

Packstreet's Back BON D'ACC!

These six newly-returned French faves for **\$91.75** (before tax and after a **27% discount**) would normally go for **\$125** (before tax)!



WINERY: Domaine Barou
WINE: Syrah "Petit Colorado"
GRAPE: {biodynamic} Syrah
REGION: Northern Rhone
COUNTRY: France
THE SKINNY: *Boysenberry & Cassis, Violets, Leather*

From the northern reaches of the vertically sprawling Saint-Joseph, this whole-cluster offering from Emmanuel Barou showcases a fresher, more youthful side of Syrah while retaining an earthy Northern Rhone mystique. Firm fruit, and gentle tannin punctuate this perfect candidate to take along for a picnic in the woods with a bucket of fried chicken – don't skimp on the drumsticks!

Serving Suggestions: Fried chicken in the woods or spicy wings in front of your favorite television... Hickory-smoked duck bacon. Onion & mushroom soup w/ grated Gruyère & egg yolk.



WINERY: Domaine des Gandines
WINE: Viré-Clessé
GRAPE: {biodynamic} Chardonnay
REGION: Mâconnais, Burgundy
COUNTRY: France
THE SKINNY: *Ripe Starfruit & Citrus, Focused & Rich, Oak*

Now boldy biodynamic after years of organic farming, this tiny, 4th generation estate brings us showstopping Chardonnay from vines up to a century old. Robert Dananchet and his son, Benjamin, are making rich, balanced wines from southern Burgundy's rising star appellation, Viré-Clessé. Aged in 3000 liter tuns, the wine picks up a subtle touch of oak, but the mineral fruit is really the focus.

Serving Suggestions: Pan-fried pork chops w/ creamy dijon sauce. Buttery scallops w/ a healthy sear. Fresh chevre salad w/ walnuts, avocado, & tangerine slices.



WINERY: Famille Duveau
WINE: Saumur Blanc "Brézé"
GRAPE: {sustainable} Chenin Blanc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Lemon & Anjou Pear, Slate, Bold & Bright*

Though Chenin Blanc may count itself among the most immediately recognizable varieties, its Loire Valley range from lean, clean, and refreshingly mean to expansive and resoundingly ripe. Racy and radiant, this one brims with acidity, searing citrus, and white-fleshed tree fruit that will refresh the living daylight out of you! So good with buttery and fatty fare...

Serving Suggestions: Grilled rainbow trout w/ bountiful butter, white pepper, & ground thyme. Hearty, wholegrain toast w/ soft boiled egg & white truffle oil.



WINERY: Chateau de Mendis
WINE: Bordeaux Rouge
GRAPE: {sustainable} Merlot, Cabernet Sauvignon
REGION: Bordeaux
COUNTRY: France
THE SKINNY: *Dark Berry & Mocha, Peppery, Very Drinkable!*

This is the sort of tasty, affordable, ready-to-drink Bordeaux that we could enjoy everyday with a home-cooked meal or after dinner with a movie. Its deep ruby color and peppery, earthy aromas give way to delicious cherry and blackberry flavors on the palate. Mostly Merlot with a booster shot of Cabernet Sauvignon to enhance its backbone, this one goes down fast and leaves quite an impression. Bordeaux for the people!

Serving Suggestions: Thick, juicy, grilled burgers w/ mushrooms & Swiss cheese. NY strip au poivre. Lentil "meatloaf" w/ tomato glaze.



WINERY: Domaine La Ligière
WINE: "La Canebier" Rouge
GRAPE: {biodynamic} Grenache, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Fleshy Black Berries & Roasted Lavender*

Bringing beautifully ripe Grenache & Syrah in equal measure, this juicy and distinctive cuvée exudes the impressive garrigue and dense, dark fruit that we expect from the varieties, the Vaucluse department, and the Ligière estate, itself. It's a beautiful addition to any adventurous dinner table and perfectly balances powerfully ripe, spicy assertiveness with gentle, luscious fruit. Yum!

Serving Suggestions: Juicy brisket rubbed w/ rosemary & thyme. Ratatouille w/ eggplant, tomato, squash, & garlic (or perhaps eggplant parmesan).



WINERY: Domaine des Herbauges
WINE: Grolleau Gris "Collection Plasir"
GRAPE: {organic} Grolleau Gris
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Peach Blossom & Strawberry, Tongue-Tingling*

Grolleau Gris is the lighter skinned, pink-ish variant of a once-ubiquitous Loire grape responsible for an ocean's worth of crisp rosés and light-bodied reds. We don't encounter Grolleau-based wines as much as we once did, and Grolleau Gris is an outright rarity! Thankfully, this rendition from Jérôme Choblet, while made in very limited quantities, makes up for all the years that we didn't know we were missing the variety.

Serving Suggestions: Maki sushi w/ snapper, salmon, pickled plum, & cucumber. Vegetarian bibimbap (& medium-spicy Korean dishes).