



# The Wine and Cheese Cask

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## February 19, 2026 – March 14, 2026

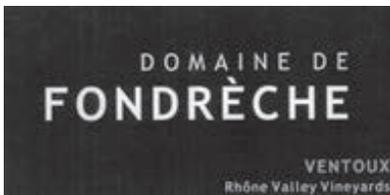
### Languedoc-Rhône-Provence

The organic/biodynamic revolution has been realized in the vineyards of southern France. These hot, dry regions deliver gorgeous wines made with little intervention and rich, generous flavor.

#### Fondrèche

2024 Ventoux Blanc (Domaine de Fondrèche)

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



Fondrèche wines come in all colors: red, white, and pink. Curiously we like their white best. Planted on the slopes of Mont Ventoux, their Grenache Blanc, Clairette, Roussanne, and

Rolle deliver an intense mineral-driven wine. Try this with a spicy noodle curry.

#### Pic Saint Loup

2022 Pic Saint Loup 'Tour de Pierres' (Héritage du Pic Saint Loup)

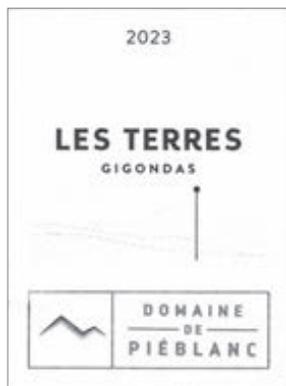
Sale Price \$19.99 – \$203.90 case of twelve

Located in northern Languedoc, the photogenic

Pic Saint Loup dominates the landscape around this winery. The dry climate here makes it ideal for growing biodynamic grapes. Syrah takes the lead in this earthy, spicy red. Let this breathe for an hour and serve it with smoky ribs.



#### Gigondas



2023 Gigondas 'Les Terres' (Domaine de Piéblanc) Sale Price \$31.99 – \$326.30 case of twelve

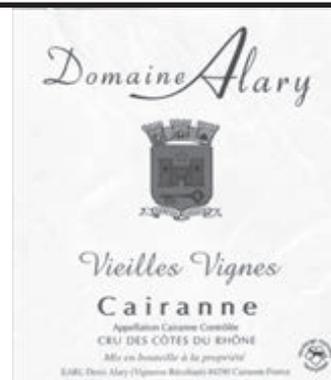
Even though the price of Piéblanc's Gigondas continues to rise, it is still a value for the appellation. The 2023 Les Terres is an elegant blend of Grenache, Syrah, and Cinsault with abundant ripe fruit and soft, enveloping tannins. A lovely match with a lamb stew.

#### Cru Cairanne

2022 Cairanne 'Vieilles Vignes' (Domaine Alary)

Sale Price \$23.99 – \$244.70 case of twelve

This long-time favorite winery has delivered an excellent 2022. The old vine blend of Grenache, Syrah, and Carignan is a beefy, structured red that will be great alongside braised short ribs.



#### Bandol Rouge

2020 Bandol (La Bastide Blanche) Sale Price \$34.99 – \$356.90 case of twelve

If you want top-quality Mourvèdre you must go to Bandol. This tannic grape ripens superbly in Bandol's rocky vineyards along the Mediterranean. La Bastide Blanche recently converted to biodynamics, and their 2020 shows it with its

wild, gamy flavors. Absolutely open for business, this wine calls for a roast duck and strong cheeses.

#### Bandol Rosé

2024 Bandol Rosé (Château de Pibarnon) Sale Price \$44.99 – \$458.90 case of twelve

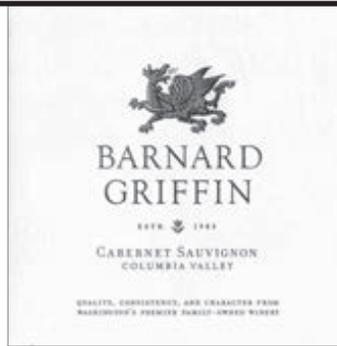
Bandol rosé rings our bells year round. There are many excellent Bandol rosés but we feel that Pibarnon is tops. They coferment near-equal amounts of the beastly Mourvèdre and the punchy Cinsault to create a ripe, peppery pink that will age and improve over a few years. Of course it's delicious now with a roasted whole bass or any other fish dinner.



## ***The State of Washington***

**2023 Columbia Valley Cabernet Sauvignon (Barnard Griffin)  
Sale Price \$15.99 – \$163.10 case of twelve**

Scan our American wine wall and you'll find tons from California and a good amount from Oregon, but scant few from Washington State, the third-ranked state in production by volume. Much of that is from the behemoth winery Chateau Ste. Michelle, so we went on a mission to find some new options from smaller family-owned wineries. The consistent dry and sunny climate in Washington's Columbia Valley makes it an excellent location for quality wine production, so it wasn't too difficult to find good options at good prices. Barnard Griffin's Cabernet Sauvignon (actually 80% Cab rounded out with Merlot, Syrah, Petit Sirah, and Petit Verdot) makes a nice complement to the numerous California Cabs we have. The palate is rich with juicy blueberry and black plum fruit backed by dark chocolate, fine tannins, and a lively dry finish. A great companion for burgers with blue cheese.



## ***Washington State***

**2023 Columbia Valley Sauvignon Blanc 'Métier' (DeLille Cellars)**

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

Located across the street from Chateau Ste. Michelle's winery in Woodinville, DeLille Cellars has a broad lineup: different grape varieties, bottled as both varietal wines and blends, from a number of different sub-AVAs, plus a few pricier single-vineyard bottles at the top. There's undoubtedly a lot to explore within the large and diverse Columbia Valley, but it can be overwhelming if you are just starting out. So, they recently launched the Métier label with just three wines to offer an easy introduction to the region. The red blend is very good, but we especially liked their Sauvignon Blanc, which tastes distinct from the many we already have on offer from California, France, and New Zealand. The fruit profile is a ripe blend of melon, lemon curd, and pineapple while the grape's vegetal pyrazines are moderated. Lees stirring and use of neutral oak barrels add a creamy element, but Sauvignon Blanc's signature acidity provides ample vibrancy and freshness.



## ***Dr. Heyden***

**2022 Oppenheimer Sackträger Spätlese (Dr. Heyden)**

**Sale Price \$11.99 – \$122.30 case of twelve**

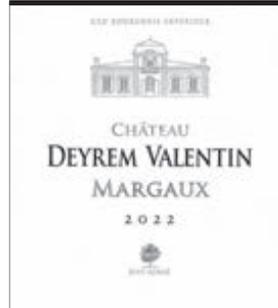
Dr. Heyden is back with a mouthwatering off-dry Riesling. The ripe 2022 vintage in the Sackträger vineyard yielded delicious apricot and peach fruit and soft acidity. Have this lovely white with a fish curry.

## ***Petit Chablis***

**2022 Petit Chablis (Roland Lavantureux)**

**Sale Price \$27.99 – \$285.50 case of twelve**

Petit Chablis is not an inferior version of Chablis. But the French appellation system wants every amateur geologist to know that Petit Chablis comes from vineyards that have Portlandian limestone instead of the Kimmeridgian limestone that dominates the rest of Chablis. In the more-than-capable hands of the Lavantureux family, a Petit Chablis in a ripe year is a creamy and minerally Chardonnay. Their 2022 is a deep, fresh, and mature white that will match well with a broiled swordfish.



## ***Margaux Superieur***

**2022 Margaux Cru Bourgeois (Château Deyrem Valentin)**

**Sale Price \$37.99 – \$387.50 case of twelve**

Margaux is fertile ground. Beyond the eponymous First Growth there are 20 more Grand Cru Classés plus another 25 Cru Bourgeois. We are big fans of

several of the Cru Bourgeois. Châteaux Siran and d'Arsac continue to impress, and now we have the 2022 Deyrem Valentin, a great value in a great vintage. This wine is packed with dark fruit yet retains a fresh floral aroma. The Cabernet Sauvignon (56%) ensures tannic structure and longevity while the Merlot provides the charm. This wine is easy to drink now but will gain depth and complexity for another 5 years.

## ***Delicious Is Never Out of Season***

### ***Chiaretto***

**2024 Bardolino Chiaretto 'Ròdon' (Le Fraghe)**

**Sale Price \$11.99 – \$122.30 case of twelve**

### ***Toscana***

**2024 Casole Rosé (I Fabbri)**

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

Remember that charming pink wine you drank on the terrace overlooking Lake Garda? Or that surprising glass you enjoyed on that hot day in Tuscany? Well, they are readily available here year round, and now for less than you would pay during the peak tourist season. Le Fraghe's Ròdon is a charming zesty Chiaretto with peach and pepper flavor. Try this with crab risotto. The I Fabbri is a polished Sangiovese that drinks more like a light red than a rosé. This will be delicious with lamb chops along with rosemary potatoes.

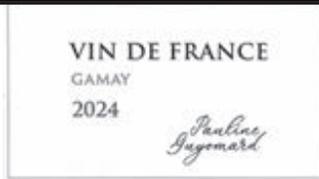


**The First Quarterly Sale of the Year begins  
Friday February 27th and runs through  
Sunday March 8th.**

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.

## Cool Gamay

2024 Vin de France Gamay  
(Pauline Guyomard)  
Sale Price \$19.99 – \$203.90  
case of twelve



Pauline Guyomard is a bit of a mystery. She has a non-existent online presence which is at odds with today's emphasis on self-promotion. We do know that she and her husband Yohan Lardy make serious cru Beaujolais under both of their names. And we also know that their Vin de France is absolutely delicious. Because of their access to grapes from prized areas in Beaujolais,

we can only surmise that they have chosen to give this wine the humble Vin de France label to allow themselves freedom from overbearing AOC restrictions. Like its understated label, this organic VdF is a quietly elegant expression of the Gamay grape. Its nose of fresh flowers and strawberries is absolutely gorgeous and its palate of violets, raspberries, and damp earth is equally charming. This is one of the prettiest Gamays we've tasted in a while. As such, it's a little too easy to drink on its own but luckily it's also a graceful partner to favorites like roast chicken, poached salmon, and mushroom risotto.

## Specialty Foods

### Macaroni and Cheese: The First Fusion Cuisine?

Macaroni and Cheese combines Italian pasta, British cheeses, and French culinary technique into a dish that has maintained its relevance for an incredible length of time. Generally considered English in origin, Macaroni and Cheese first appears in Elizabeth Raffald's 1769 classic *The Experienced English Housekeeper*, then in Eliza Acton's *Modern Cookery in All Its Branches* (1845), and finally the truly definitive Victorian publication, *Mrs. Beeton's Book of Household Management* (1861). The basic elements have remained largely unchanged throughout its

history: extruded pasta, béchamel, and melted cheese (typically Cheddar; but variety was, and remains, the spice of life).

This month we are featuring two recipes that celebrate the multitudes contained within a bowl of Mac & Cheese, and offering some great deals to sweeten the pot. Each recipe makes 6–8 servings.

**Taddei Taleggio DOP – \$14 per lb (regular price \$22)**

**Widmer's Orange Cheddar – \$14 per lb (regular price \$18)**

**Emerson Farmer's Cheese by**

**Woodlawn Creamery – \$9 per 8 oz container**

**Rummo Pasta – \$4 per 16 oz bag**

### Taleggio Mac and Cheese

- 1 lb Taleggio (rind removed, roughly chopped)
- 1/2 - 3/4 lb Parmigiano Reggiano (finely grated)
- 1 pint heavy cream
- 1 lb dried pasta
- grated nutmeg, salt, & pepper to taste

#### For baked crust (optional):

- 2 cups breadcrumbs
- 4 Tbsp butter
- fresh parsley



Cook pasta according to package instructions.

Warm heavy cream in a pot on low heat.

Add Taleggio in 2-3 batches. Stir occasionally, letting the previous batch melt completely before adding more. You may see some steam, but be careful to avoid boiling.

Add Parmigiano until the mixture has thickened enough to coat a spoon or spatula.

Add nutmeg, salt, and pepper to taste.

Mix with cooked and drained pasta. It's ready to serve now, but we recommend not skipping the baked breadcrumb crust!

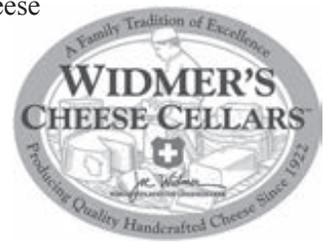
Preheat oven to 450°F and transfer mac and cheese to a cast-iron skillet or oven-safe baking dish.

In a small pan, heat butter until melted. Remove from heat and stir in breadcrumbs with chopped parsley and a little extra grated Parmigiano.

Spread the breadcrumb mixture evenly over the top of the mac and cheese, and bake for 20 to 25 minutes or until golden brown.

### Classic Orange Mac & Cheese

- 1 lb dried pasta
- 1 lb Widmer's Orange Cheddar (grated)
- ½ lb extra Cheddar to top for broiling (optional)
- 12 oz evaporated milk
- 4 oz Emerson Farmer's Cheese
- 1 cup heavy cream
- 4 Tbsp. butter
- 2 Tbsp. all-purpose flour
- 2 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. smoked paprika



Cook pasta according to package instructions.

While pasta is cooking, melt butter in a medium pot over moderate heat. Add flour to make a roux, stirring constantly for 1-2 minutes.

Reduce heat to low and add evaporated milk, heavy cream, and farmer's cheese to the roux, stirring gently until fully combined.

Add the onion powder, garlic powder, and paprika.

Add grated cheddar in 3-4 batches. Stir occasionally, letting the previous batch melt completely before adding more. Do not allow it to boil.

Once fully melted, mix cheese sauce with cooked and drained pasta.

Optional: transfer into a cast iron skillet, top with extra grated cheddar, and cook under the broiler for 3 to 4 minutes.

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## Wines of the Month – February 19, 2026 through March 14, 2026

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### 2022 Bordeaux Rouge (Château Les Grandes Versennes)

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

The 2022 vintage in Bordeaux is delivering at all price points. Les Grandes Versennes is a bargain red blend. Perfect for midweek meatloaf.

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### 2024 Sicilia Nero d’Avola (La Calla)

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

Our value-priced Sicilian red is back. The 2024 La Calla is a ripe, round Nero d’Avola that is ready for pasta alla Norma.

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### 2023 Vin de France Rouge (Terre Métissée)

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

Terre Métissée’s seven-grape blend succeeds in 2023 with its deep and spicy flavor. This southwestern French red is a great match for beans and rice.

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### 2024 Picpoul de Pinet (Saint-Peyre)

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

The many members of this cooperative winery are to be commended for their consistently excellent dry white. Picpoul de Pinet is great for a seafood gumbo.

