

What's Rhône with You?



Jean-Louis Chave Hermitage Blanc

Few whites carry this kind of presence...Chave's Marsanne from the Hermitage hill ages into beeswax, roasted hazelnuts, and a texture that fills the glass with real weight. It's rare, worth tracking down, and built to age for decades.



Domaine de la Mordorée Châteauneuf-du-Pape

If you've been curious about Châteauneuf-du-Pape, start here...rich, dark-fruited, and full-bodied enough to stand up to lamb, braised short ribs, or anything off a grill. Biodynamic farming and 65-year-old vines give it a depth that makes the whole table take notice.



Saint Cosme Côtes du Rhône

Château de Saint Cosme is the reference estate for Gigondas, and this 100% Syrah from the stony Gard terraces brings that same focus and discipline to everyday drinking. Peppery, mineral, and brightly fruited, it's the Rhône at its most approachable and satisfying.



Domaine de la Solitude Côtes du Rhône Blanc

A southern Rhône white that smells like summer before it's even in the glass ...citrus, apricot, and white flowers in a blend by one of Châteauneuf's oldest family estates. Round and aromatic, with enough freshness to carry a full meal.



Jean-Louis Chave St. Joseph

From one of the Northern Rhône's most revered names, this Syrah, drawn from historic terraced vineyards, delivers real depth without needing a decade in the cellar first. Floral, a little smoky, and exactly what you want next to a rack of lamb or a plate of charcuterie.



Domaine Vendome Crozes-Hermitage

Organic Syrah from the Larnage cru zone, where granite, clay, and rolled-pebble terroirs give the wine its distinct character. Dark, herbal, and mineral...the bottle you want with a ribeye when you're looking for something besides a California Cab.

