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Gold Club August 2025

Pelletier & Gonet & Fils 2020 La Galouchey Bordeaux Beychec-and-Caillau, Bordeaux, France

About the wine: “For me, the wine must be greedy, it must make you want to finish the bottle. To enjoy drinking it, I used to say that we must begin by listening to its story,” winemaker Marco Pelletier has said. Le Galouchey has the right to label their wines under the appellation “Bordeaux,” but Marco chooses to declassify to a “table wine” to invite curiosity. That doesn’t take away from what it is, though... a beautiful right-bank Bordeaux field blend of majority Merlot with Cabernet Franc, Cabernet Sauvignon, Malbec, Carménère and Petit Verdot.

About the Region: The Right Bank of Bordeaux is known for its predominantly Merlot-based wines, often blended with Cabernet Franc, and includes renowned appellations like Saint-Émilion and Pomerol. Unlike the Left Bank, which is characterized by Cabernet Sauvignon-led wines and gravelly soils, the Right Bank features clay-based soils, which contribute to the rich, fruit-forward character of its wines. Saint-Émilion and Pomerol are the most famous appellations on the Right Bank. Other notable areas include Fronsac, Canon-Fronsac, and Lalande de Pomerol. Bordeaux right bank wines are known for their approachable and softer tannins, making them more accessible at a younger age compared to some left bank wines. They often exhibit flavors of ripe red fruits such as cherry, plum, and raspberry, complemented by herbal and floral notes. Bordeaux's right bank is located on the right side of the Gironde River and the Dordogne River.

Tasting Notes: An excellent Bordeaux!! Such an interesting wine, with all permitted varietals, with accessible tannins in 2020 and beautiful freshness. Earth, red and black fruit, just the right level of soft oak and leather. A nose of blackberries, iron, and clay. I’d drink it again, which is how your writer gages wine. Great fruit! Smoky, Juicy! It’s a yes for us!

Food Pairing: Right Bank Bordeaux wines, known for their Merlot-dominant blends, pair well with a variety of dishes due to their softer, fruit-forward profile. They complement roasted poultry like duck or chicken, pork dishes, and even some Asian-inspired meals. For a more luxurious experience, consider pairing them with slow-cooked lamb

stew, beef tenderloin with truffles, or even a dark chocolate dessert. A few recommendations... BBQ Chicken Pizza? Seared duck breast with cherry-balsamic reduction? Pork Tenderloin with Creamy Mushroom Sauce? Oh, my goodness, so many options!