



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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May 19 2025 – June 14, 2025

By the Sea...

Vacationing by the sea means fresh seafood, and in many regions of Europe it also means excellent local wine. This month we have several new whites, a chillable red, and a superb rosé from regions in close proximity to salt water.

Cassis

2023 Cassis Blanc (Clos d'Albizzi)

Sale Price \$24.99 – \$254.90 case of twelve



The Albizzi family was originally from Florence, but due to a feud with the de' Medicis, they fled by boat which sank off the coast of the French village of Cassis. They decided to stay and have made wine

ever since. Their 2023 blanc has a sun-kissed color, bright fruit, and a long finish. The exotic mix of Marsanne, Clairette, Ugni Blanc, and Bourboulenc will be a wonderful match with a whole roasted bass stuffed with lemon and fennel.

Muscadet

2023 Muscadet Côtes de Grandlieu (La Berrière)

Sale Price \$13.99 – \$142.70 case of twelve

Are you there Cod? It's me, Muscadet. I think we could have a good thing going this summer. If you were to be butter-basted with lemon, or breaded and fried with tartar sauce, I could be just the match! With my zest of sea spray and nice rounded weight of orchard fruit we could be delicious together. Let's give it a try. Sincerely yours, Muscadet.



Vermentino

2023 Vermentino di Gallura (Piero Mancini)

Sale Price \$15.99 – \$163.10 case of twelve

Vermentino di Gallura was Sardinia's first DOCG, Italy's



highest wine designation. The rocky soils of Gallura in northeast Sardinia keep yields low, giving impressively concentrated Vermentino. Mancini's 2023 has lovely floral aromas, exotic fruit, and a mouth-coating finish. Have this with grilled swordfish.

Pansa Blanca

2024 Alella 'PB' (Familia Pujol-Busquets)

Sale Price \$15.99 – \$163.10 case of twelve

The village of Alella is located just to the northeast of Barcelona. Over the years most of its vineyards have been replaced by housing, but there is a higher old vineyard area with granite bedrock that still produces excellent Xarel·lo, which in Alella is called Pansa Blanca. The 2024 from Pujol-Busquets is a stony and salty dry white that will match well with a seafood paella and grilled asparagus.



Frappato

2023 Frappato 'Rina Russa' (Santa Tresa)

Sale Price \$14.99 – \$152.90 case of twelve



Vittoria in southeast Sicily is the birthplace of Frappato, and Santa Tresa is a very conscientious steward. They grow their grapes organically and their wines are vegan friendly. Their 2023 is a wonderfully perfumed red

with strawberry and cherry fruit. Santa Tresa suggests serving this slightly chilled with grilled tuna. It would also be delicious with a Sicilian pasta dish with sardines, capers, herbs, and olives.

Bandol Rosé

2023 Bandol Rosé (La Bastide Blanche)

Sale Price \$29.99 – \$305.90 case of twelve

While we don't normally advise aging rosé, we have found that Bandol rosés can be better by aging for an extra year or two. While trying to avoid paying for the tariffed 2024 vintage we bought some 2023 from Bastide Blanche. We've always liked this wine, but we found this vintage to be drinking gorgeously now. Try this with a seafood stew laced with aioli.



Burgaud Beaujolais

2023 Beaujolais Lantignié (Jean-Marc Burgaud)
Sale Price \$15.99 – \$163.10 case of twelve



In our opinion Jean-Marc Burgaud's best wine is his Morgon Côte du Py Vieilles Vignes. But Burgaud's Beaujolais Lantignié gets the same attention as his cru wines and the quality is not far

apart. This 2023 has immediate appeal with its gushing fruit and crisp, lively balance. This is a great value in Gamay. Great with ribs and burgers.

Shi Fu Mi

Vin de France Rouge (Anne Collard)
Sale Price \$14.99 – \$152.90 case of twelve

The Shi Fu Mi is back! Last summer this chillable red was a big hit due to its delicious and easygoing nature in both flavor and price. Named after the Japanese term for 'rock, paper, scissors' each element on the label symbolizes the land, the grape, and the human hand involved in making wine. Similar to last year's release, this year's version is also a biodynamic Grenache-dominant blend sourced from Côtes-du-Rhône. It's full of red plum, cherries, spring shoots, and a hint of baking spices with light and well-integrated tannins. This is not one of those wines that needs food but can be enjoyed on its own. In fact, Anne Collard made the blend for the purpose of sipping it outdoors during the never-ending dusk of summer nights in southern France.



Sale Dates

Announcing our second

Quarterly Sale of the Year

The Sale begins Friday May 23rd and runs through Sunday June 1st.

Please note:

We are open 12 to 8 on Memorial Day (May 26th).

Details: 10% off six bottles; 20% off twelve bottles.

Wines of the Month (back page), fortified wines (Port, Sherry, Vermouth, etc.) and sparkling wines may be included for a 10% discount. Blue tagged (NET) wines and jug wines (1.5L and 3L) are excluded.

Peyrassol

2024 Côtes de Provence Rosé 'Les Commandeurs' (Peyrassol)
Sale Price \$24.99 – \$254.90 case of twelve

Looking to spend a week in Provence this summer? Well, you could stay at La Commanderie de Peyrassol. It'll cost you about a thousand Euro. Were you hoping to spend less than that? Us too. How about a chilled bottle of rosé on your back deck to wash down a salade niçoise? Les Commandeurs is a cuvée of Peyrassol's younger vines of Grenache, Cinsault, and Syrah, with a touch of Vermentino. This adds a nice twist of bright acidity which makes this rosé so refreshing.



Montvac

2023 Côtes-du-Rhône (Domaine Montvac)
Sale Price \$18.99 – \$193.70 case of twelve



We don't apologize for featuring Rhônes in almost every newsletter. After all, our market has a wealth of well-priced, beautifully made wines from that region, so why wouldn't we take advantage? This month, we have a new producer which

is a mother-daughter team based in Vacqueyras with land also in Gigondas. Cécile Dusserre is the 5th generation of her family to head the domaine. She introduced organic viticulture to the family estate in the 2010s and is in the process of handing the reins to her daughter Amélie. Their Côtes-du-Rhône is a Grenache/Syrah blend that is relatively delicate despite having notable savory flavors of black olive and herbs and an intriguing saline finish. It would be perfect for lamb grilled under fresh sprigs of rosemary and thyme or an early season ratatouille.

Mâcon Villages

2023 Mâcon-Villages 'Vieilles Vignes' (Domaine de la Verpaille)

Sale Price \$17.99 – \$183.50 case of twelve

The Chardonnay vines that Verpaille uses for this Mâcon are over 100 years old. Guess that more than qualifies as Vieilles Vignes. Vines this old are not terribly productive.



Producers keep these vines because along with lower yields comes more concentrated grapes. This 2023 is packed with deep orchard fruit and a long, rich finish. This punches way above its price point. Great with a goat cheese salad.

Muga Rosé

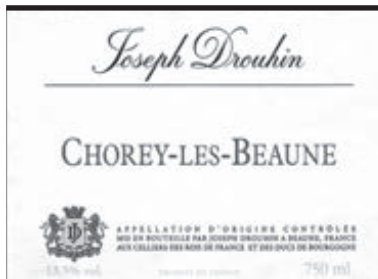
2024 Rioja Rosado (Muga)

Sale Price \$14.99 – \$152.90 case of twelve



While Muga's red and white Riojas have crept up in price, we can still get a good deal for their rosado. We're thankful for that as it's one of our favorites every year. Their lively 2024 rosado is mostly Garnacha with a little Viura. Fresh strawberries, peaches, and white flowers coalesce

in the ample, textured body which leads to a crisp and dry finish. Have alongside a Spanish seafood salad.



Chorey

2022 Choresy-Les-Beaune (Joseph Drouhin)

Sale Price \$41.99 – \$428.30 case of twelve

In an overall review of the village of Choresy-Les-Beaune, Master of Wine

Clive Coates writes, "It is also the producer of that valuable item, so often overlooked by those in pursuit of the latest perfect score among the *grands crus*: red Burgundy at an affordable price." We thoroughly agree and highly recommend the 2022 Choresy from Joseph Drouhin. This more than adequately concentrated Pinot Noir is loaded with scents of dark fruits, violets, and silky tannins. It drinks nicely now, but another three to five years of cellaring will be rewarding.

Specialty Foods



The baby bunnies are in bloom and the birds are building baskets in the bushes. Warm winds wash the Wine Cask while we wonder: "Dude, when is the Caprese coming back?" Worry not, the time is nigh, the summer sandwich menu is live.

Bahn Mi

Parisian-style ham on soft ciabatta with crunchy cucumber, red onion, and house-made pickled carrot and daikon. Finished with a splash of spicy hoisin sauce and fresh cilantro.

Vegan Caprese

Plant-based mozzarella by Rebel Cheese (contains nuts), juicy slabs of thick-cut tomato, fresh basil, and a drizzle of Spanish olive oil and balsamic reduction. Served on ciabatta. *If dairy is your thing, our classic Caprese with fresh cow's milk mozzarella is back too, but we are excited to offer a version for our vegan friends as well!*

That's right! Old favorites like the Caprese and the Bahn Mi are back for the season, joined by some tasty new sandos that we are pretty excited about.

BLT

Thin-sliced Black Forest Ham (imported from the Black Forest in Germany) with fresh tomato slices, arugula, and mayonnaise, and served on sliced rye bread. This true Black Forest Ham is more like a lean smoked prosciutto than a baked ham.

Feta Gerwig

Imported Greek Feta with refreshing cucumber slices, roasted red peppers, red onion, and a drizzle of honey from the island of Crete. Served on a crusty baguette. A tangy and refreshing sandwich on a hot summer day, plus it's vegetarian!

All sandwiches are still just \$11 + tax.
Call ahead for quick pick-up or reach out for catering options!
Reach us at 617-623-8656, extension 5.

The Wine and Cheese Cask

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Wines of the Month – May 19, 2025 through June 14, 2025

2023 Vinho Verde (Azevedo)

Sale Price \$9.99 – \$107.89 case of twelve

Portugal's Vinho Verdes have improved immensely in the last decade. Wines have become drier and more concentrated. Azevedo's blend of Loureiro (70%) and Alvarinho has lovely pear fruit and a stony dry finish. Great with sardines.

2024 Pays d'Oc Rouge (Chemin de la Pinède)

Sale Price \$8.99 – \$97.09 case of twelve

We rarely offer two wines of the month from the same winery, but Chemin de la Pinède has produced two excellent values. The red, an equal parts blend of Grenache and Syrah, is a richly fruited Mediterranean red.

2024 Pays d'Oc Blanc (Chemin de la Pinède)

Sale Price \$8.99 – \$97.09 case of twelve

Chemin de la Pinède's white is an aromatic blend of Grenache Blanc and Viognier. Its peachy and floral aromas turn dry in the crisp and lively finish.

2023 Bierzo (Merayo)

Sale Price \$11.99 – \$129.49 case of twelve

Merayo is an incredible value from Bierzo is northwest Spain. Here the Mencía grape bears a resemblance to a Loire Valley Cabernet Franc with its berry fruit and dusty tannins. Great with rice and beans.

