

## 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 Mix Club doesn't have a particular theme, just 2 excellent bottles of wine. The first one I selected a powerful Right Bank Bordeaux style Blend from Napa Valley and a gorgeous Burgundy from Puligny Montrachet, France.

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](mailto:Nadia@NPwineconsulting.com)

**Producer:** Domaine Belleville, "Les Boudrières"

**Varietal:** 100% Chardonnay

**Region:** Puligny-Montrachet, Cote de Baune, Burgundy, France

**Vintage:** 2013

**The Story:** I have been Searching for a nice Burgundy for our club for a while now. The issue, I personally have with Burgundy, is the prices. Burgundy wines are considered some of the very finest in the world but this fame comes also with a fat price tag. I usually look for wines that overdeliver for the price, but with Burgundy this is almost an impossible task. That's why I was really glad to find this one from Domaine Belleville. It is classic delicious Burgundy, or as the French would like us to call it a Borgogne, from one of the most prestigious villages in the Burgundy region, Puligny-Montrachet. It's a little treat. It's a high-quality Burgundy with fair price, which made it land in the club. Enjoy!



**Nadia's Tasting Notes:** A gorgeous golden colored Chardonnay. Very expressive, on the nose with layers of vanilla, fresh croissants, red apples, and touch of honey and almonds. It's rich and viscous on the palate, very balanced and complex. It's a classic Burgundy.

**Drink or Hold:** Drink Now, or save for a few years. I like the freshness now, and it has already a few years of age. Decant! (Yes, it's white, but it will benefit from decanting). Do not serve too cold, ideally about 55F.

**Food Pairings:** Lobster and any shell fish dish with butter or cream sauce. Crab cakes would be a perfect pairing. Fancy mac and cheese, pork, and chicken, and mushrooms dishes. It is also great by itself. 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.

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