

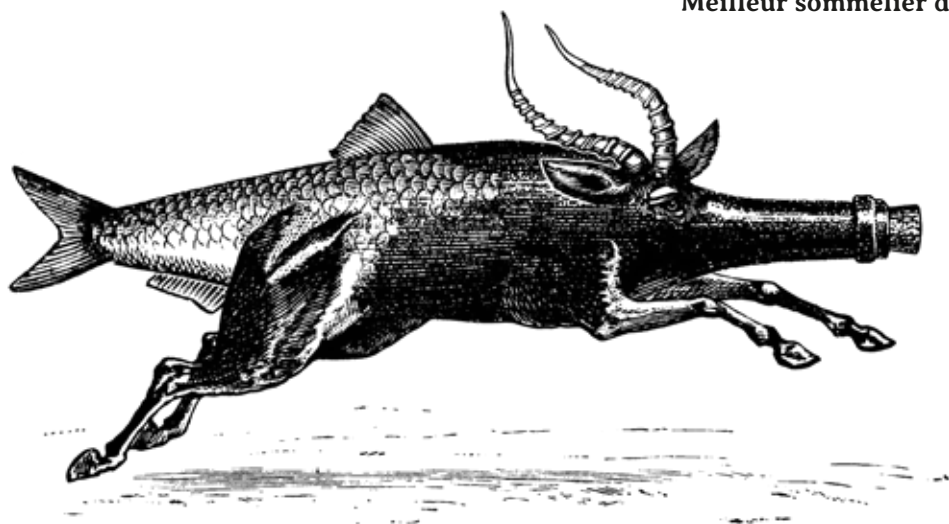
ENCORE Soif

LE MALBEC DE LESTANG

The 2020 Encore Soif "Le Malbec de Lestang" presents itself with a deep ruby colour in the glass. The nose offers a delightful medley of dark fruits, including plum, dark cherry, blackberry, and a touch of blueberry. Subtle hints of dark chocolate and violets add complexity to the aroma. Overall, the wine exhibits a taut and tightly-knit bouquet. On the palate, the wine opens up beautifully. **The fruit flavours are concentrated and incredibly juicy.** Blackberry, plum, and blueberry dominate the palate, accompanied by crisp acidity and a ripe tannin structure. **This wine strikes a harmonious balance between modern and classic Bordeaux styles.** It lingers on the palate, gradually revealing herbal and floral characteristics. Each sip leaves you longing for more. **Food & Wine Pairing:** Given the wine's intense and juicy fruit flavours, coupled with its solid tannin structure, it pairs wonderfully with lamb accompanied by tomato relish and rosemary potatoes. This wine is also a great match for any barbecue dish. For vegetarians, I recommend enjoying this wine with a chickpea and date Tajine. The sweetness of the dates, combined with the nutty and smoky flavours of the Tajine, complements the juicy fruit-driven Malbec beautifully. **When to Enjoy this Wine:** This wine is the perfect companion for an entire evening spent with friends. It is a serious red wine that embraces a modern interpretation of Malbec. The focus is on fruitiness and freshness, making it effortlessly enjoyable. Additionally, it pairs exceptionally well with a bistro lunch. **Serving Recommendation:** Serve slightly chilled at 14-16°C in a medium-sized glass. The cooler serving temperature is highly recommended, as it enhances the wine's freshness and allows the fruit flavours to truly shine. As the wine warms up, it transforms into a more floral wine, and the tannins become more pronounced. **Why You Should Choose 2020 Encore Soif Malbec:** This wine seamlessly combines the traditional Bordeaux style with a modern twist. It showcases a juicy, fruit-forward character while maintaining a serious tannin structure reminiscent of classic Bordeaux wines. **In summary, this is a sophisticated Bordeaux that can be cellared for years to come, yet it is also enjoyable to drink now!**

Sebastien RUSOLD

Meilleur sommelier d'Allemagne



ENCORE Soif

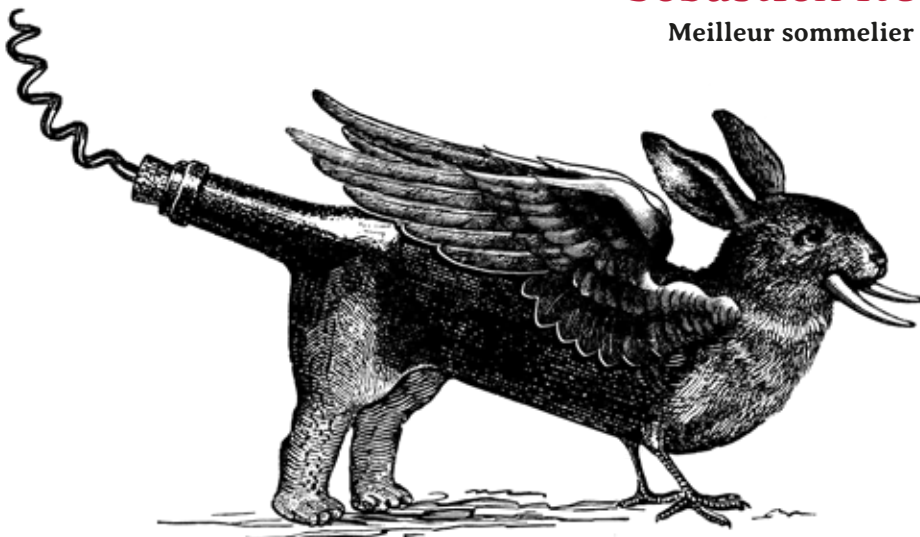
LE MERLOT DE LESTANG

The 2020 Encore Soif "Le Merlot de Lestang" showcases a brilliant ruby red color. As you pour the wine, it releases an aroma of fresh sour cherry blossom and ripe raspberry into the air. Delving into the glass with your nose, you'll discover a medley of juicy red fruits, accompanied by hints of chocolate, thyme, and orange zest. This is a departure from what one would typically expect from a Bordeaux wine. On the palate, it is fresh, intense, and incredibly mouth-watering. **The acidity of the Merlot is perfectly integrated and well preserved, lending liveliness to the wine.** The tannins are smooth and juicy. However, the standout feature of this wine is its brilliant and luscious fruit character. You will encounter a plethora of red and black fruits, ranging from sour cherry to cassis. As the wine warms slightly in the glass, it develops smoky and earthy notes. It is a wine that evolves with exposure to air and temperature. **This modern, fruit-driven Bordeaux showcases exceptional quality.**

Food & Wine Pairing: This wine pairs perfectly with a variety of stews. The acidity and freshness of this robust wine complement the intense roast aromas of braised dishes. For vegetarians, I recommend pairing this wine with a ratatouille. The intense flavours of the ratatouille will enhance the fruity and spicy aromas of the wine. **When to Enjoy this Wine:** This Bordeaux wine can be enjoyed in any situation and suits every occasion. However, it truly shines at larger events. With its freshness, fruitiness, and structural complexity, there is something for everyone to appreciate in this wine. Even non-red wine drinkers will relish a chilled glass of this red wine, as the tannins are smooth and rounded. Serving Recommendation: Serve slightly chilled at 14-16°C in a medium-sized glass. The cooler serving temperature is highly recommended, as it accentuates the wine's freshness and allows the fruit flavours to truly shine. As the wine warms up, it transforms into a spicy-fruity blend, which is still excellent but loses a bit of its refreshing character. **Why You Should Choose 2020 Encore Soif Merlot:** This wine represents a fresh perspective on Bordeaux wines. **Its modern burgundy bottle shape reflects a completely new, high-quality approach to Bordeaux wine.** It comes highly recommended and is certainly worth trying !

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ENCORE Soif

SÉMILLON SAUVIGNON

BLANC SEC

The Encore Soif Blanc is a wine for easy enjoyment. This might sound straightforward, but it encompasses all the qualities one desires in an "everyday wine." It glistens in the glass with a delicate, pale yellow hue and subtle green reflections. The nose, reveals a range of aromas: citrus, ripe yellow pear, verbena, elderberry, and gravels – all expressed with remarkable elegance and delicacy. On the palate, the citrus notes are dominant but in addition some nuanced layers of pear and elderberry appear. This wine is exceptional delicate and light, its seamlessly integrated acidity not only highlighting the overall experience but also providing a refreshing quality, all contained within a moderate 12.5% vol. Rather than being defined by intricate complexities and extended length, this wine authentically encapsulates the essence of a "vin de soif" in the most gratifying manner. **Food and Wine Pairing:** Thanks to its lightness and freshness, Encore Soif Blanc is ideal as an aperitif or paired with light appetizers during the summer. Fresh oysters and fresh goat's cheese are excellent choices, enhancing the wine's qualities. **When to Enjoy This Wine:** Beyond the aperitif or as a starter wine, it's perfect for a leisurely day in the park or on the terrace, providing a moment to enjoy. Simply open and enjoy without overthinking. This is a wine that quietly delights. **Serving Recommendation:** To unlock its full aromatic potential, serve this wine between 9-11°C in a classic white wine glass. It's prudent to have a second bottle chilled, as the first one may finished swiftly. **Why You Should Choose the 2022 Encore Soif Blanc:** This wine embodies the essence of a light, easy-drinking white wine that seamlessly complements early courses in a meal. In convivial settings, it can be enjoyed throughout the evening without the risk of becoming overwhelming. However, it is best consumed on the terrace in spring or summer – with or without accompanying dishes.

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ENCORE Soif

CABERNET SAUVIGNON MALBEC

ROSÉ

In the glass, this rosé unveils an intense raspberry red hue. The color alone suggests that it is not a light rosé, a presumption promptly confirmed by the nose. A fruity and intense bouquet of ripe strawberry and raspberry unfolds, complemented by subtle notes of hibiscus and blood orange. On the palate, the wine exudes power without becoming overly heavy. The fully ripe fruit, perhaps even slightly overripe, imparts an intense, rounded taste experience to the wine. Despite its dryness, the ripe fruit lends a sensation of sweetness. Alongside the berries, the wine evokes hints of pomegranate juice with a nuanced bitterness that adeptly balances the sweet undertones. Despite its robustness, the wine maintains a refreshing quality and fully expresses its potential, especially when paired with food. The blood orange and hibiscus blossom introduce an additional layer to the wine, making it the perfect companion for culinary delights. **Food and Wine Pairing:** A cured ham with melon pairs exquisitely with this wine. The fruity intensity, combined with the saltiness of the ham and the sweetness of the melon, creates a perfect harmony. The wine also complements an intensely seasoned octopus salad exceptionally well. For vegetarians, a BBQ aubergine with couscous salad, pomegranate and ras el-hanout is recommended, as it harmonizes beautifully with the wine's fruitiness and powerful body. **When to Enjoy This Wine:** This wine unfolds its qualities best when enjoyed with food. It is particularly suitable as an accompaniment to a BBQ, offering a lighter alternative to red wine. **Serving Recommendation:** For this wine, I recommend using a white wine glass and serving it at a temperature of 9-11°C. This allows the aromas and flavors to fully develop, enabling you to savor the wine's complete fruitiness. This wine don't need decanting. **Why You Should Choose the 2022 Encore Soif Rosé:** This wine captivates with its full-bodied fruitiness and intensity. As a robust rosé, it serves as an excellent substitute for red wine and should be explored as a complement to food rather than enjoyed as a soloist on the terrace.



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