

WINEENTHUSIAST IMPORTER CONNECTION™

About Wine Enthusiast Importer Connection

Wine Enthusiast Importer Connection is a program designed to make the connection between importers and producers easier. Producers who are not currently imported in the United States can submit their products for a fee to be reviewed by expert tasters at our headquarters in New York. Each review will include a numeric rating, a detailed review, the full name of the product, detailed contact information for the producer, a suggested retail price tier (as reflected by a scale of one to four dollar signs \$-\$\$\$\$) and the product's alcohol, in abv, as reported by the submitter. All ratings and reviews of products that receive a score of 80 points or higher will be published in our [searchable database](#). Importers who are interested in a product can contact producers directly for more information and to discuss potential business relationships.

About the Scores

Ratings reflect what our reviewers felt about a particular product. Beyond the rating, we encourage you to read the accompanying tasting note to learn about a product's special characteristics.

Classic	98–100:	The pinnacle of quality.
Superb	94–97:	A great achievement.
Excellent	90–93:	Highly recommended.
Very Good	87–89:	Often good value; well recommended.
Good	83–86:	Suitable for everyday consumption; often good value.
Acceptable	80–82:	Can be employed in casual situation.

Products deemed Unacceptable (receiving a rating below 80 points) are not reviewed.

Symbol	FOB Winery	SRP (USD)
\$	< 4 euros	< \$10
\$\$	4–10 euros	\$10-25
\$\$\$	10–20 euros	\$25-50
\$\$\$\$	> 20 euros	> \$50

Tasting Methodology and Goals

All tastings are performed blind. Typically, products are tasted in peer-group flights of 4–8 samples. Pricing tier, production size, provenance and grape variety are not factors in assigning scores. When possible, products considered flawed or uncustomary are retasted.

Submitting Products for Review

Producers who are completely devoid of U.S. representation (excluding Puerto Rico) may submit products for review. Products submitted by producers that have any current U.S. representation, even in just one state, will be deemed ineligible for tasting, and the submission fee will not be reimbursed. There is a \$370 charge per wine for submitting products. In addition to the \$370 submission fee, producers will be responsible for any international shipping costs, import taxes, and U.S. customs filing and handling fees incurred, which will be billed separately by our preferred clearing house, The American Spirits Exchange Ltd. Once cleared and received, all products will be reviewed and published in the Wine Enthusiast Importer Connection newsletter as well as online in the searchable [Wine Enthusiast Importer Connection database](#). Submissions received without authorization and a completed online application will not be reviewed. Additional inquiries should be addressed to IC@wineenthusiast.net

Find all Importer Connection reviews on our fully searchable database at Importer-Connection.com

SPAIN
WHITE WINES

Contact Company: Bodegas Val de Souto S.L.
Contact Name: Brais Iglesias
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Contact Phone: 34 6.37.37.95.63

86 Benedictus Fructus 2015 Selección Celestial (Ribeiro). Neon yellow in color with a water white rim, this wine seems light and bright with easygoing flavors on the first impression. Its introductory tones show hints of aloe, fern and yellow tomato. The flavors are lean on the attack, but it feels more medium-bodied on the palate thanks to its highly integrated acidity and hint of viscosity. The diversity of flavors include tones of yeastiness, warm milk and pear brandy. Drink now–2018.
abv: 13% **Price:** \$\$

Contact Company: BBC Vins et Spiritueux
Contact Name: Anne Lutignier
Contact Email: anne@bbcwine.fr
Contact Phone: 33 5.56.86.25.29

84 Spy Pig NV Fresh Muscat (Vino de la Tierra de Castilla). This very pale, lightly lemon-colored white is extremely reticent on the nose. The palate is medium bodied, with a leesy, round, caressing character and touches of lemon pulp and pith. There's not much more. But, there is a place for this wine, especially alongside raw shellfish or simple salads. It's not particularly complex, so sip it up quickly. Drink now–2018.
abv: 11.5% **Price:** \$

RED WINES

Contact Company: Bodegas Coviñas
Contact Name: Gemma Garcia
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Contact Phone: 34 9.62.30.06.80

88 Adnos 2012 Alta Expresión Bobal (Utiel-Requena). This deep mulberry-colored wine sports a lively nose—concentrated mulberries and blueberries combine with spicy bramble notes to give this medium-weight juice exotic vibrancy. Along with the lightly toasty, S'mores-like flavors, relaxed acidity and vaguely gruff tannins, there's a lot to like here for those looking for a slightly rustic wine with some chewy substance. Drink now–2019.
abv: 13% **Price:** \$\$\$

Contact Company: BBC Vins et Spiritueux
Contact Name: Anne Lutignier
Contact Email: anne@bbcwine.fr
Contact Phone: 33 5.56.86.25.29

87 Spy Pig NV Savoury Cabernet Sauvignon (Vino de la Tierra de Castilla). Almost opaque, this wine's appearance is reminiscent of black beetle shell, save its small mulberry rim. The delightfully rustic and steely palate—despite the wine's medium body and copious juiciness—is packed with cassis, black plum skin and loganberry. From these flavors to the firm and tight-grained tannins and invigorating acidity, this is classic Cabernet Sauvignon. Ready to drink and meant to enjoy young given the moderate finish, this is a fun sipper. Drink now–2018.
abv: 13% **Price:** \$

Contact Company: BBC Vins et Spiritueux
Contact Name: Anne Lutignier
Contact Email: anne@bbcwine.fr
Contact Phone: 33 5.56.86.25.29

86 Spy Pig NV Spicy Syrah (Vino de la Tierra de Castilla). Beginning with the medium-deep red color and gleaming appearance, this dynamic, pristine-clean sipper is refreshing and fun. It exudes a cherry syrup note as well as mixed flowers in summer bouquets and crushed anise seed tones. There is no shortage of crackling acidity to support the medium-bodied palate, which finishes with surprisingly long and spicy gusto. Given the medium alcohol and integrated structure, this succulent red would work nicely with a light chill. Drink now–2018.
abv: 13% **Price:** \$

FRANCE
LOIRE WHITE WINES

Contact Company: Domaine De Montgilet
Contact Name: Aurelien Talibard
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Contact Phone: 33 6.17.57.49.28

92 Domaine de Montgilet 2014 Anjou. Big and round, with an oatmeal-esque texture, this is a sumptuous bottling with an effusive nose. Rich and boldly styled, yet not overwhelmingly so, it brims with freshly baked brioche flavors. The wine's Sherried and brothy notes show it is beginning to evolve. Its mild acidity feels subtly and seamlessly infused into the full body. This is definitely hitting its prime. Bright, bold and fun, this is a great alternative to Chardonnay as well as a lovely expression of Chenin Blanc. Drink now–2018.
abv: 13.5% **Price:** \$\$

Contact Company: Domaine des Trottières
Contact Name: Michael Taupin
Contact Email: michael.taupin@domainedestrotties.com
Contact Phone: 33 6.50.44.88.50

89 **Domaine des Trottières 2015 Vieilles Vignes (Anjou).** Bright and brilliant in the glass, this daffodil-colored wine smells of lemon pulp and pluots. The palate starts off a bit sulphury, dampening the fruit dynamism of this clearly youthful and light-bodied wine. It tastes of greengages, starfruits and kumquats. Delicate yet exotic, this gastronomic wine is destined to accompany salads and seafood. The finish hangs around with a diverse array of tantalizing citrus flavors. Drink now–2018.

abv: 12% **Price:** \$

Contact Company: Donatien Bahuaud
Contact Name: Isabelle Moreau
Contact Email: moreau@monmousseau.com
Contact Phone: 33 6.13.93.05.64

88 **Donatien Bahuaud 2014 N7 (Sancerre).** This medium-deep, daffodil-colored wine has a fragrant nose of beeswax, lemon pith and pine nuts. Medium in body, it has gently integrated acidity and a lightly pithy, grippy finish. Generous in layers of mineral-driven flavors, this is drinking well now but has just enough acidic oomph remaining to keep it holding well through 2019. This will perform brilliantly with fatty fish accented by citrus fruits.

abv: 12.5% **Price:** \$\$\$

Contact Company: Donatien Bahuaud
Contact Name: Isabelle Moreau
Contact Email: moreau@monmousseau.com
Contact Phone: 33 6.13.93.05.64

87 **Donatien Bahuaud 2014 Le Master (Muscadet Sèvre et Maine).** This medium-deep colored white has a smattering of straw, gingerbread, green apple and asparagus tips in its bouquet. The palate is round and creamy, with gentle floral nuances, packs of dried apricots and oodles of yeastiness. Though low in alcohol, it feels full bodied, with notable viscosity. It's only the pleasantly and searingly dry finish that cuts through this wine's serious substance to remind one it's really a rather light style. The savory, waxy and lingering finish is delightfully gastronomic. All said, the fresh fruit is nonetheless borderline fading, and this may be reaching its prime, so drink up now–2018.

abv: 12.5% **Price:** \$\$

Contact Company: Domaine Pascal Gibault
Contact Name: Danielle Gibault
Contact Email: danielle-de-lansee@wanadoo.fr
Contact Phone: 33 2.54.71.09.95

86 **Domaine Gibault 2014 Le Graal Sauvignon Blanc (Touraine).** This deeply colored, neon-yellow wine has a copious and fragrant nose of sweet, spring-grown white flowers and heady marzipan. There's a definite aromatic combination of young and older melded in a most harmonious way. Moving on, the palate favors advancement, showing a deeply evolved flavor profile and pithy notes of

toasted almonds. It's a tactile wine, with light viscosity and a perky pithiness. Drink now–2018.

abv: 13.5% **Price:** \$\$

OTHER WHITE WINES

Contact Company: Château Vessière
Contact Name: Clément Tiberghien
Contact Email: commercial@chateau-vessiere.com
Contact Phone: 33 4.66.73.30.66

91 **Château Vessière 2016 Roussanne-Grenache Blanc (Costières de Nîmes).** Super lively and zippy on the nose, the white- and yellow-grapefruit inflected nose of this wine sports loads of cracked white pepper. It's tantalizing and engaging in its aromas alone, but the palate doesn't disappoint either—moderately viscous and pleasantly creamy on the attack, it has structure, vigor and vitality. The mouthfeel is tactile in its vibrancy and the medium-length finish is decidedly pithy. This is great by the glass and bottle, especially in wine-savvy, higher-end restaurants with a sommelier. Drink now–2019.

abv: 13% **Price:** \$

Contact Company: Domaine de Vezean
Contact Name: Martine Briu
Contact Email: martinebriu@hotmail.com
Contact Phone: 33 7.86.90.94.55

90 **Domaine de Vezean 2014 Pudique (Côtes Catalanes).** This is a lively, generous and full-bodied wine, with hints of tapioca, sweet brioche toast, heady spice rack and tangy grapefruit inflections. Round, sumptuous and definitively silky, it is nuanced by toasted hazelnut and creamy butter flavors. Moderately expansive, with a medium-length finish, it is delightfully engaging now. This would be a great surrogate for a Chardonnay-lover looking to branch out. Drink now–2018.

abv: 12.5% **Price:** \$\$

CHAMPAGNE

Contact Company: Champagne Bauchet
Contact Name: Florence Labelle Bauchet
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Contact Phone: 33 6.17.45.51.30

92 **Champagne Bauchet 2009 Saint-Nicaise Blanc de Blancs Millésime Brut (Champagne).** Big and bold in chamomile, apple and toast notes, this wine's aromas lead to some mature flavors of toasted brioche, poached pear and honey-drizzled, toasted hazelnuts. It's medium bodied, with mid-sized bubbles of moderate intensity. As the wine warms up, it begins to show a lovely white chocolate note on the midpalate, suggestive of a blanc de blancs. Drink now–2019.

abv: 12.5% **Price:** \$\$\$\$

Contact Company: Champagne Eric Taillet
Contact Name: Eric Taillet
Contact Email: champagne.eric.taillet@wanadoo.fr
Contact Phone: 33 6.88.63.47.31

92 Champagne Eric Taillet NV Bansionensi Extra-Brut Blanc de Meunier Pinot Meunier (Champagne). This straw-colored wine smells of saffron, bay leaf and white peach. The palate diverges into a multi-dimensional array of flavors, including white currant, Canary melon, white peppercorn and aloe. The masses of bubbles are big, bold and popping, giving this light-bodied and refreshing wine good grip for enjoying at the table. While showing lovely intensity, its medium fruit concentration and fairly modest finish suggest this bottling is best enjoyed soon; drink now–2019.
abv: 12% **Price:** \$\$\$\$

Contact Company: Champagne Eric Taillet
Contact Name: Eric Taillet
Contact Email: champagne.eric.taillet@wanadoo.fr
Contact Phone: 33 6.88.63.47.31

92 Champagne Eric Taillet NV Tradition Brut (Champagne). This bubbly has a pretty, antique yellow appearance. Its nose shows development and a pleasant hint of cheese rind along with notes of tangy lambic beer. The palate mimics the nose and brings on full-throttle refreshment. The feisty acidity lights up the palate and the fairly refined bubbles accent their refreshment. This wine shows elegance and subtlety of flavor and would surely benefit from a few more years in bottle. Drink 2018–2020.
abv: 12% **Price:** \$\$\$

Contact Company: Champagne Denis Chaput
Contact Name: Nicolas Chaput
Contact Email: contact@champagne-denischaput.com
Contact Phone: 33 3.25.27.10.28

89 Champagne Denis Chaput NV Blanc de Blancs (Champagne). This pale, creamy bubbly shows the faintest hints of straw on the nose alongside more noticeable sulphur traces that blow off with a little time. Though vigorously lean, the palate allows layers of flavor to come through, starting with fennel, yellow plum and tart lemon pith followed by notes of bitter almond and bay leaf. Definitely a wine for lovers of high acidity and tugging texture, the bottling's pithiness stems from the refined and plentiful bubbles and zippy yet integrated acidity. The medium concentration pulls the palate character into a solid finish. A bit too crisp and tangy for an *apéritif* wine, this is just right for refined, lighter fare. Drink now–2019.
abv: 12% **Price:** \$\$\$

Contact Company: Champagne Bauchet
Contact Name: Florence Labelle Bauchet
Contact Email: florence.bauchet@champagne-bauchet.fr
Contact Phone: 33 6.17.45.51.30

88 Champagne Bauchet NV Origine Brut (Champagne). Big and foamy with loads of bubbles that fade quickly, this wine is better served very cold to keep those bubbles in the wine. Yellow in color, with a hint of red reflection, it shows

yellow apple and pear aromas on the nose, with the barest hint of straw. Its acidity is tingling and its fruits are lean, making its structure highly notable. It's bursting with freshness, amply supporting the light-plus body. Drink now–2018.
abv: 12.5% **Price:** \$\$\$\$

Contact Company: Champagne Denis Chaput
Contact Name: Nicolas Chaput
Contact Email: contact@champagne-denischaput.com
Contact Phone: 33 3.25.27.10.28

83 Champagne Denis Chaput NV Réserve Brut (Champagne). This wine sports a white chocolate and flan nose. However, the medium-bodied mouthfeel is surprisingly heavy yet astringent, with somewhat lazy acidity. The fruit on the palate tastes of cooked apples and golden raisins as well as walnut pith. The finish offers a sensation of dryness accompanied by a whisper of overripe apple. Drink now.
abv: 12% **Price:** \$\$\$

PROVENCE ROSÉ

Contact Company: Château Camp Long
Contact Name: Legrand
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Contact Phone: 33 4.94.00.81.07

86 Château Camp Long 2016 Rosé (Côtes de Provence). This is a pretty rosé, with a pale, baby girl pink color fading to a watery rim. Delicate, it tastes of sweet red watermelon and tiny field strawberries. The attack and palate are viscous, but not evidently sweet. Mild in both concentration and complexity and quick to finish, this nonetheless offers nice acidity and a pleasant mouthfeel. Drink now–2018.
abv: 12% **Price:** \$

LOIRE RED WINES

Contact Company: Donatien Bahuaud
Contact Name: Isabelle Moreau
Contact Email: moreau@monmousseau.com
Contact Phone: 33 6.13.93.05.64

88 Donatien Bahuaud 2014 Les Boires (Chinon). This wine has a medium-deep, purple-tinged maroon core. The nose is exceedingly mineral and slatey, with profound smoke notes. Blackberries and black currants prevail on the palate, with lots of pithy palate sensations. There's no clear oak influence here, and the winemaking is definitely focused on fruit purity. While there's no need to wait, it should hold well through 2019.
abv: 12% **Price:** \$\$

Contact Company: Vins Jean Louis Lhumeau
Contact Name: Jean Louis Lhumeau
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Contact Phone: 33 6 80 07 88 35

86 Jean Louis Lhumeau 2014 Anjou. This wine is dark morello cherry in color, with a dark raspberry rim. The nose is generously open and decidedly rustic: cracked pink peppercorns, wild game and dried cranberries take center stage. The mouthfeel is medium bodied, with firm acidity and streamlined yet slightly gangly tannins. The moderate finish shows both the flavor and palate sensation of steeped Chinese tea. Only moderately generous in fruit, it is ready to drink now before its fruits fade. This would be a killer match with a charcuterie board, and it also shows well lightly chilled! Drink now–2018.

abv: 13%

Price: \$\$

BORDEAUX RED WINE

Contact Company: Lydia Coudert
Contact Name: Lydia Coudert
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Contact Phone: 33651803228

82 Château Castagnac 2015 Cuvée Raphaël (Bordeaux). Reserved on the nose, this onyx-colored wine is dynamic on the palate both in flavor dimension and in expansive texture. It tastes of tart, dried cranberries as well as tobacco leaf, soy and hemlock. It's an unusual wine, and a wine with tons of compelling characters that develop as the wine see air. The medium-plus body has pithy tannins and integrated acidity. However, it is moving along in its bottle aging and is not likely to improve much more in bottle. A bit more freshness and smidge less alcohol might have helped the potential ageability here. Drink: 2017-18

abv: 13%

Price: \$\$

RHÔNE RED WINES

Contact Company: Château Vessière
Contact Name: Clément Tiberghien
Contact Email: commercial@chateau-vessiere.com
Contact Phone: 33 4.66.73.30.66

90 Château Vessière 2013 Philippe de Vessière (Costières de Nîmes). This wine boasts a deep black-cherry core with a pale maroon rim. The nose is fresh and lively, with scents of red plum jam, sloe, licorice and lavender. The attack is soft, plump and juicy. There's loads of fragrance, plenty of body and a grainy-textured, medium-length finish that boasts aftertastes of briar and forest floor. Upfront and immediate, there seems little reason to wait to enjoy this bottling. Drink now–2019.

abv: 13.5%

Price: \$\$

Contact Company: Château Vessière
Contact Name: Clément Tiberghien
Contact Email: commercial@chateau-vessiere.com
Contact Phone: 33 4.66.73.30.66

88 Château Vessière 2014 Costières de Nîmes. This wine has a mid-depth, cherry-colored core. The nose is exuberant, with scents of wild cherry, milk chocolate and spruce. The palate is youthful, fruit-driven and vaguely plump, with a prevailing taste of summer berries. Caressing, seamless tannins give way to crunchy and almost jolting acidity. An evergreen scent and pungent acidity make this wine taste as if it was harvested rather early. It finishes modestly, but with nicely ripe strawberry flavors. Another six to 12 months of aging should allow the acidity to quiet down; enjoy through 2018.

abv: 12.8%

Price: \$\$

Contact Company: Baron d'Escalin SAS
Contact Name: Marie Giry
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Contact Phone: 33 47.59.80.58.40

83 Baron d'Escalin 2013 Syrah (Grignan-les-Adhémar). This wine's aromas and flavors are seriously shy. Hints of Marasca cherry and eucalyptus unfold in the bouquet with time in the glass, while flavors of tobacco leaf, dried soil and sundried tomato emerge on the dry finish. Otherwise, this is a pent-up and mature bottling that works best with a hearty meat dish given its dusty tannins and bustling acidity. Drink now.

abv: 14%

Price: \$\$\$

LANGUEDOC-ROUSSILLON RED WINES

Contact Company: Gibaloux Bonnet
Contact Name: Didier Bonnet
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Contact Phone: 33 6.64.77.42.34

88 Gibaloux-Bonnet 2014 Le Prieuré (Minervois). This youthful, mulberry-colored wine shows dark streaking at the core. Crackingly fresh in blueberries and boysenberries, this is a sure-fire crowd pleaser as a wine-by-the-glass. Its pristine clean fruit is accented by pleasant hints of toasted graham cracker and chocolate. The wine's medium complexity provides the full-bodied palate with a strong, nuanced finish. Impressively well-balanced, this is not one of those viscous, gloopy wines, so it will show well at any table set with richer foods. It should age well, even if it may be at its most dynamic and enjoyable in the medium-term thanks to its medium acidity and rather laid-back tannins. Drink now–2021.

abv: 12.5%

Price: \$\$

Contact Company: Gaec Famille Rouanet

Contact Name: Rouanet

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Contact Phone: 33 4.68.91.37.88

87 Rouanet Montcelebre 2014 Minervois. Crepuscular in appearance, this wine has a dark mulberry rim. Magnanimous and vibrantly berried on the nose, the wine's "first look" is all cola, milk chocolate and sweet spice. Medium-plus in body, with oodles of extract, it has a pervasive presence on the palate. Poppingly ripe mulberries exude through the medium finish. Tangy acidity and lightly rigid tannins give it a perfectly balanced, if lightly steely, character. It drinks well now and should evolve nicely through 2020.

abv: 14%

Price: \$\$

Contact Company: Vignobles d'Albenas

Contact Name: Geoffroy D'Albenas

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Contact Phone: 33 4.30.40.60.29

85 Château Bas d'Aumelas 2015 Languedoc. Pleasantly ruby in color, this wine smells of cigar humidor and old rose petals. From the fragrant start to the fairly long finish, its savory side plays a notable role. Drinking well now, it is juicy and lightly viscous, giving it pleasant approachability. The finish is moderately long and as delightfully generous in fruits as it is in sinewy, leather tannins. The dynamic palate sensation definitively makes this a wine for the table given its significant dryness and firm mouthfeel. Drink now–2018.

abv: 13.5%

Price: \$

Contact Company: Les Domaines Barsalou

Contact Name: Jean-Yves Barsalou

Contact Email: contact@famillebarsalou.com

Contact Phone: 33 4.68.45.11.19

85 Château Villenouvette 2010 Orbion Carignan (Corbières). This wine is opaque at the core and shows a dark garnet rim. The nose is well-evolved, with aromas of potpourri, beef broth and damp cigar. The palate echos the nose, though comes across a touch flat in flavor, which is a shame as the wine has good structure with a full body, pleasantly chewy tannins and vividly refreshing acidity. The finish lingers a bit, but its best days are passing. Two bottles tasted, drink now.

abv: 14%

Price: \$\$\$\$

Contact Company: Vignobles Vellas

Contact Name: Julia Garcia

Contact Email: vellas.export@orange.fr

Contact Phone: 33 4.67.40.21.25

85 Le Grand Méchant Loup 2014 Coteaux du Languedoc–Pic Saint Loup. This wine has a high-wattage, black core, with a purple-tinged rim. Its nose is youthful, savory, mineral and smoky. It gives an impressively sexy overview. The palate, however, is surprisingly simple by contrast. Lovely mulberry notes arrive to complement the smoke accents, but nothing more dynamic happens there. Following on, the medium acidity borders on low for such a full-bodied, juicy wine. It might show best in a casual setting where it doesn't require food and where

its exuberantly expressive and vaguely hedonistic side can really strut its stuff. Drink now–2018.

abv: 14%

Price: \$\$

Contact Company: Mas D'Arcaÿ

Contact Name: Jean Lacauste

Contact Email: lacaustej@yahoo.fr

Contact Phone: 33 6.76.04.21.11

84 Mas D'Arcaÿ 2013 Valentibus (Languedoc-Saint Drézéry). This wine's black core offers a brooding nose of bloody red meat, blackcurrants and menthol. Medium-plus in body, with a viscous mouthfeel, it has lifting, vibrant acidity that offers good support. The moderate finish shows burnt charcoal and cola flavors. It is ready to drink now—preferably with an hour of decanting—and through 2018.

abv: 15.5%

Price: \$\$

Contact Company: BBC Vins et Spiritueux

Contact Name: Anne Lutignier

Contact Email: anne@bbcwine.fr

Contact Phone: 33 5.56.86.25.29

82 Roche Pique 2015 Merlot (Pays d'Oc). This aromatically reserved wine has a beetle shell-black core and a tiny magenta rim. The palate, however, is anything but reserved, especially in its showy oak treatment. There are more oak than fruit nuances, with tastes ranging from marzipan and caramel to Aunt Jemima syrup on pecan pancakes. The attack shows considerable sweetness and the acidity is mild, but the tannins kick in some streamlined structure. Drink now–2018.

abv: 13%

Price: \$

ITALY **RED WINE**

Contact Company: Poggio Ridente AZ Agricola Biologica

Contact Name: Cecilia Zucca

Contact Email: info@poggioridente.it

Contact Phone: 39 34.96.90.04.03

91 Poggio Ridente 2015 Vallia (Barbera d'Asti). This is textbook Barbera in many ways, but it is surprisingly bold and rustic for one hailing from Asti. First, it's impressively ripe, showing fragrances of ripe black fig, blackberry briar and licorice. It's also so youthful that it seems to taste of raw fruits. Second, the palate adds to the layers of complexity with African spices and burned hardwood. Third, a dynamically grippy palate composed of grainy tannins and bustling acidity hems in the full-bodied, juicy core. All of this plus the fact there is no evident new oak makes this a tremendous wine for the table, especially at establishments serving hearty fare. Drink now–2019.

abv: 13.5%

Price: \$\$

ARGENTINA RED WINE

Contact Company: Belhara Estate

Contact Name: Stephen Huse

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Contact Phone: 54 9.26.12.42.18.14

91 Belhara 2015 Gualtallary Single Vineyard Malbec (Mendoza). This inky wine laces purple into its carbon black core. The nose is slightly smoky, with aromas of mulberries, blueberries and sweet spices. It is a seriously juicy sipper, with easygoing acidity and tannins. The British adjective “moreish” describes this wine perfectly—you’ll definitely want another glass. This versatile, well-balanced crowd pleaser will make both refreshment seekers and sumptuous fruit lovers smile. Pleasant to drink now, this wine’s well-balanced, medium-plus concentration nonetheless will allow it to age favorably in the medium-term. Drink now–2020.

abv: 14%

Price: \$\$

POLAND WHITE WINE

Contact Company: Whitney Adams Sp. z o.o.

Contact Name: Mike Whitney

Contact Email: mike.whitney@adoriavineyards.com

Contact Phone: 48 6.97.69.95.60

83 Adoria 2015 Zachowice Riesling (Poland). This pale straw wine with green tinges looks very youthful and smells of Sweet Tarts and watermelon Jolly Rancher candies. Light, straightforward and candied, the grapey and white pepper spicy palate also tastes of lime cordial. Its buoyant acidity makes it a good match as an *apéritif* served with citrus-accented hors d’oeuvres. With modest, watery concentration and a short finish, it is a wine for immediate drinking. Enjoy now–2018.

abv: 13.5%

Price: \$\$