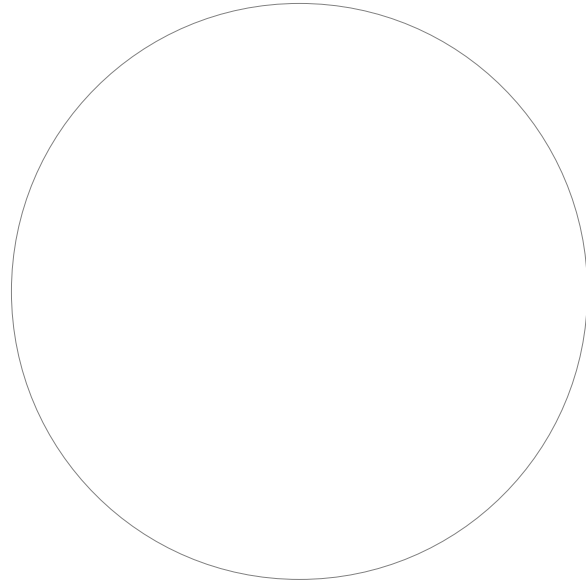




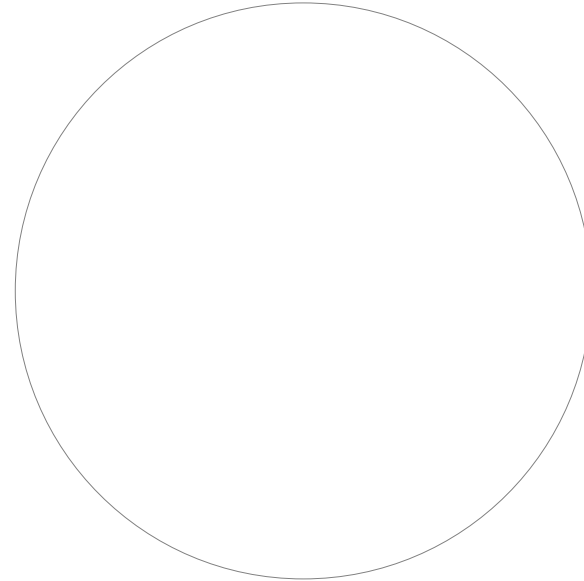
# Windows on France:

## A Tasting with Kevin Zraly



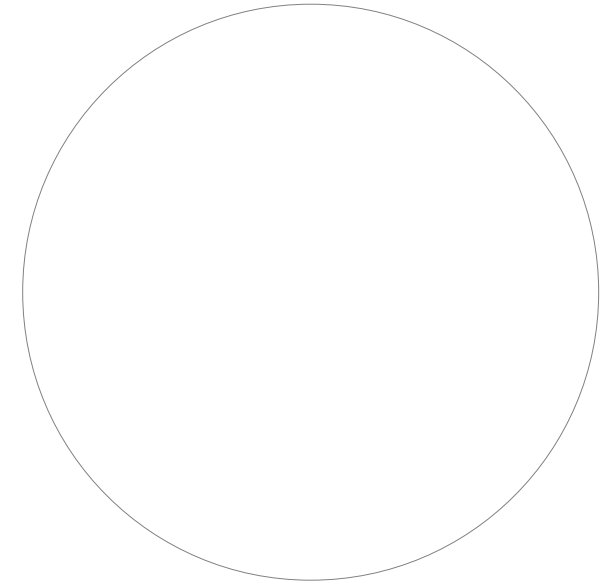
**Billecart-Salmon  
Brut Rosé**

This Champagne producer began in the year 1818 and just celebrated its 200<sup>th</sup> anniversary and 7<sup>th</sup> generation of family ownership. This is considered by most Champagne drinkers as a benchmark for Rosé Champagnes. It is a blend of Chardonnay (40%), Pinot Noir (30%) and Pinot Meunier (30%) and was aged for 3 years before release. It has aromas of fresh strawberries, raspberries and orange peel. In the mouth, it is medium bodied, delicate, and vibrant. It has juicy finish with a mineral citrus acidity. Perfect with salmon!



**Joseph Drouhin  
Macon Villages**

The Drouhin Family with vineyards in both Burgundy, France and Oregon have been making great wines since 1880 and are produced by the biodynamic process. This Macon Villages is one of the best value white wines in the world. Made with 100% Chardonnay and without oak ageing, it has a medium yellow color with aromas of pear, peaches and apple. It is medium bodied, pleasant, soft and balanced, with a finish of honeysuckle and apricots. Drink now with shrimp, crabcakes or lobster.



**Chateau Mont Redon  
Cotes du Rhone Reserve**

The first grapes planted at Mont Redon date back 2,000 years! It was called montredon and was officially recognized as a vineyard in 1344. The Château also owns over 100 hectares of Chateauneuf-du-Pape vines. This Côte du Rhône has both red and black fruit aromas, blackberry, raspberry, and cherry, with spicy black pepper and olives, from a blend of 80% Grenache and 20% Syrah grapes. It is medium to full bodied with just enough tannin to give it structure and backbone. It is fresh and rugged (earthy) at the same time. You can drink this wine now with steak frites or cellar it for another 3+ years.