



RICHARD POULLARDE GRANDE RESERVE VIN BLANC 2019/\$10.99



DESCRIPTION

The South of France is notable among French wine regions for its consistently fine growing conditions. Recent years, the newest generation of winemakers in the South of France have set their focus on producing high-quality wines that reflect their specific appellations.

The South West (or “Sud-Ouest” as the French call it) may be the least known region in France, filled with hidden treasures and breath-taking scenery. Vineyards are planted next to lush forests and both wine and wine making are a way of life.

Known as “France’s Hidden Corner” the South West region is tucked away between the Pyrénées Mountains and Spain to the south, Bordeaux to the north, and the Atlantic Ocean on the west.

The South West is the 5th largest wine region of France at 120,000 acres. Despite its large size, the area is the least populated part of the country with only 10 residents per square mile.

The South West is divided into four “sub-regions,” each with its own distinctive character, climate, and grapes.

- Bergerac & Dordogne River
- Garonne & Tarn
- Lot River
- Pyrénées

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This wine is a blend of 70% Chardonnay and 30% Viognier. Chardonnay is extremely adaptable, making it a favorite amongst winemakers and grape farmers. However, it's good to keep in mind it won't taste the same everywhere it grows. Hot sunny climates cause grapes to ripen much quicker than cooler climates.

The most popular example of a hot growing region for Chardonnay is California. In the warmer valleys the grape can ripen very quickly, increasing sugar levels that can result in a high alcohol, dry wine. If the grapes are harvested too late, the acidity may be so low that acid must be added in the cellar to produce a balanced wine. Other notable hot climate Chardonnay regions include South Africa, Australia, Spain, and Southern Italy. In these types of Chardonnays, you can look forward to deep golden, full-bodied wines with flavors of tropical fruits.

If you prefer lighter, crisper wines, look for cool climate Chardonnay varieties like those made in its homeland of Burgundy, France. They possess aromas of citrus, green apple, minerals, and notes of stones in these kinds. If high-acid, mouth-puckering wine is a favorite style, Chablis (hailing from the northern part of Burgundy) is made for you. If you're up for something bubbly, Champagne is made in France's coldest wine-growing region, and is perfect for producing crisp, zingy flavors in the glass. Other cool climate Chardonnays hail from Germany, Northern Italy, Oregon, Tasmania, New Zealand, coastal Chile, and cooler regions of California.

Viognier is a rich, oily white wine that originates in the Northern Rhône and is rapidly growing in popularity in California, Australia, and beyond. Wines are often aged in oak to deliver Chardonnay-like richness.

On the nose, Viognier is a very aromatic wine with rich aromas of tangerine, mango, honeysuckle, rose, and peach. Oaked versions will also have subtle vanilla and smoke aromas. On the palate Viognier is quite viscous and full bodied. If you like full bodied Chardonnay, you will like Viognier. Despite smelling sweet, Viognier is typically dry.

Tasting Notes

Nose:

Beautiful aromatic nose of hawthorn flowers, pear, and citrus peel.

Palate:

Fresh and unctuous in the mouth, very fruity with notes of peach, pear, and lemon zest. Well-balanced and refreshing, with an elegant and long-lasting finish.

Pairing:

Fish, shellfish and crustaceans, aperitif, and fresh cheese.

