

Camille Braun Cremant D'Alsace Rose Brut NV

The Braun Family can trace their roots in Alsace back to 1523, and have been making wine in the village of Orschwihr since 1902. Today the Domaine Camille Braun consists of 13 hectares of vines in or near Orschwihr, including the Grand Cru site "Pfingstberg," documented since 1299, and single sites Bollenberg, Lippelsberg, Effenberg and Meissenberg. Under the watchful care of Christophe and Chantal Braun, the farming has been organic for the past 15 years and has been biodynamic since 2005. "Dry and spicy, with flavors of dried cherry, wild strawberry and black raspberry. This is well-meshed, offering subtle, juicy acidity and a creamy finish." It pairs well with mild cheeses, fruit and nuts. It can accompany fig, date or raisin breads, or compliment heartier fare including Spanish hams and tapas. It's perfect with whole-grain thin-crusted pizza or bruschetta with diced tomato and fresh basil. The pairing versatility of this wine extends also to Asian cuisine. During late spring and summer, it can be enjoyed on a picnic or at the beach with cold sesame noodles.

Price \$25.99 Tasting Price \$22.09

Jean Vesselle Rose de Saignee Brut Champagne NV

After training in France, South Africa, and Australia, Delphine Vesselle took a charge of Champagne Jean Vesselle in 1996. Along with her husband David, Delphine strives each day to honor her family's trust, by dedicating themselves with passion to the quality of the product. While majority of rose Champagne is made from blending still red wine to make it pink, Jean Vesselle Rose de Saignee is crafted by a short maceration of leaving the grape skin for 24-48 hours. With beautiful vibrant pink color, this 100% Pinot Noir bubbly presents outgoing red fruits of cranberry, strawberry and pomegranate accompanied by hints of wild flower and chewy texture. Just like Delphine, it is elegant with wonderful structure and great complexity. A noble Champagne with the body of a red wine, almost chewy and very complex. A peachy blush in the glass reveals delicate bubbles. Wildflowers and strawberries on the nose; wild cherries wrapped in tender, buttery pie crust. Luscious and elegant.

Price \$40.99 Tasting Price \$34.84