the month

2018 | chardonnay | ~~\$46~~~~\$166~~ \$32|\$116 [tonight only]

côte de beaune, burgundy, france



Located in the Beaune area, above the city of Beaune. The appellation Côte de Beaune is given to wines coming from vineyards located on top of the hill overlooking the city of Beaune. It should not be confused with the appellation Côte de Beaune-Villages, the latter given to wines coming from several villages of the Côte de Beaune (but not Beaune itself) and blended together. Côte de Beaune-Villages as an appellation is used only for red wines.

This interesting and unusual wine comes from the estate of Joseph Drouhin on the Côte de Beaune [the slope above Beaune] and some declassified wine from the young vines of the famous Clos des Mouches vineyard. The soil is composed of lay and limestone giving great finesse to the wines.

A truly delicious and harmonious wine. Pale gold color, very bright. The aromas bring to mind honey, almond and lemongrass. As the wine matures, intense flavors of grilled hazelnut and almonds are in evidence. Aged in oak barrels from the French high forest for 12 to 14 months, including 10-15% new barrels.

In 2018, great weather conditions provided a sound and high-quality harvest. The wines show a very nice balance. They deliver aromas of flowers and ripe fruit.

*paired perfectly with*

**ROUGETTE BAVARIAN RED CHEESE  
BAVARIA, GERMANY**

This washed rind triple cream style cheese has more complex flavors than your typical triple cream but without the sharp and pungent flavors of a typical washed rind. Made from *pasteurized cow's milk*, we love this modern Bavarian creation that lies in between the Burgundy classic Delice de Bourgogne and Epoisses.

## featured flight of the month

2018 | pinot noir | ~~\$40~~~~\$44~~ \$28 | ~~\$100~~ [tonight only]

côte de beaune, burgundy, france



A true delight and a great harmony! A beautiful purple color and delicate and fruity aromas such as strawberry and red currant on the nose. On the palate, the tannins are refined and lend a nice roundness to the body. Elegant aftertaste.

The vines are planted on the hill overlooking the city of Beaune. This wine comes from the vines of the Joseph Drouhin estate as well as from the younger vines of Clos des Mouches and other Premier Crus of Beaune that have been declassified. The soil is chalky, not very deep and a slope that can be steep with South/South-East exposure.

Aged in oak barrels grown in the French high forest, including 20% of new barrels for 12 to 16 months.

The reds from 2018 are vivid, structured and aromatically expressive. They show a great balance between alcohol and acidity, a sign of a great vintage.

*paired perfectly with*  
SCHÄRDINGER AMADEUS  
SALZBURG, AUSTRIA

Made with high fat content milk from the pasturelands around Salzburg, this classic cheese is milder than its Swiss brothers but has a rich buttermilk flavor and pleasant eyed paste. The cheese is painstakingly hand rotated and flipped as it ages over 6-8 months on local spruce wood boards. The final result, made with *pasteurized cow's milk*, is a rich and buttery cheese with a little tang and a long finish.

## *featured flight of the month*

2018 | pinot noir | ~~\$47~~~~\$469~~ \$33|~~\$118~~ [tonight only]

aloxe-corton, burgundy, france



Aloxe-Corton is a charming village located north of Beaune and lying below the imposing hill of Corton, famous for its Grands Crus. « Aloxe » is the ancient name of the village whereas « Corton » is the name of the hill. This area is known for their chalky soil with a large proportion of iron oxide, giving the soil its characteristic reddish color and the wine its structure.

This is a well-structured wine, without any hardness and a beautiful intense red color. The nose is powerful, with aromas of candied fruit, evolving with age towards spicy and musky aromas. A solid framework is felt on the palate. Long aftertaste with flavors reminiscent of the same candied fruit aromas.

The 2018 vintage produced reds that are vivid, structured and aromatically expressive. They show a great balance between alcohol and acidity, a sign of a great vintage.

Ageing was in oak barrels from the French high forest including 20% new, between 12 to 16 months. Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

*paired perfectly with*

**ESQUIRRO**

**BERNAIS, BASQUE, FRANCE**

Made seasonally in the Bernais region of France these small wheels are a particular cheesemakers take on the classic Ossau Iraty. The pasture raised *pasteurized sheep's milk* produces a wonderfully complex and savory cheese that resulted in it's win for the World's Best Cheese in 2018.

## featured flight of the month

2020 | pinot noir | ~~\$59~~ \$242 \$41 | \$148 [tonight only]

nuits-saint-georges, burgundy, france



The appellation of Nuits-Saint-Georges is elongated, with two different sections, north and south, separated by a little stream that crosses the town. The hillside is quite steep, but the vineyards have an excellent east exposure. There are outcroppings of hard chalk in many places. The northern part of Nuits, close to Vosne-Romanée, produces wines of great finesse. The southern part, with its rockier soil, gives powerful and long-lasting wines.

This wine is deep red in color, with aromas that are powerful and elegant, and notes of cherry and blackberry, as well as hints of cedar wood evolving towards gamey touches. On the palate there is beautiful balance between structure and softness. The long aftertaste is reminiscent of fruit syrups and mild spices. The 2020 vintage has been highlighted by a remarkable concentration. The nuances of the terroirs are already perceptible. 2020 is a great vintage to keep.

Ageing took place in oak barrels including 20 to 25% of new barrels from the French high forest for 14 to 16 months.

*paired perfectly with*  
FORT SAINT ANTOINE COMPTE  
JURA, FRANCE

This *raw cow's milk* is aged for a minimum of 3 years in the caves of the Napoleonic Fort St. Antoine in the Jura mountains. The long aging develops a complex flavor profile of roasted nuts and beef broth as well as lots of small tyrosine crystals to give it the signature crunch. Rare in the US as most of the reserve cheese is sold directly in France.