



# PRESS REVIEW 2019

# Forbes

## Sancerre 2018 - An Outstanding Vintage

149 views | Dec 12, 2019, 09:45am



**Tom Hyland** Contributor ⓘ

Food & Drink

*I write about wine (and sometimes food) from around the world.*



La Plante des Pres vineyard, Domaine Pascal Jolivet, Sancerre, France PHOTO BY SARA MATTHEWS

“The 2018 vintage is one of the most exceptional vintages that we’ve seen in the past 50 years. - **Pascal Jolivet**, speaking about the 2018 vintage in Sancerre.

Sancerre lovers and fans of rich white wines everywhere can rejoice in the statement above. 2018 as one of the “most exceptional vintages” in the last 50 years, according to one of the area’s leading producers, is clearly one of this year’s major stories in the wine world.

Sancerre is produced entirely from Sauvignon Blanc grown in the eastern reaches of the Loire Valley, not far from the town of Bourges. Other 100% Sauvignon Blanc wines from near Sancerre include Pouilly-Fume (just east of Sancerre) and Menetou-Salon (just west). While white Sancerre are the most famous representation of this wine type, there are also red and rosé versions; these two are made from Pinot Noir.

Soils are a combination of limestone, white clay and siliceous clay, known as silex; this is a flinty soil that lends a distinct minerality to the wines. In most vintages, a typical Sancerre displays a certain flintiness in the finish along with gooseberry and green pepper notes. In outstanding vintages such as 2018, the wines display greater fruit and floral sensations in the aromas, with notes of spearmint and even some tropical fruit, along with perfumes of white and yellow flowers.



Pascal Jolivet, owner, Domaine Pascal Jolivet, Sancerre, France PHOTO BY SARA MATTHEWS

Speaking about the high quality of his various examples of Sancerre from 2018, Jolivet remarks this can be traced most strongly to two factors. “The quality of the grapes and the natural potential alcohol is giving unique texture to these wines, especially with our natural wine making approach.” I tasted Jolivet’s classic Sancerre, along with three other single vineyard offerings from this producer, along with a few examples from other producers. These wines all display notable varietal purity - the best examples of Sancerre from 2018 are unmistakably Sauvignon Blanc - and lovely harmony. I know I will taste more in the coming months, as I am love with this Sancerre vintage. If you’re a long-time fan of Sancerre, you have to stock up on these wines. If you’re not familiar with Sancerre and want to learn what all the excitement is about, don’t miss your chance to taste examples from one of the finest vintages of the last 50 years!

# Forbes



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## Very Good!

### 2018 Pascal Jolivet Sancerre

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Aromas of spearmint and yellow flowers. Medium-bodied, this has very good acidity and is nicely balanced with good persistence and varietal character. 2-3 years, perhaps longer.



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## Excellent!

### 2018 Pascal Jolivet Sancerre “Clos du Roy”

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This is from a single vineyard less than 1 hectare (about 2, 5 acres); the vines are 45-year old plus. Aromas of Bosc pear, lime and apple peel. Medium-full, this has delicate fruit, very good acidity and impressive persistence, along with a light touch of minerality in the finish. A more subtle style from Jolivet. Enjoy over the next 3-5 years, perhaps longer.



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## Outstanding!

### 2018 Pascal Jolivet Sancerre “Les Caillottes”

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This is from vines with an average age of 30 years planted on small chalky stones in a terroir with southern exposition. Aromas of yellow pepper, cut hay and chive. Medium-full with very good concentration. Rich mid-palate, very good acidity, excellent complexity and a well-structured finish with a distinct stony, chalky note. Enjoyable now, but will improve with another year in the bottle.

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## Superb!

### 2018 Pascal Jolivet Sancerre “Le Chêne Marchand”

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This is from a single vineyard of 2 hectares (approximately 5 acres), with 35/40 year old vines on chalky soils. Bright yellow with golden tints; aromas of bell pepper, lemon oil and buttercups. Medium-full with excellent concentration. Perfect ripeness with high tone fruit, lovely texture, excellent persistence and lively acidity. Superb harmony and varietal character. Just delicious! So enjoyable now, this will drink well for 5-7 years, perhaps longer.

# Forbes

299 views | Dec 3, 2019, 06:30am

## Domaine Pascal Jolivet Rebrands Under Blanc-Fumé Vintage



**Lisa Kocay** Contributor @

Arts

*I believe in good food, good wine and good music*



Pascal Jolivet, owner of Domaine Pascal Jolivet. Courtesy of Courtesy of Domaine Pascal Jolivet. DOMAINE PASCAL JOLIVET

[Domaine Pascal Jolivet](#), a well-known Sancerre producer in the Loire Valley, has recently reinstated Blanc-Fumé as its name for its Pouilly-Fume wines. The change pays homage to Jolivet's history as it was the vintage name the winery was founded with nearly a century ago. Prior to Jolivet creating his own domaine, his grandfather Lucien Jolivet, was using Blanc-Fumé on his labels—more than 60 years ago. The winery's 2018 vintage will be the first under his esteemed portfolio of Pouilly-Fumé wines to be renamed as Blanc-Fumé.

“We started with the 2018 vintage because 2018 is the most exceptional vintage that we have ever seen in the past 50 years,” Jolivet says. “The quality of the grapes and the natural potential alcohol give unique texture to the wines, especially after our natural wine making approach.”



Domaine Pascal Jolivet. Courtesy of Domaine Pascal Jolivet. DOMAINE PASCAL JOLIVET

Blanc-Fumé can be directly translated to “smoky-white,” which aptly describes the wine because of the smoky-grey hue its grapes take on as they mature, as well as the “gun-flint” aromas that the wine expresses. Jolivet adds that Pouilly Fumé and Pouilly Fuissé in Burgundy are often confused, but the former refers to dry white wines made from Sauvignon Blanc grapes in the Loire Valley while the latter is made in Burgundy using Chardonnay grapes. Jolivet hopes that the rebranding will make it easier for consumers when purchasing and discovering these types of wine.

“I had been thinking about that for the last 20 years, and I accidentally found a bottle of Blanc Fume de Pouilly sur Loire produced by my grandfather in 1959,” he adds. “As the original name of the AOP Pouilly Fume, I would like to create Blanc-Fumé as a new category in the Sauvignon Blanc world.”



Pascal Jolivet is a well-known Sancerre producer in the Loire Valley. Courtesy of Domaine Pascal ...

[+] DOMAINE PASCAL JOLIVET.

Jolivet founded Domaine Pascal Jolivet in 1993 when he purchased the vineyard from his cousins. Working in wine runs in his family, so Jolivet says he purchased the domaine “to control quality and to integrate the process of production.” This is much different from most wine growers who typically own a vineyard before developing their own style of wine making. His family is considered pioneers in natural wine making, as well. Though wine is part of the family heritage, Jolivet says he truly enjoys creating his own style of natural wine making, which makes his wine different from those that his family produces.

When asked about his holiday wine picks: “Sauvage, our infiltrated Sancerre blanc, will be the best companion to seafood and poultry ‘volaille’ (roasted chicken) for the holiday season,” he notes. “And for sure Blanc-Fumé is a perfect match with rare fish like sushi and sashimi, as well as tuna and salmon. For the start of the holiday season’s parties with family, friends and colleagues, I will recommend Attitude Sauvignon Blanc 2018 as the best choice.”

As for what’s next, Jolivet plans to experiment more in the viticulture and winemaking to hone his craft. The real challenge, though, he says is to create a style for their Pinot Noir over the next two to three years.



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## PASCAL JOLIVET POULLY-FUMÉ 2018

Very subtle aromas with tropical fruit such as mango and papaya with the lemon and slate undertones on both the nose and palate. Full body. Layered and flavorful. Lots going on here. Delicious and zingy. Drink now.

Monday, July 15, 2019





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## PASCAL JOLIVET SANCERRE SAUVAGE 2017

Curious aromas of sliced green apples, white truffles and grass with some fennel follow through to a full body, with layers of fruit and creamy textured fruit at the end. Gorgeous. Drink now.

Monday, July 15, 2019





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## PASCAL JOLIVET SANCERRE 2018

A Sancerre with pretty sliced grape fruit and light fennel and lemon leaf character on the nose and palate. Medium to full body. Fresh acidity. Clean finish. Serious concentration from the vintage. Drink now.

Monday, July 15, 2019





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## PASCAL JOLIVET POULLY-FUMÉ INDIGÈNE 2017

A tangy and fruity white with lots of lemon and lime character with green apple and mineral undertones. Medium to full body. Fruity finish. Shows tension and focus. Drink or hold.

Monday, July 15, 2019





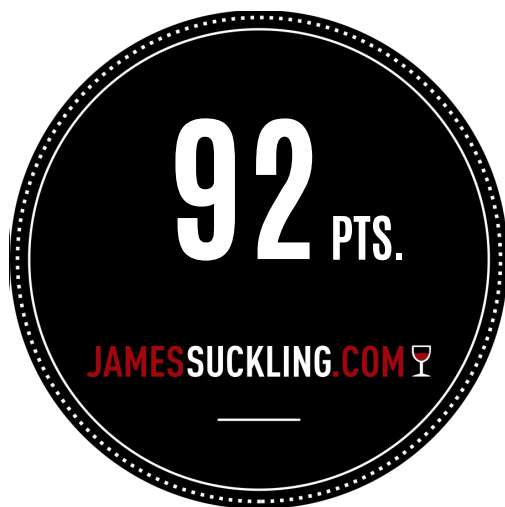
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## PASCAL JOLIVET SANCERRE CLOS DU ROY 2018

Very typical Sancerre with lots of sliced lemon and grassy character and lively acidity. Medium body. Dense and fruity center palate with driven acidity at the end. Shows brightness and focus.

Monday, July 15, 2019





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## PASCAL JOLIVET SANCERRE LE CHÊNE MARCHAND 2018

Lots of flint and green apple with melon and lemon character on both the nose and palate. Medium body. Creamy texture and flavors. Drink or hold.

Monday, July 15, 2019





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## PASCAL JOLIVET POUILLY-FUMÉ TERRES BLANCHES 2018

Aromas and flavors of sherbet and cooked pears with hints of sliced lemon and lemongrass that follow through to a medium to full body. Creamy and flavorful finish. Drink now.

Monday, July 15, 2019





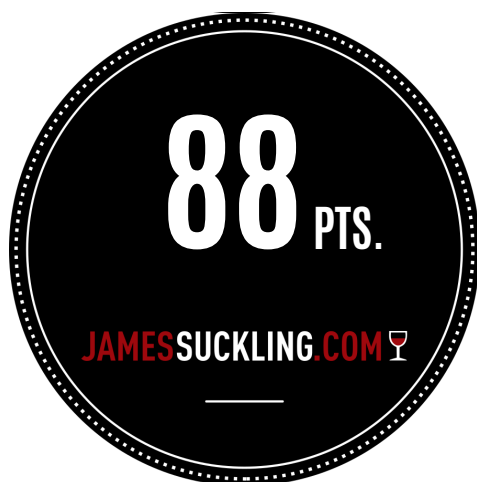
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## PASCAL JOLIVET SANCERRE LES CAILLOTES 2018

Cooked pear and green apple aromas and flavors follow through to a medium body with bright acidity and a fresh and lively finish. A little one-dimensional but clearly outstanding. Drink now.

Monday, July 15, 2019





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## PASCAL JOLIVET SAUVIGNON BLANC VAL DE LOIRE ATTITUDE 2018

A pleasant sauvignon blanc with sliced lemon and lime character and light marzipan undertones. Medium body. Drink now.

Monday, July 15, 2019





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## PASCAL JOLIVET VAL DE LOIRE ATTITUDE ROSÉ 2017

A little candied with lifted peach character on the nose. Soft and easy on the palate. Drink now.

Monday, July 15, 2019





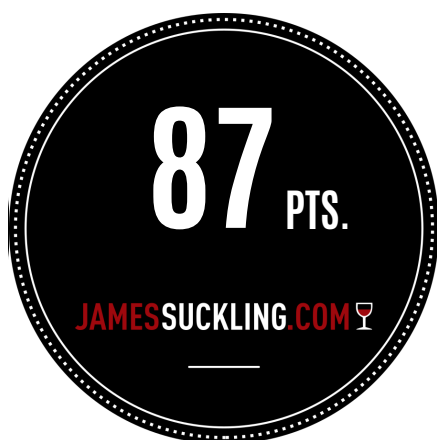
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## PASCAL JOLIVET SANCERRE ROSÉ 2018

Curious aromas of candied watermelon and dried lemons that follow through to a full body. Fruity finish. A little heavy. Drink now.

Monday, July 15, 2019





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## PASCAL JOLIVET SANCERRE ROSÉ 2017

This was definitely better a year ago as it's now heading into oxidative territory. Nevertheless, you can still appreciate the canned peaches. Gives a slightly sweet impression on the palate. Drink now.

Tuesday, May 7, 2019



14 DÉC  
2019

SOURCE : Tout sur le Vin

CATEGORIE : On parle de vous

TAGS :

## Un délicieux rosé de la Loire

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Il est toujours bon de rappeler à ceux qui pensent que le rosé est réservé aux terrasses l'été devraient réviser leur préjugé. La preuve avec ce rosé de la vallée de la Loire qui est un petit bijou avec de la belle matière.

Pascal Jolivet Attitude Rosé, 2018 Pascal Jolivet, Attitude, rosé, 2018, Vallée de la Loire, France

Ce rosé très sapide est le résultat d'un assemblage d'un 1/3 de pinot noir, 1/3 de gamay 1/3 de cabernet. Il a été vinifié en partie par saignée alors que les jus sont issus de la macération de raisins qui ont été triés à la main et égrappés. C'est souple en bouche, sans chichi et ça donne envie de s'en servir chaque soir avec du poisson, une salade ou quelques tapas. Miam ! ([18,90\\$](#))

05 DÉC  
2019

SOURCE : Tucson Lifestyle Magazine

CATEGORIE : On parle de vous

TAGS :



Herb Garlic Rack of Lamb with parsnip potato purée, haricot verts, baby carrot, lamb bordelaise and purple potato chip from The Grill at Hacienda del Sol. Paired with **Pascal Jolivet Sancerre** from Loire Valley, France 2018. Photo by James Patrick.

Enjoying Tucson's longest concurrent (21-year) run on the Wine Spectator list with a Best of Award of Excellence, The Grill at Hacienda del Sol hasn't missed a beat or a season of offering one of the most comprehensive and refined wine selections in the city. Of course, it helps that Owner/General Manager Tom Firth is a former executive chef and current wine connoisseur.

Firth and Director of Wine and Spirits John Kulikowski are passionate about exploring a variety of wines from around the world, with guests' preferences in mind. The team's dedication to sharing all things grape is demonstrated by regular wine events and tastings. Adding to the talent and the deep well of knowledge offered by the two are usually at least three sommeliers on staff — drawn there to expand their knowledge of, and experience with, the myriad vintages available.

On hand at The Grill are approximately 750 labels and an inventory of 4,800 bottles of wine. Wine Spectator notes offerings of California, French, and Italian wines as the strengths of the list. The Hacienda del Sol wine cellar is a temporary home to varietals with origins ranging from Chile's Biobío Valley, to Bordeaux, France, and even Arizona and Maine. Kulikowski is quick to point out the popularity of West Coast wines, "Since we are 'The Grill,' California cabernets are in high demand. They pair perfectly with wood-fired steaks. French Bordeauxs and Italian Barolos also are often requested," he explains. He also notes that red wines outsell whites three to one, leaning on heavier styles like cabernets, syrahs and merlots. Red and white Arizona wines have a strong presence at the pour. "The Arizona selection varies, but always includes vintages by Callaghan, Chateau Tumbleweed, and Dos Cabezas. Many visitors want to try our local wines," Kulikowski elaborates.

03 DÉC  
2019

SOURCE : Cuisine noir

CATEGORIE : On parle de vous

TAGS :

## What's in Your Glass for the Holidays? Wine Industry Pros Share Their Merry Picks for the Season

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The holidays are the perfect time to explore new pours and other festive beverages we've heard about all year long. We turned to some of our trusted wine fiends for their picks to celebrate the next few weeks and into the new year, and, of course, they delivered. Surely there's a pairing here perfect for your plate and palate as you plan to entertain and dine with friends and family. Take a look at some of these selections from some of the top professionals in the wine industry — you might just find your new sip special or even an old personal favorite.

*A food and beverage industry professional for more than 20 years, Pitts has been featured in Wine & Spirits Magazine, Tasting Panel and numerous news and industry publications. Based in San Francisco, she is also a judge for the San Francisco International Wine Competition and is a tasting panelist for Wine and Spirits Magazine. Among her picks are:*

**Champagne Mousse Fils, Terre D'illite, Brut, Vallée de la Marne 2013:** A blend of pinot meunier and pinot noir, the flavor profile is red berries, white nectarine, white flowers with clay and limestone notes. It's absolutely beautiful and works with so many dishes.

**Quinta do Covela, Edicao Nacional, Avesso, Vinho Branco, Vinho Verde 2018:** A dynamic white with aromas of white grapefruit, Meyer lemon, dried herbs, dried fruit and mineral. It's a quaffer but works well with seafood, poultry and vegetables.

**Penfolds Tumbarumba Chardonnay, Australia 2018:** Aromas of fresh pear, candied apple, blood orange, Moroccan lemon and fresh acidity. This works with fresh seafood, cooked seafood stew, duck and cornbread stuffing.

**Kutch, Bohan Vineyard, Pinot Noir, Sonoma Coast 2017:** Aromas of black raspberries, dark strawberries, roasted rhubarb, pink roses, crushed herbs and salty caramels. Pairs well with duck, goose, lamb and yes, prime rib.

**Tymphany Cabernet Sauvignon, Alexander Valley 2013:** Aromas of blackberries, dried blueberries, spiced dark chocolate, dried bay leaf and silky tannins. Pair with a roaring fire, a hearty dish and the cold weather.

03 DÉC  
2019

SOURCE : Cuisine noir

CATEGORIE : On parle de vous

TAGS :

## What's in Your Glass for the Holidays? Wine Industry Pros Share Their Merry Picks for the Season

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### **Charles Springfield, Certified Sommelier, Wine Educator and Author**

Based in New York City, Springfield hosts “Wine Stylings,” where he provides wine education, wine events, and more. “As a wine lover, there is often no rhyme or reason for what is in my glass at any given time. But overall, what is typically found in my glass is something I consider delicious, unusual, special and/or personal,” he says as he shares his options:

**Gruet Blanc de Noirs Sparkling Wine, New Mexico:** A beautiful and inexpensive sparkling wine, typically under \$20 per bottle, made from pinot noir. Bright, lush and a fun way to start any dinner, party or event.

**Pascal Jolivet Sancerre; Sancerre, France:** I like the freshness that a sauvignon blanc grape from this mineral-driven region brings to my palate. A nice way to wake up my palate and keep it engaged as sometimes the wines and food have a tendency to be a little too much of the same.

**Newton Unfiltered Chardonnay, Napa, California:** The fruit notes are ripe apricot, apple, pear, along with toasted oak and a hint of vanilla. And then there are the delicious, balanced butterscotch and caramel notes that work well when paired with some of the heavier dishes.

20 NOV  
2019

SOURCE : Wilson Kelsey Design

CATEGORIE : On parle de vous

TAGS :

## Thanksgiving Wines Demystified - My Tips and Strategies · Wilson Kelsey Design

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Thinking about Thanksgiving wines can easily give you a headache. With so many flavor profiles on the table, it's completely understandable. *In this post, my goal is to demystify and share several options and strategies that will make your selection of Thanksgiving wines less stressful for sparkling, white, red and dessert wines.*

Turkey is actually quite versatile and wine friendly. White wines, even lighter reds are a terrific match, while its dark meat asks for "meatier" reds. The side dishes, stuffing, gravy and the usual trimmings that accompany the meal are what can make choosing Thanksgiving wines seemingly so difficult.

So what to do? Where to begin?

### MY thoughts on SELECTING THANKSGIVING WINES

I approach our Thanksgiving wines and dinner with a great deal of flexibility and a sense of adventure. I always have a few tried and true "family favorites". On the other hand, it's a perfect time to experiment – try something you might not otherwise try or buy. *If you take this approach, you will quickly realize everyone's palette is different by the variety of feedback you get from around the table.*

### SPARKLING WINE: There's always room for a bit of bubbly...

Serve as an aperitif or the entire dinner. Sparkling wine is a no worries wine, going well with everything on the table. Have lots of it on hand and keep it well chilled!

*I will be serving La Marca Prosecco. Our go to bubbly.* Bright fruity notes highlighted by pleasant acidity make this wine ideal for any occasion. Light body, bright fruit, maybe just a touch of honeysuckle/lychee (ever so slightly sweet) and lots of tiny bubbles.

*Alternatives...*

**Roederer Estate Brut:** "This crisp, fruity and citrus-accented wine has plenty of green apple and lemon flavors, brisk bubbles and a clean, tangy finish. A flavor of fresh-baked bread and a softer texture develop with time in the glass." Wine Enthusiast

**Roederer Estate Brut Rose:** "Festive and luxurious, with polished orange blossom, strawberry and roasted hazelnut accents that dance on the long finish." Wine Spectator

20 NOV  
2019

SOURCE : Wilson Kelsey Design

CATEGORIE : On parle de vous

TAGS :

## Thanksgiving Wines Demystified - My Tips and Strategies · Wilson Kelsey Design

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### WHITE WINE:

*Look for a white with well balanced acidity. Rieslings and Un-oaked Chardonnays will be finding their way on to our table. I will be opening the following...*

***Reisling***: Dr. Loosen “Dr. L” Riesling. *This year’s experiment...* My memory is it’s juicy citrus flavour profile, slightly off dry (sweet) and delightful acidity. I hope it will work with all that will be on the table...

***Chardonnay***: Joseph Drouhin Macon Villages. Sorry no sawdust at our table... The wine’s flavour profile is crisp and refreshingly fruity/citrusy and has what I call brightness with a touch of acidity. Every once in a while, I think there’s a bit of chalkiness in there, too.

*Alternatives... Look for well balanced acidity.*

***Sauvignon Blanc***: Light and crisp, with grassy or herbaceous flavour. Higher acidity.

*Pascal Jolivet Sancerre: “Young and racy, this crisp wine is full of white fruits, acidity and herbal flavours, with a bright, light mineral texture. This is textbook Sancerre, lively, fruity and ready to drink.” Wine Enthusiast*

***Viognier***: Floral and fruity, with essences of peach, apricot, and pear. Low acidity. Yalumba The Y Series Viognier “Musky, melony and spicy, it marries ample weight and breadth with just enough life-giving acidity.” Wine Enthusiast

.....see complete articles on source Wilson Kelsey Design for more.

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17 NOV  
2019

SOURCE : wineguy.co.nz

CATEGORIE : On parle de vous

TAGS :

## Pascal Jolivet 2017:

### Pascal Jolivet 2017:

17 November 2019



**Winery:** Pascal Jolivet Wines

**Founded in:** 1987

**Region:** Sancerre, Loire Valley, France

**Owner / Chief Winemaker:** Pascal Jolivet

The dynamic Pascal Jolivet was the first of a new breed of winemakers in the Loire Valley. While respecting traditions and values, aiming to make French Sauvignon - Pouilly-Fume and Sancerre attractive again. While achieving finesse, balance and mineral hints, a hallmark of the Loire, he believes in letting nature make his wines, using techniques that allow the natural flavour and character of the fruit shine.

EDITOR'S PICK | 918 views | Oct 31, 2019, 06:04am

## A Guide to the Best Wines for Thanksgiving Dinner: 18 Options That Won't Break the Bank



**Karla Alindahao** Senior Contributor 

ForbesLife

*I write about travel and food. So I love forks in the road.*



PHOTO BY SLIM AARONS/HULTON ARCHIVE/GETTY IMAGES

Thanksgiving is a particularly tricky American tradition. You've got family and extended family—most of whom may have wildly different food preferences and palates. (And we're not even counting significant others and friends.)

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You're going to have a mishmash of dishes. There will be chaos in the kitchen. If you happen to be one of the unfortunate guests, the turkey will be ultradry. And of course, there will be the traditional tension between those who are there to feast and those who are there to devour football.

Considering all these factors, there's only one way to get through it all sans hiccups: Good alcohol for all, to keep spirits up and the festive mood going. So I enlisted the help of [Peppi's Cellar](#) and [Gran Tivoli](#) head sommelier: Luke Sullivan. The 24-year-old Australian native is something of a rarity for his age—a wine prodigy. He's already [completed the introductory and certified exams from the Court of Master Sommeliers](#). (That was in 2016.) And beyond that he's also finished [levels two and three WSET awards in wine and spirits](#).



*Luke Sullivan—the 24-year-old head sommelier of New York City's Peppi's Cellar and Gran Tivoli—is ...*

Here, Sullivan agreed to pick out 17 wines (and one cider) for every kind of Thanksgiving situation—or menu. The requirements were simple enough: All the bottles had to be delicious and well-priced. After all, it's not like you're only going to need two bottles. This is America and Thanksgiving is a damn big deal.

And just to be extra helpful for the holidays, Sullivan even included two options to pair with tough, bland, and Sahara-dry turkey—choices that I'm sure a man like the renowned [Turkey-averse writer, Calvin Trillin](#) would appreciate.

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**WHITES + ROSÉS**

**2016 Albert Mann Riesling Cuvee Albert, Alsace, France (\$26):** “This is kind of a ‘diplomatic wine.’ It is guaranteed to be a winner: super versatile and a great food wine, especially with a Thanksgiving classic of Turducken,” Sullivan says. “A slight amount of pleasant residual sugar will complement the white meats with some riper fruit notes and minerality.”

**2018 Pascal Jolivet Sancerre, France (\$18):** “Of course you’re going to eat brussels sprouts on Thanksgiving! so you’re going to need this delicious Sauvignon Blanc from Pascal Jolivet. It is lean, high in acidity, and full of minerality that will work with any green bean salad or brussels sprout dish.”

**2018 Bernard Defaix, Petit Chablis, Burgundy, France (\$22):** “I would stay away from heavily–oaked Chardonnays on Thanksgiving, but this fresh, mineral-driven Chablis will be a great addition to the table. It will match almost everything from your stuffing to deviled eggs.”

**2017 Clos Cibonne ‘Tibouren’ Rosé, Provence, France (\$28):** “I wouldn’t usually go for a light, delicate rosé for Thanksgiving because it’s easily overpowered by the richness of the food.” Sullivan says. “However, this Clos Cibonne Rosé is textural and rich, making it a great food wine for the holidays. Made from the lesser known variety, Tibouren, this is the perfect wine for turkey and cranberry sauce.”

VINGT-SEPT PRODUCTEURS DE VIN TIENNENT SALON À GUSTAVIA

[par V.A](#) 31/10/2019

***La Cave du Port Franc organise ce week-end un salon du vin. Samedi, le public pourra venir déguster les précieux liquides, et rencontrer les vingt-sept producteurs invités.***

Samedi de 16 heures à 21 heures, les amateurs de vin ont rendez-vous à la capitainerie pour la quatrième édition du salon du vin organisé par la Cave du Port Franc. L'événement s'était mis en pause après le passage de l'ouragan Irma, les priorités étant autres. Il revient avec pas moins de vingt-sept producteurs invités. Les régions Bordeaux, Bourgogne, Val de Loire et Sud Ouest seront représentées. Outre le vin, à noter la présence de Clovis Taittinger et ses célèbres champagnes, et celle d'une toute jeune marque de vodka, imaginée par une femme habitant entre Saint-Barth et le Cap Ferret.

## **Dégustations uniquement**

Ils proposeront des dégustations, mais il ne sera pas possible d'acheter le vin sur place.

Certains sont des habitués de Saint-Barth, fidèles de la Cave du Port Franc depuis trente ans : c'est le cas de Clovis Taittinger, Régine Sumeire (Pétale de Rose), la famille Fayard (Domaine Sainte-Marguerite), des Domaines Ott, ou encore de Pascal Jolivet et son vin de Loire. Le Bourgogne sera la plus représentée avec dix domaines présents. La région de Bordeaux n'est pas oubliée, avec de grands noms à découvrir, comme Calon Ségur, Lynch Bages, Troplong Mondot.

La veille, vendredi, le salon sera également ouvert, mais cette fois réservé aux professionnels de l'île. Juste avant le Gourmet Festival et les Caribbean Rum Awards, l'événement s'ajoute à un mois de novembre très porté sur le boire et le manger à Saint-Barthélemy.

***> Entrée gratuite sur présentation d'un ticket, à récupérer au préalable à la Cave du Port Franc de Public. Samedi 2 novembre de 16 heures à 21 heures à la salle de la Capitainerie, Gustavia.***

*L'abus d'alcool est dangereux pour la santé, à consommer avec modération.*

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06 NOV  
2019

SOURCE : xoJohn

CATEGORIE : On parle de vous

TAGS :

## Pascal Jolivet: Wines to Remember



Domaine Pascal Jolivet is an iconic estate in the French region of Sancerre. The appellation is renowned for its crisp, mineral wines made from Sauvignon Blanc, and its reputation can be mostly attributed to the Jolivet family. Although established in 1926, the estate started branding their wines with the family's name in 1987, and they've never looked back.

Pioneers in modern winemaking techniques like the use of stainless-steel vats and controlled temperatures, Pascal Jolivet is better known for its non-interventionist attitude to winemaking; they let the soils of *terres blanches* and *cailottes* do the talking. Their flagship wines, the white Sancerre, made with Sauvignon Blanc and their rosé, made entirely with the region's thin-skinned Pinot Noir are some of the best in their category.

Pascal Jolivet's Signature Sauvignon Blanc Sancerre can be described as pure and elegant. Racy, with white fruit and herbal aromas, the wine represents the region's style like no other. Every bottle of Sancerre Rosé causes excitement on sight. The acidity is mouthwatering, the subtle, layered scents of red berries and cranberries shine through and linger long in the back palate. Versatile and chic, this wine is a crowd-pleaser.



Metis is the result of a partnership with the mythical South African estate Klein Constantia. It's a fresh take on Sauvignon with depth and an indescribable richness that develops after twelve months sitting on the lees and the meticulous Jolivet philosophy.

Recently, Pascal Jolivet hosted an intimate wine dinner in celebration of his latest 2018 vintage bottlings, at the posh Estiatorio Milos. The restaurant is known for serving some of the finest Mediterranean seafood.

With any wine dinner, you can expect a superb menu that pairs perfectly with the finest wines, like Pascal Jolivet.



The menu consisted of:

Sashimi quality Mediterranean Octopus, Santorini yellow split pea fava // Paired with Sancerre, Blanc-Fumé & Metis Sauvignon Blanc.

Next, was the Madagascar Shrimp & Endive Salad // Paired with Sancerre “Le Chêne Marchand”, Pouilly Fumé “Les Terres Blanches” & Sancerre Rosé.

The main course was the Grilled Mediterranean sea bream with steamed crown broccoli // Paired with Sancerre “Sauvage” & Pouilly Fumé “Indigène”.



Throughout the evening, Pascal shared personal stories about wine and food and shared the compelling background on the renaming of his Pouilly-Fumé wines to Blanc-Fumé, a nod to the history of the winery and the name they originated with. Pascal Jolivet is an inspiration for wineries in the region and the country. Their wines will always have a place on the finest wine lists around the world.

27 OCT  
2019

SOURCE : The Knockturnal

CATEGORIE : On parle de vous

TAGS :

## Pascal Jolivet Hosts Exclusive Dinner At Prestigious Estiatorio Milos

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Pascal Jolivet hosted an exclusive celebratory dinner at the prestigious, world-renowned Estiatorio Milos, a restaurant in New York City with a presence across the globe known for serving some of the finest Mediterranean seafood.

The festivities were held on Monday, October 21st, in honour of Jolivet's 2018 vintage bottlings. Pascal himself was in attendance with his statuesque, ingenious wife Maharani at his side. The hypnotic duo engaged with guests as all enjoyed a thoughtfully prepared menu created to perfectly pair with Pascal's innovative wines, while Pascal regaled attendees with personal tales of wine and food.



Among the delectable wines sampled was Pascal's popular Sancerre Blanc and Rosé. The refined tastes were paired with such dishes as grilled octopus, Madagascar shrimp, and grilled Mediterranean sea bream.

One of Pascal's latest projects, a collaboration with iconic South African winemaker Klein Constantia, showcases the terroir of South Africa with minimal intervention or winemaking style of Pascal Jolivet. Pascal shared the compelling background on the renaming of his Pouilly-Fumé wines to Blanc-Fumé, a nod to the history of the winery and the name they originated with.



## A Sweet Night with Delightful Sips by Pascal Jolivet

FOOD AND DRINK

OCTOBER 25, 2019

As the crisp air of fall transcends the year into a new season there are moments to be found that will appeal to all your senses. Your eyes fill with wonder as the leaves in the park turn beautiful shades of Autumn. You hear the soft wind blowing as you walk down the sidewalk. And on the table you see delightful bottles of Pascal Jolivet that will bring your taste buds to new life.

Over the week [Pascal Jolivet](#) hosted a divine wine dinner in celebration of his latest 2018 vintage bottlings. The intimate gathering was an homage to the new fall season. The special meal was held at Estiatorio Milos, a restaurant with locations across the globe known for serving some of the finest Mediterranean seafood.

Throughout the evening Pascal and his guests enjoyed a thoughtfully prepared menu that paired perfectly with his wines, while he told personal stories about wine and food.



Some of the wines sampled included his popular Sancerre Blanc and Rosé. One of his latest projects is a collaboration with iconic South African winemaker Klein Constantia, which showcases the terroir of South Africa with the minimal intervention winemaking style of Pascal Jolivet.



Guests indulged in the lovely definitions of the bottle as they took in the rich verbal conversation. Pascal went on to share the compelling background on the renaming of his Pouilly-Fumé wines to Blanc-Fumé, a nod to the history of the winery and the name they originated with.

Truly there was no better way to applaud the new season than with these beautiful moments that toasted the sweetness of life.

### **[ELIZABETH TAYLOR @liztaylorworld](#)**

ElizaBeth Taylor is a journalist for Times Square Chronicles and is a frequent guest at film, fashion and art events throughout New York City and Los Angeles due to her stature as The Sensible Socialite. Passionate about people ElizaBeth spent many years working as a travel reporter and television producer after graduating with high honors from University of Southern California. The work has afforded her the opportunity to explore Europe, Russia, South America, Asia, Australia and the Middle East. It has greatly influenced the way in which ElizaBeth sees a story and has created a heightened awareness for the way people around the world live today.

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# A VISIONARY NAMED PASCAL JOLIVET

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September 30<sup>th</sup>, 2019



**Pascal Jolivet stands at the top of Le Roc. This Sancerre vineyard is famous for its flinty silex soil. Millions of years ago, all this was the sea.**

Pascal Jolivet is one of the most dynamic ambassadors of wine in the world. The Frenchman has impeccable grape DNA. Both his great-grandfather Louis and grandfather Lucien were winemakers. They were succeeding generations of Chefs des Cave at Pouilly-Fume's Chateau de Tracy. That link came to a close in 1926 when Lucien Jolivet retired.

Their young descendant Pascal began work in 1980 – with his father Jacques – as the local agent for Champagne Pommery. Tension soon surfaced between the two and in 1982, the son told his father of his change of plans

'I told my father "I can't work with you, I want to go back to school". There was friction with my father since I was five, six years old. We were like dog and cat. I started a Master degree in Social Management. But my father wanted to keep me in the family business. So, he proposed he buys a small negociant business that was able to close and to let me manage it the way I wanted to.'

Harmony restored between father and son, Pascal Jolivet also acknowledges the financial support given by his father in his negociant business. But the young man had greater ambitions beyond selling other people's wines.



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# A VISIONARY NAMED PASCAL JOLIVET

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**Apart from Sancerre, Pouilly-Fume, and Touraine made from sauvignon blanc, Pascal Jolivet also produces Sancerre Rouge from pinot noir.**

Jolivet's moment with destiny took place 32 years ago. In 1987, he started his own brand. He did so by blending finished wine made by other producers and putting a label with his name on it.

The labels have remained – like the man – essentially unchanged (unlike so many other wines). Jolivet's career has been a bit like his wines: fresh, unstoppable, and racy.

In 1990, Pascal Jolivet built his own winery.

'I was impressed by Prince Polignac of Pommery who informed me that in the 1980s, all the big brands in Champagne started investing in new technology such as temperature control systems and stainless steel tanks. I was thinking that it would be great to do that in Sancerre. My feeling was that while I did not have any vineyard, I could still make wines with a style. I was very impressed with Champagne where every champagne has its own style: Pommery has its own style, Moet & Chandon, and Roederer. Every champagne brand says that we have our style.



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# A VISIONARY NAMED PASCAL JOLIVET

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**In 1987, Pascal Jolivet put his name on a wine label. A hundred thousand bottles were produced that year. Today, annual production is 1.5 m bottles.**



**The hilly vineyards of Sancerre are some of the most beautiful in France. It is just two hours by train from Paris to Cosne sur Loire.**



何志強  
2020.10.12

# A VISIONARY NAMED PASCAL JOLIVET

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Today, we take it for granted but 30 years ago, pioneering Pascal Jolivet was one of the first to introduce temperature control to Sancerre winemaking. Jolivet went beyond the future. He not only introduced temperature controlled vinification in stainless steel tanks, Jolivet also did not clarify the juice, avoided enzymes, and relied only on natural yeast to produce Sancerre and Pouilly-Fume of pristine purity. Since then, he has also added Sauvignon Blanc from Touraine. And Sancerre Rouge with pinot noir.

In 1993, Pascal Jolivet bought his first vineyard.

More purchases were added down the years. Today, the winery owns 50 hectares in Sancerre and Pouilly Fume. There's and another 50 hectares in Touraine which produces a sauvignon blanc called Attitude. The 50 hectares account for 80% of Touraine blanc. In 2020, Attitude will be produced entirely from owned vineyard.



**The 2019 vintage is delivering wines of very good ripeness. Time will tell if there should be more counter-balancing acidity.**



CH'NG Poh Tiong  
2023.9.28

# A VISIONARY NAMED PASCAL JOLIVET

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## **A truck of harvested grapes being weighed.**

When Pascal Jolivet first put his name on a wine label back in 1987, he produced 100,000 bottles a year. Today, that figure has soared to 1.5 million bottles. It's no numbers alone that are impressive. The wines are produced from vineyards that do not use pesticides nor herbicides.

Ever on the move, last month, Pascal Jolivet launched his renamed Pouilly-Fumé in the USA last month. It is now known as Blanc Fumé. Visiting him for the harvest on 28 September, the man went down to the cellar and emerged with a 1959 bottle of such a named wine from Pouilly-Fumé, all of 60 years ago.

In that affirmation, Jolivet shows to the world his love and respect for tradition and history even as he takes us unrelentingly into the future.



MAPAS GOURMET



## VINOS DE FRANCIA (Parte I): Sancerre y la Sauvignon Blanc

*Septiembre 27, 2019*

Disfruta con nosotros de un recorrido por las regiones con vinos más representativos del país galo y descubre la historia detrás de sus inigualables sabores.

*Por Marcelo Sporis Ploy*



Sancerre (Francia)

### **El lugar**

Hablar de Sancerre, sin mencionar el monte homónimo, sería obviar el símbolo cultural que hace tan único a este lugar. El monte Sancerre es como un faro que mira imponente el valle y que junto al Río Loire, dan un marco tan especial, que no sería inadecuada la expresión “De postal...”.

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# MAPAS GOURMET

## **Su historia**

Sancerre es pequeña, pero su tamaño contrasta con su extensa historia; sobre todo la de la vinculación de los diferentes estadios políticos con la vid y con el vino. Ya Plinio, un militar, filósofo y naturalista romano apodado “el Viejo”, en sus escritos sobre la naturaleza menciona el cultivo de la vid realizada por los galos a orillas del río Loire. Es decir que podríamos estar ante la prueba de que la cultura vínica es prerrománica.

Como es lógico, más aún si seguimos un orden cronológico, por diversas cuestiones los romanos se instalaron y dominaron el valle. En primer término por cuestiones logísticas y militares (debido a la posición estratégica del monte) y, en segundo término por su afán de dominar mediante su cultura, tenían como aspecto principal el consumo del vino, hecho que se extendió en el período de Constantino.

En el siglo XII los monjes Agustinos, en la Abadía de Saint-Satur, dieron un auge importante al cultivo y la elaboración del vino, ya que para cristianizar se necesitaría de la noble bebida como herramienta portadora de lo sagrado.

Es destacado el famoso vino elaborado a partir de la uva *pinot noire*, que se vendía usando el río Loire como canal de expendio. Por esta razón era común en muchas cortes reales. Cabe destacar que la Abadía de Saint-Satur es un punto turístico obligado para aquel que desee conocer las bellezas del lugar.

## **Su terroir**

Por último, en el período contemporáneo, Jules Guyot (1873), en su “Tratado de enología”, hace referencia a la calidad de las viñas de Sancerre, su cuidado y las buenas prácticas agronómicas de la región.

En 1886, posterior a la plaga de filoxera, se plantó mayormente la uva Sauvignon Blanc, variedad particularmente adaptada al terroir. En 1921, se creó la Unión Vitivinícola para defender al vino de la zona de fraudes y, recién en 1936, la AOC (Appellation d’Origine Contrôlée o, en español, Denominación de Origen Controlada) es reconocida por decreto.

## **Su vino**

Al hablar de los vinos de Sancerre es obligación mencionar a la uva Sauvignon Blanc, la reina indiscutida de la región, el cepaje que encontró en este terroir (Sílex o Calcáreo) un hábitat ideal para desplegar sus encantos, tanto en elegancia como en calidad.

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# MAPAS GOURMET

## Pascal Jolivet *Sancerre 2017. Clásico.*



Sancerre Blanc

Sancerre es quizás el lugar especial donde la Sauvignon Blanc desarrolla su tipicidad. **Pascal Jolivet** ha sabido conjugar la calidad del *terroir* con un eximio trabajo profesional, tanto enológico como de marketing.

En cuanto a lo estrictamente enológico, lidera el staff la enóloga italiana Valentina Buoso. En lo referente a la comercialización, la empresa supo adaptarse a las tendencias internacionales y ser exitosa en el transcurso del tiempo. Hoy, se puede encontrar el portafolio de vinos de Pascal Jolivet en las grandes capitales del mundo.

### Nota de cata

El vino está constituido por uvas Savignon Blanc clasificadas en la recepción de la cosecha prensadas ligeramente para mantener una fructificación óptima. El *assemblage* de *terroirs* posee las diferentes características del lugar: 50 % de piedra caliza, 30 % de arcilla-piedra caliza y 20 % de sílex. La piedra caliza proporciona mineralidad y finura, la arcilla aporta fruta y el pedernal estructura y mineralidad.

**Color:** amarillo limón pálido con reflejos brillantes

**Nariz:** cítricos y fruta de carne blanca. También, un dejo floral que lo torna elegante.

**Boca:** una acidez profunda que recubre el paladar proporcionando frescura y cierta sofisticación. En ello, conjugan, nuevamente, las frutas (durazno y pera) tenues pero presentes y un final, que me atrevería a definir, mineral.

**Conclusión:** un vino ideal para una tarde calurosa. Donde se pretende incorporar sofisticación al unísono de calidad. Con una relación precio-calidad más que exacta.

**Maridaje recomendado:** Si estuviera en América, pediría pejerrey y anca de rana sobre mousse de humita y algas.



## Domaine Pascal Jolivet Reinstates Blanc-Fumé as the Name to Domaine's Loire Valley Wine

*Producer of the leading Sancerre renames Pouilly-Fumé As "Blanc-Fumé"*

September 24, 2019 09:00 AM Eastern Daylight Time

NEW YORK --(Business Wire)-- The house of Pascal Jolivet has grown to be one of the most dynamic domaines in France's Loire Valley, and is known as one of the most famous producers of Sancerre. In recent decades, winemaker Pascal Jolivet has also made a reputable name for his wines produced in the Pouilly-Fumé regions, however this fall he will pay homage to their history by rebranding them under the vintage name they originated with. Jolivet announces that his esteemed portfolio of Pouilly-Fumé wines will be renamed as "Blanc-Fumé" starting with the winery's 2018 vintage.

"Hopefully we will create the demand that these excellent wines are deserving of and inspire other producers in the appellation to use the new (old) name."

 [Tweet this](#)

An idea Jolivet has been fermenting for years, this rebranding is not only sentimental, but also sensible. The new moniker is a nod to Jolivet's rich family heritage, which has a legacy of producing wine for nearly a century. Prior to Jolivet creating his own domaine, his grandfather Lucien Jolivet, was already using the name "Blanc-Fumé" on his labels, more than 60 years ago.

"I believe that the American consumers who love our Sancerre will be curious to discover our new Blanc-Fumé," said Jolivet. "Hopefully we will create the demand that these excellent wines are deserving of and inspire other producers in the appellation to use the new (old) name."

Additionally, "Pouilly-Fumé" is often confused with "Pouilly-Fuissé," which can mislead wine lovers who do not yet understand the vast distinctions of the two. While the former refers to the dry white wines made from Sauvignon Blanc grapes from the Loire Valley, the latter appellation hails from Burgundy and is made with Chardonnay, expressing different tasting profiles. Jolivet hopes this rebranding will not only make it easier for Americans to understand the distinctions of the category, but easier to discover as well.

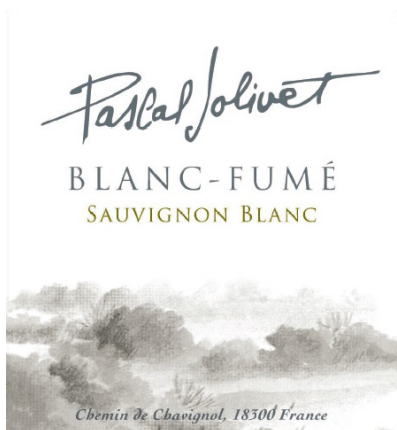
Blanc-Fumé's direct translation is "smoky-white," which is also an apt name for this wine due to the smoky-grey hue its grapes take on as they mature, as well as the "gun-flint" aromas that the wine expresses.

Domaine Pascal Jolivet's Blanc-Fumé wines will be 100% produced from Jolivet's own vineyards, under the supervision and expertise of his vineyard management team, using organic farming methods. These wines are vinified by Jolivet's talented winemaker Valentina Buoso in accordance with the winery's prestigious natural practices: wild yeast, temperature-controlled vinification, ageing on lees, cold settling (no enzyme), and low sulfites. To date, the vineyard has produced 30,000 bottles of the 2018 vintage of Blanc-Fumé, dedicated to the US market.



As the neighboring Sancerre appellation is gaining popularity, Jolivet is confident that the Blanc-Fumé rebranding will capture the interest of the wine drinkers looking for an alternative to Sancerre. The wine quality of Blanc-Fumé is comparable to Sancerre: same grape (sauvignon blanc), same complexity, similar price-point, but with different tasting profiles. With “Blanc-Fumé” being a moniker that is easier to remember and pronounce, ordering a glass of this wine will now be just as simple as asking for a “Sancerre.”

For more information, please visit <https://pascaljolivet.com/>.



#### An About Pascal Jolivet:

In 1987 Pascal, as a winemaker and merchant, created the "Pascal Jolivet" brand. In 1990, Jolivet built a brand-new winery to produce his own range of wines and in 1993 he bought his first 6 hectares (14.82 acres) in “Bué-en-Sancerre”. In 1998, more than 20 years ago, the U.S. was only the 7<sup>th</sup> largest export market for Sancerre. In collaboration with his importer, Frederick Wildman & Sons, Pascal Jolivet was gradually placed on the top wine lists around the nation, opening the door to many other Sancerre producers. Today the U.S. market is by far the number one export market for

the region, representing 50% of the total export of the Sancerre appellation. Pascal Jolivet exports his wines to more than 90 countries, with the U.S. receiving nearly one-third of his total production.

Other medias with same articles in US :



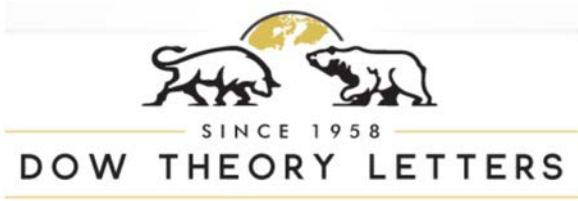
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# PENTICTON HERALD

This post was updated on: September 1, 2019



## 9 Best White Wines For Cooking



Are you looking for a good dry [white wine](#) for cooking to use in your food recipes? Do you want to take your cooking to the next level and create flavorsome dinners? There are plenty of white wines you can use for cooking that will not break your [savings account](#).

Cooking with white wine isn't just something chefs do to look good, adding quality white wine to your cooking will bring fruity and [acidity t astes to your recipes](#). If you've ever been to a restaurant and tried white wine clam sauce or savoury chicken masala then you will know exactly what I'm talking about.

Before we get too far into the detail. I'll just give you my list of favorites below. You can read more about them further down.

### Best Dry White Wines for Cooking

Attems Cupra Ramato Pinot Grigio 2014     \$\$\$



Pascal Jolivet Attitude Sauvignon Blanc 2013     \$\$



Arinzano Hacienda de Arinzano White 2014     \$\$\$



Dry Creek Vineyard Dry Chenin Blanc 2015	\$	★★★★★
Ravines Dry Riesling 2014	\$\$\$	★★★★★
Broadbent Rainwater Madeira	\$\$	★★★★☆
Lanson White Label Sec	\$\$\$	★★★★★
The White Knight Prosecco	\$	★★★★☆

## 9 Best White Wines For Cooking

Now that you know which types of white wines can be used for cooking, it is time to find out which are the best white wines for cooking available on the market.

There are plenty of wines to choose from, but to make your choice easier, I made this list of nine white wines I frequently [use for cooking](#).

### 1. Attems Cupra Ramato Pinot Grigio

As I already mentioned, Pinot Grigio is one of the most versatile white wines when it comes to cooking, so it is pretty obvious that I had a favourite one. I really enjoy cooking with the AttemsCupraRamato Pinot Grigio2014, this wine being perfect for fish and seafood, red meat or risotto dishes.

This wine, produced in Italy, is made according to a traditional recipe dating from the Republic of Venice. According to this practice, the skin of the grapes remains in contact with the must for 24 hours, giving the wine a distinctive coppery hue and a rich fruity flavour. One of my favourite recipes is chicken with honey citrus glaze and pinot grigio. However, you could cook some [spaghetti with seafood](#) and pinot grigio too.

### 2. Pascal Jolivet Attitude Sauvignon Blanc 2013

Another versatile white wine for cooking is the Sauvignon Blanc. This wine has a delicate and fresh bouquet, its taste reminding of fresh grass with apple and citrus aromas. It is excellent for fish or seafood dishes, but also for cooking healthy vegetable side dishes.

But don't be fooled by the subtle flavour of this wine. Sauvignon Blanc is also perfect for grilled meat. I actually love using Sauvignon Blanc when cooking grilled lamb, as it gives the meat a fresh, tasty, touch. This wine also represents an excellent choice for truffles or mushroom sauce, duck dishes or fruit salads. Don't use it for spicy dishes though.

I always use this Pascal Jolivet Attitude Sauvignon Blanc 2013 to cook. It has a gentle texture and a well-integrated acidity that pairs well with almost all the [Mediterranean recipes](#).



### **3. Arinzano Hacienda de Arinzano White 2014**

A wine that can add richness to almost all dishes is the Chardonnay. This wine typically has a delicious aroma of mature fruit, such as apples, pineapples, and bananas. Chardonnay wines slightly change flavor depending on where they are produced, as the taste of the grapes is different in different parts of the world.

When it comes to choosing a Chardonnay for cooking, I like very much this Arinzano Hacienda de Arinzano White 2014 from Spain. This wine has a rich fruity bouquet and an alcohol concentration of 13.5%, being perfect for cooking.

Chardonnay can add a special flavor to many different dishes, including fatty fish or chicken. I like to use this wine especially for my special recipes, such as risotto with strawberries and thyme.

### **4. Hidalgo Napoleon Amontillado Sherry**

If you're searching for the perfect wine to cook both main dishes and desserts, then a sherry wine should be your choice. I recommend you to try this Hidalgo Napoleon Amontillado Sherry, produced in Spain according to the traditional aging methods.

I love cooking with this particular sherry mostly because it is originated from Manzanilla wine and has a more delicate body compared to the sherry originated from Fino wine. Its subtle flavors of almonds, aromatic herbs, and mocha, together with the alcoholic concentration of 17.5%, makes this sherry my number one choice when it comes to preparing fine dishes, such as veal with sherry sauce and grilled vegetables.

This sherry also gives a special flavor to the homemade bread. When it comes to desserts, the sherry gives that extra touch to chocolate cakes or mousses and it can also be successfully used for the famous tiramisu.

### **5. Dry Creek Vineyard Dry Chenin Blanc 2015**

Probably the less famous among the white wines is the Chenin Blanc. Despite being almost unknown, this wine is one of the oldest white wines in the world and has its origins in France. Used in the past for the production of low-quality wines, Chenin slowly starts to regain its deserved position in the category of fine wines. It has a higher acidity compared to the most famous white wines and aftertastes of various fruits.

There are many wineries producing Chenin Blanc, but in my opinion, this Dry Creek Vineyard Dry Chenin Blanc 2015 is the best choice for cooking. I usually use this wine when cooking Asian dishes. This wine from Dry Creek Vineyard California has expressive aromas of pineapple, white pear and banana, with a fresh aftertaste of tangerine.

Chenin Blanc is an excellent choice for fish dishes and also for some desserts, such as Montblanc cake

### **6. Ravines Dry Riesling 2014 , 7. Broadbent Rainwater Madeira, 8. Lanson White Label Sec, 9. The White Knight Prosecco**

## **Conclusion**

As you can see, there are many white wines that can be used for cooking purposes. Now, depending on the type of meal you want to prepare, you can choose the most suitable dry white wine for cooking from this list. And to not waste the leftover wine, you could simply serve it with your meal.

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## Pascal Jolivet Sancerre blanc Les Caillottes

Pressmeddelande · Jul 05, 2019 14:07 CEST



Pascal Jolivet

Sancerre, [Les Caillottes från Pascal Jolivet](#) lanseras idag

Pascal Jolivet har under åren lyckats med konststycket att göra viner som bara blir bättre och bättre och mer intressanta och unika för varje årgång. Det beror på deras otroliga känsla för detalj och att de inte lämnar något till slumpen med sina viner. Det har flera anledningar men en av dem är att Pascal 2013 anställde en ung och talangfull oenolog, Valentina Buoso, som specialiserat sig på att endast använda naturliga jästsorter. Genom detta enorma arbete så har Pascal kunnat bli ännu bättre i sin vision att låta frukten tala och bli ännu mer uttrycksfull i sina viner.

2016 så fortsatte han sin resa mot att hitta det sanna uttrycket i sina viner, Pascal inleder ett samarbete med familjen Dauny. Från 1966 så har Dauny varit en pionjär inom ekologisk vinmakning och nu får Benoit Dauny full kontroll över Pascals vinodlingar och kan nu använda sina 50 år av erfarenhet till att från och med nu producera ekologiska druvor.

Resan är lång men redan nu så har han lyckats bättre än de flesta. Pascal Jolivets Sancerre är idag extremt finstämd och ren i frukten med tydlig mineralitet.

*"att skapa ett vin är ett otroligt bra sätt att få vara kreativ, en konst i sig själv där man får lyssna på moder natur för att lära sig tyda hennes meddelanden. Magi uppstår när druvorna blir till druvjuice och sen till vin och att det kan återspegla växtplatsens skönhet." – Pascal Jolivet*

Vinrankorna till Les Caillottes är minst 40 år gamla och marken väldigt kalkrik.

Med minimal påverkan i vinmakningen får naturen bestämma över resultatet. Alla viner från Jolivet tillverkas med exklusivanaturliga jästar i temperaturstyrda rostfria ståltankar. Alla tankar vinifieras separat för att säkerställa kvaliteten innan blandning och tappning på flaska sker.

Vinet är otroligt levande, friskt, fylligt med tydliga toner av citrus, limeskal och persika och mineral.

[Les Caillottes Sancerre 2018 – endast 120 flaskor](#)

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# The Island News

BRINGING OUR COMMUNITY TOGETHER

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## Wine With An Attitude

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By CELIA STRONG

A wine's name can reveal a lot about the wine, from its reason for being to our reason for drinking it. And, as usual, a good name is a good way to remember the wine. This week, it's all about Attitude.

The Loire Valley in western France has a long history with wine. There is archaeological evidence that the Romans planted the first vineyards there in the 1st century AD. Viticulture, the growing and tending of wine grape vines, flourished in this area for several reasons: The soils and microclimates here are well-suited to vines; the valley, with its rich soils, is a little bit warmer than areas just to the north and south of it; and, a variety of soil types from one end of the Loire River to the other allow a large variety of different grapes to succeed there.

Besides wine grapes, the valley was a great source for many other agricultural products, including cherries, artichokes, asparagus, and fruit trees of all sorts. It was known as the Garden of France.

In addition, and because of its milder climate, the 300-mile river became the location for many extravagant chateaux. In past centuries, French nobility built summer castles in the Loire Valley. Some French kings even built one chateau in one town for their wives and legitimate children and extended families, and another a few miles away in another town for their mistresses. There's an attitude!

*Domaine Pascal Jolivet (joe-lee-vay) was established in 1987. The family had started as wine merchants, father Louis and his son Lucien. In 1982, Louis' grandson, Jacques, founded his own distributing company and encouraged his 22-year-old son Pascal to work at Maison Champagne Pommery when he was 22 years old. Contacts from Champagne backed Pascal with his own wine brand under his own name*



Pascal built his new wine cellar in Sancerre at the far eastern end of the Loire River. From his experience in the Champagne region, he used state-of-the-art equipment, like temperature-controlled stainless steel tanks. (At the end of the 20th century, stainless tanks were not as commonly used as now.) And, despite not owning any vines or vineyards in the beginning, Pascal insisted on using 100% indigenous yeasts and all natural winemaking. He acquired his first land in 1995, and his Sancerre wines were twice named by the Wine Spectator in its Top 100 wine lists. Over the years, Jolivet has grown in land holdings, reputation and awards and added a new bottling cellar

Attitude is a group of three wines (a Sauvignon Blanc, a Pinot Noir and a Rosé). Pascal's goal with this label is to produce high quality Loire wines, just not necessarily from Sancerre. They are produced from a 57-acre estate located to the west of Sancerre, in the Touraine part of the Loire Valley. (It is worth noting, two of the most famous chateaux, Cheverny and Chambord, border his vineyards.) This estate has two distinct soil types — limestone in some places and sandy in others. All three wines are made with natural winemaking and practices that are environmentally-friendly. Pascal's philosophy is let nature take its course. Attitude Rosé is the result of this.

This wine is a blend of 34% Pinot Noir, 33% Cabernet Franc and 33% Gamay. All three varieties are grown in different sites and appellations along the river. These grapes are grown in chalky and calcareous clay soils, all organically. Both soils help enhance the grapes' fruit aromas and freshness. Grapes are hand-harvested and maceration is done before hand sorting and destemming. After pressing, the juices of each variety are slow fermented with wild yeasts in stainless steel tanks.

Attitude Rosé, with its precise blend of grapes, is a unique, almost sensual shade of bright rosy pink. Its aromas and flavors include strawberries, red raspberries, currants, peaches, mangos, red plums and green herbs like thyme and basil. It is medium-bodied with crisp, balanced flavors and a refreshing acidity. It is young and vibrant and full of attitude — everything Pascal meant it to be. For \$14.99. Enjoy.





# Warm Weather Wines \$20 and Under!

By Sara Lehman on May 20, 2019 · No Comment

The warm weather is finally here (*we hope*). Even though some mornings feel a little chilly still, it's nice to know that spring is here and summer is not far behind. If you follow me on Instagram, you can see I have been tasting a lot recently to compile a fun list of my top warm weather wines for you! Here you will find some great whites and rosés that were chosen to pair well with picnics, brunches, pool sides, and beach days.

## White Wines

[2017 Bonterra Dry Muscat](#) – What a stunning wine! It's a single vineyard expression Bonterra. This wine is wildly expressive with tangerine, honeysuckle, and orange notes with a playful palate full of grapefruit and warm spice. This is a great warm weather wine to enjoy with light bites including seasonal tapas as well as seafood and grilled vegetables. **\$16**

[2018 Bonterra Sauvignon Blanc](#)- Another winner from the Bonterra vineyard. It's fresh and lively with a touch of Chardonnay added to give it complex and layering flavors. This is a new world style Sauvignon Blanc with nice aromas of grass, kiwi, and citrus. A nice palate and balanced finish make this wine a perfect "porch sipper". **\$14**

### [2016 Attitude by Pascal Jolivet Sauvignon Blanc-](#)

This sauvignon blanc from the Loire Valley balances exhilarating freshness, with minerality. This is an elegant white wine with notes of lemon, fresh herbs, and green apple. This wine makes the perfect accompaniment to seafood, asparagus, cheese and so much more. Overall it will entice you with its delicate green flavors and nice kiwi notes followed by an elegant finish. **\$16.99**

### [Andriano 2015 Finado Pinot Bianco-](#)

Beautiful white from Alto Adige, Italy! Something new and exciting to bring outside and enjoy this season. This grape is often misunderstood and is delicately scented, with notes of white spring flowers and orchard fruit. The crisp palate is similar to the nose, showing apple, pear, and citrus flavors. This wine also has bright acidity and a hint of wet stone. **\$19**



### [2014 St. Michael Eppan Schulthauer Weissburgunder, Pinot Bianco-](#)

Another stunner from Alto Adige. This wine is green and flinty with notes of citrus and nice minerality. On the palate, it's crisp with nice acidity and beautiful body. A lot of ripened fruit is attractive about this wine, as well as it's floral aromas and elegance. Overall this is a wine that makes a great aperitif or pairing with a chilled seafood dish. **\$19.99**

## Spring into Loire Valley Wines

April 20<sup>th</sup>, 2019 by Cori Solomon

Diversity of grape varieties is one of the best ways to describe Loire Valley wines. Spring to Loire 2019 presented a trade tasting with three seminars, led by Matthew Kaner, focused on France's most diverse wine region. Not only does one find diversity of grapes in the region but diversity of the climate and soils. Meshing all three together, you sense a cultural landscape, which makes the [Loire Valley](#) the garden of France.



Matthew Kaner, 1<sup>st</sup> the Loire Valley Seminar



### Loire Valley Grapes

The Loire Valley grows at least 24 grape varieties with the top ones being Pinot Noir and [Cabernet Franc](#) in reds and Chenin Blanc, Melon De Bourgogne and Sauvignon Blanc in the whites. The majority of the wine produced is white followed by Rosé, red and sparkling. Other reds also grown in the region include Pinot Noir Grolleau ( a Light red variety often used in sparkling wine), Gamay, Pineau D'Aunis (a light skinned red grape), and Côt, also known as Malbec.

### Loire Valley AOP

The Loire Valley is the largest AOP in France and one of the ten main wine producing areas in that country. The Loire River, the longest in France traverses through all the regions of the Loire Valley. Most of the wineries are situated along the river. From the Upper Loire, you find Sauvignon Blanc. The Middle Loire, which consists of the regions of Touraine, Saumur, Chinon, and Vouvray you find Chenin Blanc and Cabernet Franc predominantly, while the Lower Loire, which starts at the entrance of the Atlantic ocean and considered the Muscat region is known for Melon de Bourgogne.

## Spring into Loire Valley Wines

April 20<sup>th</sup>, 2019 by Cori Solomon

### The Climate

The Atlantic ocean and the Loire River depending on the location influences the climate of the area. The locations furthest from the sea see a more European continental climate, but the majority of the valley from Nantes through Angers to Tours receive ocean breezes from the Atlantic.

### The Soils

The soils range from igneous and metamorphic rock from the Massif Armoricaïn in the Nantes area to more sedimentary rocks and seashells in the Paris Bassin. The Massif Central Highland region features inactive volcanos. More precisely in Pays Nantais soils are composed of volcanic rock, gneiss, and granite. In Anjou Schists, chalk and limestone exist while in Saumur chalky soils dominate. Touraine sees the chalky soils in the west but flinty clay and sand in the east. On the slopes, clay and limestone predominate. On the banks of the Loire, the soils are gravelly. Finally in the Centre-Loire one finds chalk, clay, limestone, and flint.

### Loire Valley Wines – Rosé

The overall area for producing Rosé wines in the Loire Valley centers in the Rosé de Loire known as the PGI Val de Loire. This appellation, created in 1974 covers the territory of Anjou and Touraine. The Rosés in this area are off-dry, fresh and fruity. The residual sugar must be less than 3 grams per litre of sugar.

Rosé-d'anjou is the oldest area producing slightly sweeter Rosés because the minimum grams of sugar is 7 and must not exceed more than 20 grams of sugar. In this appellation, the fruit is more pronounced and wine itself seems denser.

Le Pré Châtain 2017 combines mostly Cabernet Franc, Grolleau, Gamay, Pineau d'Aunis. I found raspberry flavours with a nice balance of acid.

Marquis de Goutaine Rosé d'Anjou 2018 although semi-sweet the wine is fresh, crisp and clean yet elegant and very flavorful without being overly sweet.

### Loire Valley Wines – Sparkling Wine

Pierre & Bertrand Couly Brut Fines Bulles de l'ellipse Crémant De Loire by far was my favourite wine at this tasting. I found a soft, elegant sparkling wine created from Cabernet Franc.

Château D'Avrillé Crément de Loire delivers a fruity, fresh yet tart sparkling wine that consists of Cabernet Franc, Grolleau and Pinot Noir.

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## Spring into Loire Valley Wines

April 20<sup>th</sup>, 2019 by Cori Solomon

### Loire Valley Wines – Whites

Marquis de Goulaine Touraine Sauvignon Blanc 2017 delivers a soft elegance in both the aromas and on the palate. This wine is light and refreshing showing the purity of the fruit.

Attitude by Pascal Jolivet 2018 Sauvignon Blanc delivers a fresh expression of the grape with predominantly lemony flavours.

Bonnet-Huteau Muscadet Sèvre & Maine La Tarcière and the Bonnet – Huteau Sèvre & Maine Clos Moulin Chartrie were excellent examples of the Melon De Bourgogne grape.

### Loire Valley Wines – Reds

Marquis de Goulaine Chinon Le Haut Presle 2017 was my favorite Cabernet Franc. The wine delivered a very feminine demur with a purity that was light and balanced.

Vincent Gaudry Les GarennesSancere 2015 composed of Pinot Fin was bright well-balanced and alive.

Domaine De Terres Blanches Anjou Demon 2017 Red is another fun Cabernet Franc that is well-balanced with dark fruits.



*Note: Common to the wine industry, this writer was hosted to this wine tasting. While it has not influenced this review, the writer believes in full disclosure.*

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WINE PAIRINGS

# Bracing European white wines for crisp salmon cakes

By Michael Austin  
Chicago Tribune (TNS) Mar 5, 2019



Salmon cakes with red onion, lemon zest and fresh dill.  
Bill Hogan

A lemon wedge is the ubiquitous companion to a serving of fish, whether pan-seared or coated and fried. That spritz of acid the citrus provides also can come from wine, as it does with these three from Italy, France and Spain.

All promise to balance the rich salmon cakes for a simple and satisfying dinner.

## **Drink this:**

**Pairings by sommelier Rachael Lowe of Spiaggia, as told to Michael Austin:**

**2015 Nino Negri Ca' Brione Terrazze Retiche di Sondrio, Valtellina, Italy:** From a mainly red wine-producing region, this white is a blend of slightly dried chardonnay and sauvignon blanc grapes combined with incrocio manzoni and a touch of white nebbiolo. Aged for about eight months in French oak, this wine has a balance of acidity and texture. With notes of mango, papaya, vanilla and a hint of almond, it will balance the salmon's richness perfectly

**2015 Pascal Jolivet Sancerre, Loire Valley, France:** Made of 100 percent sauvignon blanc, this wine is a classic representation of its region. Stainless steel-aged, it provides a true taste of the grape. Green apple, freshly cut grass, wet stone, lime blossom and a hint of pepper will complement the dish's vegetal notes, while its bracing acidity will cut through the breading and fish. Also, the wine's grass aromas will align with the dill.

## **Make this:**

### **Salmon Cakes**

Mix together 1/4 cup mayonnaise, 1/4 cup finely chopped fresh dill, 1/4 cup finely chopped red onion, finely grated zest of 1 lemon, 1 teaspoon salt and 1/2 teaspoon pepper. Add 1 3/4 pounds cooked salmon, skin, bones and gray strip of flesh discarded. Mix gently.

Pat into 8 cakes, each about 1 inch thick. Roll cakes in 1 1/4 cups fresh breadcrumbs. Heat a thin film of oil in a skillet set over medium heat. Cook salmon cakes in batches until crisp outside and hot inside, 2 to 3 minutes per side.

Makes 8 cakes.



# Pair These Trader Joe's Rosés and Candies for a Lit Valentine's Day

Sara Cagle · Feb 7, 2019

If there's a better way to celebrate Valentine's Day than with a bottle of [rosé](#), we've never heard of it. Though we're used to drinking the summery wine with savory cheeses and chicken dishes, we had to think a little harder about how to pair it with [Valentine's-friendly desserts](#). That brought us to the wine expert at our local [Trader Joe's](#). She gave us the scoop on her favorite budget-friendly rosés, and we tasted them with various sweets to determine the very best combos. Here are our top three TJ's rosé and candy pairings for the sweetest of Valentine's (or Galentine's!) Day festivities.

## DRY AND SMOOTH

The name of this crisp rosé, Moonlight & Roses (\$9), conjures up images of a calm and peaceful evening. That's fitting, since the drier wine from France is smooth, easy to drink, and effortless to pair with your favorite sweets. We like to complement it with Trader Joe's Dark Chocolate Roasted Pistachio Toffee (\$4). The tartness of the wine cuts through the richness of the buttery toffee, while the slightly bitter dark chocolate matches the wine's subtle sweetness.



## BRIGHT AND FRUITY

Don't let the intense cranberry hue of Réserve des Chastelles Tavel (\$9) scare you. Though the wine is bold, citrusy, and strawberry-forward, it has very little sweetness. That's why we love it with Trader Joe's sugar-dusted Fruit Jellies (\$4). Each fruity gummy, from orange to raspberry, brings out a different fruit in the rosé, so every sip tastes as exciting as the first.

## CLEAN AND VERSATILE

New to Trader Joe's, Pascal Jolivet Sancerre (\$18) is so clean and pleasing that it tastes delicious with just about everything. The rosé's crisp apple and lemon notes help cleanse your palate after eating one of Trader Joe's 12 Tantalizing Truffles (\$5), which come in unique flavors like White Chocolate Stroopwafel. We particularly like the taste of the bright, grapefruit-y wine with the dark chocolate Fudge Brownie truffle.



# Savor the Avenue 2019: Where to Go, What to Eat

By **Magazine** - February 1, 2019

## Gary Rack's Farm House Kitchen and Racks

*\$140 per guest plus tax and gratuity*

This year for Savor the Avenue, Gary Rack combined his two Delray Beach locations to offer a one-of-a-kind duo menu to experience both concepts. Gary Rack's Farmhouse Kitchen is the second location to its flagship store in Boca Raton. This restaurant model is crafted on a philosophy in which the management team takes pride: respecting the guests, honoring the environment and supporting local purveyors. RACKS Fish House + Oyster Bar is a New England seafood house featuring fresh, high-quality seafood paired with Prohibition-style cocktails.

*Welcome Drink: One Cool Cucumber*

*Grand Tasting: Lunetta Prosecco*

### HORS D'OEUVRES

*Avocado Vichyssoise Pickled Vegetables Crudit *  
*Kim Crawford, Sauvignon Blanc, New Zealand*

### FIRST

*Beets + Berries & Beans French Beans | Anasazi Beans | Watermelon Radish | Blackberries*  
*| Almonds | Lemon Ricotta*  
*Louis Jadot, Bourgogne Blanc, France*

### SECOND

*Braised Pork Belly White Cheddar Polenta | Heirloom Popcorn | Sherry Mustard Glaze*  
*| Almonds | Lemon Ricotta*  
*Louis Jadot, Bourgogne Blanc, France*

### SECOND

*Braised Pork Belly White Cheddar Polenta | Heirloom Popcorn | Sherry Mustard Glaze*  
*Pascal Jolivet, Sancerre, France*

### THIRD

*Surf + Turf Sliced Tenderloin & Stone Crab Enchilada Butternut Squash + Baby Potato Hash*  
*Four Graces, Pinot Noir, Willamette Valley*

### DESSERT

*Cinnamon Bun White Chocolate Icing | Pecan Maple Syrup*  
*Pacific Rim, Twin Vineyards, Gewurtraminer*



# Wolfgang Puck's CUT Serves Up a Special dineL.A. Dinner



Exclusive Series menu highlights surf and turf dishes

By Shaena Engle, Patch Contributing Writer  
Jan 17, 2019 3:00 am ET

From January 11 through the 25th, Wolfgang Puck's CUT at the Beverly Wilshire Hotel will feature a special American Express Exclusive Series dineL.A. menu highlighting some of the restaurant's best dishes.



Our dineL.A. dinner began with a lovely Treviso and pear salad topped with pecorino cheese and a lambrusco vinaigrette. CUT's sommelier, Cameron Hughes, did an outstanding job of pairing each course with a perfect wine choice. Our salad was paired with a 2017 Pascal Jolivet Sancerre.

We also loved the pretzel bread rolls.

Next came a perfectly seared Maine diver scallop with sunchoke and a brown butter sauce topped with a generous portion of black truffles. This was paired with a crisp 2016 Hartford Court chardonnay.

Our main dish was a showstopper of meat including a braised short rib with polenta, carrots and turnips; a dry aged New York steak with a green peppercorn sauce and a sample of both the Japanese and the American Wagyu steaks. The dineL.A. menu offers the duo of short ribs and New York steak and we were lucky to add the two Wagyu's to try the wide variety of steaks that CUT includes in their menu. We enjoyed a delicious 2016 Dominio de Pingus PSI Tempranillo red with our steaks.

