

# *The* PICKS

## FEATURE WINE

### Domaine Gueneau 2024 Chavignolet Sancerre Rosé

We love Sancerre. We love rosé. How about a rosé from Sancerre? Domaine Gueneau 2024 Chavignolet Sancerre Rosé, \$29.99. This is a family-owned winery in the Loire Valley, and the Gueneau family has been there since before written records were even kept. I googled this -- the first census in France took place in 1791. So just a measly 230+ years of farming there. I'd say that gives them some experience? While most wine production around the village of Sancerre does focus on Sauvignon Blanc, there are some smaller plots of other grapes like Cabernet Franc and in this case, Pinot Noir. This bottle is 100% Pinot Noir from sustainably farmed vines in limestone soil, the soil being what makes Sancerre so special. "Elisa Gueneau's very limited production rosé is a standout in Sancerre for the way it so clearly reflects both the terroir and the more delicate qualities of Pinot Noir. Rose petal, strawberry, and citrus aromas carry over to the soft palate, enhanced by a nervy zip and a crack of chalky soil on their way to a notably long finish redolent of red fruit and sweet flowers." I'm honestly not sure a rosé could get much better than this.

## WINE PICK

### José Maria da Fonseca 2022 Anticiclone Red Blend

We're excited to have gotten a couple of cases of this week's pick in because it was one of the Wine Spectator Top 100 Wines last year. And at just \$9.99, it's a no brainer: José Maria da Fonseca 2022 Anticiclone Red Blend. José Maria da Fonseca is another family-owned winery with a long history, making wine in Portugal since 1834. It's actually the oldest table wine producer (so excluding Port) in Portugal. This wine is comprised of two grapes, Castelão and Aragonez (known in Spain as Tempranillo). "Balanced and medium-bodied, this fresh red frames flavors of chopped black cherry, blackberry paste, espresso, tobacco, anise and graphite with light, fine tannins. Drink now through 2029." It's fresh, it's spiced, it's dry, and a tremendous value that would make a great addition to any table this summer.