

2022 Campet Ste Marie Chardonnay Pays D'Oc, France

The Campet Ste Marie range is one of pure authenticity. It is named after the specific terroir on which the grapes are grown. Indeed, they are sourced from small and hilly vineyards, that the French call “Campets”. These “Campets” offer the best conditions for producing ripe and fruit-forward wines.

These wines come from the far southwest of the Languedoc region, nestled by the Pyrenees foothills. The vineyards greatly benefit from a wide temperature range from day to night and Oceanic influences, with fresh morning breezes. Limestone and clay soils coalesce on steep, rolling hills to make up the soil, but it is specifically the cooler areas of the vineyard, (the “Campet”) that contribute to creating their burgundy-style Chardonnay and their “terrior-driven” Pinot Noir. Depth and character are added by a meticulous picking of the grapes at the height of their maturity, then the berries are pneumatically pressed to ensure extraction of only the best juice. Each year, a proportion of the wine ages on wood for approximately five months to enhance the texture and aromatic character of the wine, which is then finally assembled.

Pays D'Oc is the IGP for red, white, and rosé wines that are made in a large area on the southern coast of France. The catchment area for the IGP corresponds roughly to the Languedoc-Roussillon wine region – one of the largest wine-growing areas in France.

The Campet Ste Marie Chardonnay from IGP Pays D'Oc is a pure expression of authenticity. The wine showcases ripe pear and quince aromas with a rich palate of pear and cream. Ideal with white meat and mushroom sauce, carbonara pasta, or clam chowder. Drink now.

Notes from www.wine-circle-imports.com/campet-ii



Easy Clam Chowder

Clam chowder is easier to make than you think – and the homemade version is unbelievably creamy, flavorful, and chockful of clams!

Ingredients:

4 slices bacon, diced	1 cup vegetable stock
2 tablespoons unsalted butter	2 (6.5-ounce) cans chopped clams, juices reserved
2 cloves garlic, minced	1 bay leaf
1 onion, diced	2 russet potatoes, peeled and diced
½ teaspoon dried thyme	1 cup half and half*
3 tablespoons all-purpose flour	Kosher salt and freshly ground black pepper, to taste
1 cup milk	2 tablespoons chopped fresh parsley leaves

Directions:

Heat a large stockpot or Dutch oven over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate, reserving 1 tablespoon excess fat in the stockpot. Melt butter in the stockpot. Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. Stir in thyme until fragrant, about 1 minute. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, vegetable stock, clam juice and bay leaf, and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in potatoes. Bring to a boil; reduce heat and simmer until potatoes are tender, about 12-15 minutes.* Stir in half and half and clams until heated through, about 1-2 minutes; season with salt and pepper, to taste. If the soup is too thick, add more half and half as needed until desired consistency is reached. Serve immediately, garnished with bacon and parsley, if desired.

Notes:

*Half and half is equal parts of whole milk and cream. For 1 cup half and half, you can substitute 3/4 cup whole milk + 1/4 cup heavy cream or 2/3 cup skim or low-fat milk + 1/3 cup heavy cream.

*Cooking time may need to be adjusted depending on the thickness of the potatoes.

Serves 6 | Recipe <https://damndelicious.net/2015/04/25/easy-clam-chowder/>



\$14.99
Member discount on additional bottles: \$13.49

2022 Masseria Li Veli Orion Primitivo

Salento IGT, Italy

In 1999 the Falvo family, with over 40 years of experience in the wine business, purchased and renovated the property to give birth to an ambitious project in Apulia, a region with a long vine-growing tradition.

Masseria Li Veli is located on an ancient Messapian site dominating the fertile and sunny Salento plain. It was founded by the Marquis Antonio de Viti de Marco (1858-1943), an internationally known Italian economist and university professor, Radical Party Deputy of the Reign of Italy, whose ambitious project was to transform the Masseria into a model cellar for the entire South. Today the beautifully restored Masseria covers an area of 33.000 sqm, 3750 of which include offices, a reception area, vinification, storage, and aging cellars. Masseria Li Veli produces quintessentially Puglian wines from mostly native grape varieties. The Li Veli estate comprises 85 acres of vineyards around the Masseria planted with the well-known Puglian grape varieties Negroamaro and Primitivo, as well as with several less familiar local native grape varieties such as Susumaniello, Verdeca, and Minutolo. The vineyards use an ancient form of vine training: bush-trained (albarello) vines in a hexagonal configuration (known as the settonce system). Li Veli uses this type of training because they feel it allows high planting density, maximum exposure of foliage to the sun, good air circulation, maximum space for roots, and ease of cultivation. All the grapes of Li Veli's estate vineyards are produced according to sustainable methods.

The name of this wine recalls the Greek word oros which means "border" and also indicates the ancient road near Masseria Li Veli which divided the Byzantine properties from those of the Lombards, called "Limite dei Greci" (Greek border).

Dense ruby red with a purplish rim, it is immediately intense on the nose with marked aromas of ripe and fleshy red fruits, notably cherries followed by spicy notes of cinnamon and nutmeg; in the mouth, it is full, powerful, smooth, and very long, with a well-defined acid streak which makes it fresh and pleasing. Great served at a low temperature during the summer months. This will be great with any meaty or mushroom pasta dish, specifically orecchiette with sausage. Drink now.

Notes from <https://www.liveli.it/>

"A delicious primitivo with light jam, orange peel and plum compote aromas and flavors. Medium-bodied with light tannins and a flavorful finish. Nicely done. Drink now." **James Suckling 91**



Orecchiette Pasta with Sausage

This deliciously creamy and hearty one-pot dish is perfect for a quick weeknight meal.

Ingredients:

1 lb Ground Italian sausage (Or links, casings removed)
1 medium onion diced
1 teaspoon freshly minced garlic
1 teaspoon salt
½ teaspoon Italian seasoning

2 cups low-sodium chicken broth
1 cup heavy whipping cream**
340 grams of uncooked Orecchiette pasta ¾ lb
2 cups chopped fresh spinach
¼ cup Parmesan cheese grated

Directions:

Heat a large skillet or dutch oven over medium-high heat. Add sausage and onion and cook until sausage is browned and onion is softened about 4-5 minutes.

Add garlic, salt, and Italian seasoning and cook for 1 minute.

Add broth and scrape the bottom of the pan if there are any stuck bits, then add the cream. Bring to a simmer over medium-high heat.

Add uncooked pasta, stir, cover, and reduce heat to medium-low. Cook, stirring often, until al dente (about 10-15 minutes).

Stir in spinach and Parmesan and serve.

**Cream: heavy cream gives the richest flavor and thickest sauce. You can swap for a lighter cream or whole milk, but the sauce will be slightly thinner.

Serves 6 | Recipe <https://www.thereciperebel.com/orecchiette-pasta-with-sausage/>



\$14.99

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