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# CITY VINEYARD

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FINE WINE • CRAFT BEER • GOURMET FOOD

## Silver Club August 2025

### **T Edward 2023 Topette Chenin Blanc IGP Touraine, Loire Valley, France**

**About the wine:** Let's talk about a new term, "négociant". A "négociant" in the context of wine is a merchant who buys grapes from various producers and then vinifies and markets the wine under their own label. The term originates from the French word "né-gocier," or "to negotiate". In this case, the negociant is Pierre Chainier, who supports his growers fairly and more than the norm. Chainier believes in crafting real wine of soul and works with a curated set of vineyards and winemakers. Topette is a local Loire Valley way to say, "see you later." The project is modeled after the quaffable bistro-style wines available across France but rare to find at this price in the United States. This lovely wine is 100% Chenin Blanc!

**About the Region:** At the very heart of the Loire Valley wine region, Touraine is an official wine district and AOC (Appellation d'Origine Contrôlée sets the rules on all French wines). The district follows the Loire River for roughly 60 miles. The white wines are commonly based on Sauvignon Blanc (43 percent). Chenin Blanc comes a distant second at 7 percent. Chardonnay is allowed as well. Touraine is located around 140 miles from the Atlantic Ocean, and the same from the northern Massif Central hills of central France. As a result, the climate here falls somewhere between maritime and continental. In summer, the slow-moving waters of the Loire do little to cool the Touraine vineyards. The region is known for its sweltering summer days.

**Tasting Notes:** Brilliant yellow gold in color, the wine offers enticing aromas of plum, apricot, and acacia blossom. On the palate, it displays minerality complemented by a rich, well-balanced mouthfeel. Like many French Chenin Blanc, this is lighter and crisper than you may find domestically or from South Africa.

**Food Pairing:** Loire Chenin Blanc, with its high acidity and range of styles (dry, off-dry, sweet), offers diverse food pairing options. Dry styles pair well with seafood, goat cheese, and salads. Off-dry versions complement spicy dishes like curries. Sweeter styles enhance desserts like apple tart or rich cheeses like Gouda.

### **Napolini 2022 Montefalco Rosso Montefalco, Umbria, Italy**

**About the wine:** Located in the center of the prestigious D.O.C.G. area of Montefalco, among the hills of Umbria, the Napolini winery represents the emblem of the family-run

winery. The grandparents, parents and six children collaborate in the care of the vineyards. The Napolini family is deeply involved in all aspects of their farm, from the care of their vineyards and olive groves to winemaking. They do not purchase grapes or wine from other producers, allowing them to control the quality and character of their own wines from the vineyard to the bottle. This is a red blend, consisting of 60% Sangiovese, 15% Sagrantino, 15% Merlot, and 10% Montepulciano grapes.

**About the Region:** The Montefalco wine region is located in the heart of Umbria, Italy, centered around the picturesque hill town of Montefalco. This region is renowned for its red and white wines, particularly those made from the Sagrantino grape. It wasn't until 1889 that the region started producing wine!!!

**Tasting Notes:** Full-bodied and dry, with aromas of raspberries, dried red fruits, and flowers. On the palate, expect notes of rich red fruit, smoke, spice, roasted meat, wild herbs, and cocoa. This wine has a nice, prolonged finish.

**Food Pairing:** Montefalco Rosso, a red wine from Umbria, Italy, pairs well with a variety of dishes. Its fruity and intense bouquet, featuring notes of cherries and berries, makes it a good match for savory courses like ravioli, risotto, and tagliatelle. It also complements red meats, aged cheeses, and grilled vegetables. How about Herb-Crusted Roasted Lamb, including garlic mashed potatoes as a side dish!

## Mary Taylor 2022 Valencay

### Valencay, Loire Valley, France

**About the wine:** Best known for its famous pyramid-shaped goat cheese, the Valencay area of France's Loire valley also produces an equal (if much lesser known) array of wines. What they lack in name recognition, however, they make up for in terms of sheer deliciousness and everyday charm—which illustrates an important principle... the hidden values of the world of wine are discovered along the road less traveled, far from the crowd. Winemaker Sophie Siadou's unique vision produced this wine, to which she lent her name. Reflecting her approach to the vineyard and her careful attention to her terroir, this wine fermented naturally, using only the indigenous ambient yeasts present in the environment. The wine spends 18 months on lees in older, neutral barrels. This wine is 30% Pinot Noir, 35% Cot (Malbec), and 35% Gamay.

**About the region:** AOC Valencay cheese is a classic French goat cheese, widely available in shops and markets which must be tried when you visit the region. The other AOC Valencay is for the white, red, and rosé wines of the area surrounding the town of Valencay, running down to the river Cher. The appellation includes around 30 wine producers across 12 communes in 11 towns and villages.

**Tasting notes:** Garnet in color, this cuvée is known as "Les Griottes" or 'the cherries,' as its gentle flavor and character has notes of red fruits (cherry, blackcurrant), with a hint of spices in the finish. We found some smoke and leather with a little "funk"!

**Food pairing:** Valencay blends, known for crisp acidity and fruity notes, pairs well with goat cheese, especially the local Valencay AOP cheese, due to their shared origin and complementary flavors. Roast Chicken with Herbs and Roasted Root Vegetables would be the perfect pairing! Or CV Charcuterie... that, too!

