

PATRICK ALLEN SELECTIONS

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SUN & MOON CELLARS

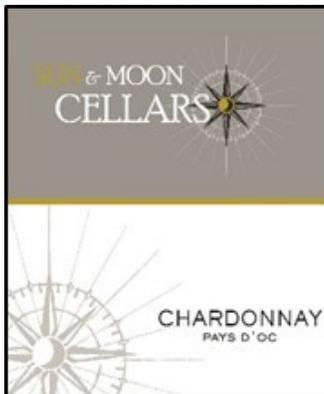
“The sun, with all those planets revolving around it and dependent on it, can still ripen a bunch of grapes as if it had nothing else in the universe to do.”

— Galileo Galilei

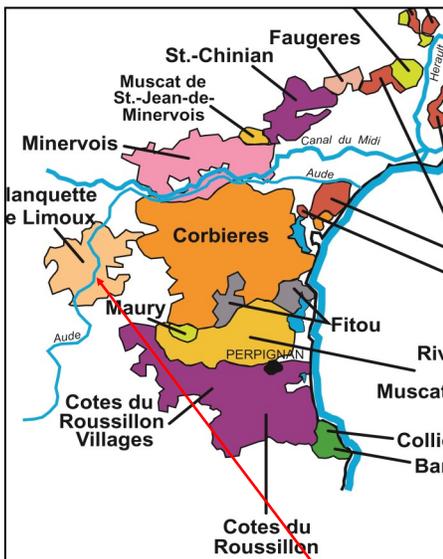
Sun & Moon Cellars are produced by a micro-négociant, owned by three friends who call themselves “The Wine Artisans”. The three friends: Sébastien Gimenez, Karine Ambrosini, and Frédéric Corpel met at oenology school, and now have a combined 40 years of experience in the wine industry. After working for large wineries and coops, making wine, working in sales, etc., they decided to work for themselves. Their current winery, at Domaine de la Baquière, located near Carcassonne, is owned by Frédéric. Frédéric is also in charge of vinification, Sébastien is in charge of sales, and Karine is in charge of logistics.



Sébastien, Karine, and Frédéric



A brilliant idea: Working as oenologists, Sébastien, Karine, and Frédéric consulted with about 20 wineries. Each vintage, they observed that these wineries had excellent, surplus, wines that they just sold off in bulk. As a group, they came up with the idea of, not only working with these wineries, but bottling some of this “surplus” wine under their own label. Oddly enough, with all of the wine produced in the Languedoc, there is a lack of négociants of this size. They invested in modernizing their winemaking equipment, and bought a high quality bottling line. Rather than stocking all of the wine at their winery, which is too small, they stock the wine, in their own tanks, at the various producers they work with. Then, as needed, they transport the wine to their winery where it is conditioned and bottled. This allows them enormous flexibility, and the ability to maintain high quality standards.



Limoux

Sun and Moon Cellars - Chardonnay - Vin de Pays d'Oc 2016

Technical Notes: This wine is made exclusively from Chardonnay grapes grown in Limoux. Limoux is arguably one of the best terroirs for Chardonnay in the South of France. The area is protected from the Mediterranean heat by a mountain chain, and also gets a cooling Atlantic influence, ideal for Chardonnay. In this wine, 10% of the Chardonnay is aged in oak barrels, while the remaining 90% is aged in stainless steel. The wine is assembled, then allowed to rest on its lees in stainless steel tanks before a light filtration and bottling.

Tasting Notes: This wine has a delicately perfumed nose with subtle tropical and fruit cocktail notes. In the mouth, stone fruit flavors of peach and apricot mix with sweet pear and citrus flavors. The finish is surprisingly mineral for a Southern French Chardonnay, leaving the palate refreshed and ready for the next sip.