MAN VS WINE

THE PROBLEM SOLVER FOR WINE

IN THIS ISSUE

Dream BIG!

by Man Vs Wine 🍷

6000 Bottles Man Vs Wine Export Success to Mongolia!!!!

Howdy & Bonjour Y'all!

I hope this finds y'all well and kicking butt at life!

It's been busy here @manvswine HQ ...

I finished my last wedding of the season the other week, I've been booking couples as their "Wedding Sommelier" straight into 2028, organizing the next shipments for the @manvswine Club headed out to the USA & Ireland, taking groups on Bordeaux & Cognac wine tours and working on a secret project in London (watch this space!) ...

But in this issue I am SO EXCITED to share with y'all THE NEWS:

After working behind the scenes for the last 10 months in association with one of the largest retail chains in Mongolia Minii Delguur LLC ... together, we are creating a brand new market for Bordeaux red and white wines in Mongolia!

And on Thursday Oct 30 at 1254pm I sent 6000 bottles to Ulaanbaatar, Mongolia from two of my favorite independent, small family & sustainable wineries in the whole of Bordeaux Château Maine Gazin & Château des Tourtes !

This has been a tremendously exciting project from the very beginning! I love the enthusiasm, passion and expertise that my new Mongolian friends have shown for creating this fantastic opportunity to bring the best of Bordeaux to the great people of Mongolia!

There's so much about this amazing collaboration (with amazing wines!) that I'm excited to share with y'all ... it's involved an export mission to the UK/ hours upon hours of phone calls / emails/ WhatsApp messages / a 3000km road trip to Düsseldorf to meet with the Mongolians at ProWein and so much more .... I'm looking forward to sharing all of those details with y'all...

But for the moment I just want to say a HUGE MERCI BEAUCOUP to Saruul & Zesmee Minii Delguur LLC , Geoff @ Château Maine Gazin and Emmanuelle & Marie-Pierre @ Vignobles Raguenot for everything they have done to bring us to this moment ... to this OPPORTUNITY to create something truly special!

The opportunity ... to introduce these stunning wines to Mongolia so that they too can celebrate birthdays, business events, weddings, parties and frankly Tuesday nights in pure, elegant and frankly just FUN Bordeaux STYLE!

Minii Delguur LLC have just started their efforts on Instagram, but be sure to check them out on Facebook where they have 299,000 followers (and you too can sign up to the party!) and join us as we introduce these stunning wines to Mongolia so that they too can celebrate birthdays, business events, weddings, parties and frankly Tuesday nights in pure, elegant and frankly just FUN Bordeaux STYLE!

And so, as we start to end this fabulous year ... I'm reminded with this recent opportunity that no matter what we should always DREAM BIG!

Big dreams combined with hard work are the best of both worlds ... you never know what's truly possible until you try!

Jesse
(Man Vs Wine 🍷)

So What Am I Sending To Mongolia??!! (Red Wines)

CHÂTEAU MAINE GAZIN

GEOFF COOK

Geoff's clay and limestone soils and terroir are uniquely suited to PV (Petit Verdot) and he uses PV in all of his wines! PV is also a challenge to grow because of the grape's smaller berries, thicker skins and its need for extended and concentrated sunlight. It takes somebody very special to transform this unique grape into a singular wine. Geoff Cook from Sydney, Australia is just that person!

Geoff's is a small property; only 7.5 hectares on the ancient Roman soils of Plassac. Everyone who works here is international whether Australian, American or British. There's not a native French person within earshot and he's one of the only Australian winemakers in the whole of Bordeaux! Although he's "officially" retired, Geoff did what any sane individual looking to get away from it all does when retiring and in 2015 he and his wife Marion left Oz, moved to France, bought CMG and transformed it. Today we get to enjoy 2 of their wines: their Tradition, Rouge, Petit Verdot and the unbelievable Prestige made with oak ... there isn't a single drop of Cabernet Sauvignon to be found in any of his wines! And ... it's organic! Prepare to be amazed!

Tradition Rouge
Silver Medal Concours de Bordeaux
2019

88% Merlot 7% Cabernet Franc 5% Petit Verdot
Morello cherry meets perfectly ripe black fruit. Silky tannins, vanilla finish with wonderful toasted notes. The aroma develops perfectly with a deep concentration of dark fruits. Yum!

The Prestige
Silver Medal Concours de Bordeaux
2019
Silver Medal London Wine Competition
2020
Silver London Wine Competition
2023

Unusually comprised of a base of Cabernet Franc and Petit Verdot before finished with a touch of Merlot, you will find deep, ripe cherries, blueberries, brioche and spices on the nose. The Prestige shows stunning fresh fruit with just a hint of oak. The tannins are perfectly integrated and continue to develop in the mouth ... you're in for a treat! Try it with rack of lamb or Lebanese shish kebabs.

So What Am I Sending To Mongolia??!! (White Wines)

CHÂTEAU DES TOURTES

EMMANUELLE MILLER & MARIE-PIERRE LALLEZ

Château des Tourtes is a 70 hectare property on the right bank of Bordeaux in the appellation Blaye Côtes de Bordeaux. The château is led by the dynamic sisters Emmanuelle and Marie-Pierre in Saint Caprais de Blaye and is just now entering the 3rd generation with Emmanuelle's daughter Agathe. Their winery was founded by their parents in 1967 on the beautiful clay gravel soils of their area and is nearly the most northern winery in the whole of Bordeaux! Their wines have won over 100 medals and are renowned the world over. Considering how luxurious and prestigious their wines taste, it's amazing that Emmanuelle and Marie-Pierre are so down to earth and so much fun! Welcome to Château des Tourtes!

White Wines

Duo Blanc
Gold Concours Général

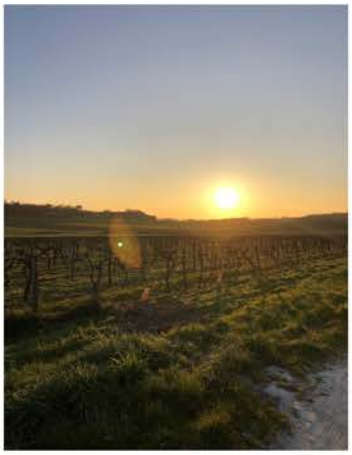
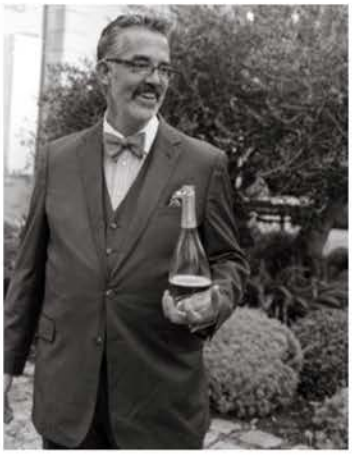
This white wine is a lovely balance of Sauvignon Blanc and Sémillon. On the nose, you will find some wonderful floral and mineral notes. As the wine develops, you will also discover a whole range of citrus and exotic fruit aromas. Think salmon, think scallop carpaccio, oysters and beyond ... but don't think too long!

Cuvée Classique
Concours de Lyon Gold
Concours Génerale Agricole Medaille D'Argent

Summer, summer, summer ... that's the name of the game with this dangerously quaffable white wine from Château des Tourtes. Emmanuelle & Marie-Pierre's white wine is a lovely balance of 80 % Sauvignon Blanc and 20 % Sémillon. On the nose, you will find some wonderful floral and mineral notes. As the wine develops, you will also discover a whole range of citrus and exotic fruit aromas ...

Get ready for a taste of summer!

MAN VS WINE



MAN VS WINE CLUB

Do you want to receive these wines from

Château Maine Gazin
&
Château des Tourtes
OR Others??

SCAN THE **QR CODE** OR CLICK
https://tinyurl.com/MVWs25QR code
and/or email me: manvswine@gmail.com
to learn more / order/ to JOIN!

LET'S BE CURIOUS!

Ask Man Vs Wine ...!

Dear Man Vs Wine,

What are "wine diamonds?"

Ronya from Iselin, New Jersey

Great to hear from you Ronya ... terrific question!

Have you ever looked at the bottom of a bottle of wine ... (often a white or a rosé!) and thought that you saw little diamonds at the bottom!!??

What could they be???

Well, believe it or not, they are actually the sign of a well made wine!

These wine diamonds ... or tartrates, are formed from tartaric acid which is one of three main acids found in wine grapes (the others being malic and citric acids). Tartaric acid is essential because of the ways it influences the chemical stability, color and taste of a wine. The tartaric acid that remains after fermenation contributes to mouthfeel and the wine's balance, adding an additional layer of complexity to it.

These wine diamonds are especially present the colder a bottle of wine is. Whilst it is possible to "cold stabilize" or even add agents to a wine to get rid of these tartrates, the truth is that when this happens, the wine's acidity is taken away from its natural essence and this process can also negatively affect how long you can keep the wine.

So the next time you see these wine diamonds at the bottom of a bottle remember what Marilyn Monroe said ... "Diamonds are a girl's best friend" ... we'd agree ... except they are great for the boys too!

What's Jesse doing in the Kitchen?

Chocolate Bourbon Pecan Pie

There is no other way to put it ... this is pure decadence unleashed ...

I typically only make it once per year for Thanksgiving, though I have been known to make it for Christmas as well. Saying that, family and friends are always knocking on my door asking for the recipe ... given the quantity of food you're likely to have consumed over the holidays whether it's turkey, a côte de bœuf, suckling pig or even a gorgeous nut roast ... it's possibly not recommended to top it off with a dessert that has an atomic weight of 4,010. But it's just oh so good! Since you're going for gold ... why not drink gold? Liquid gold that is ...!

I would recommend that you finish the evening off with one of Emmanuelle & Marie Pierre's or Geoff's wines ... perhaps with a contrast of freshness & chocolate with Château des Tourtes unbelievable 100% Malbec crémant (sparkling wine) or lean into pure velvet with their absolutely decadent "L'atTribut!" or Geoff's "Petit Verdot!" ... There's no wrong choice!

YOU'LL NEED:

Pie Crust
-1 pie tin
-1 1/4 cups (156g) all purpose flour
-1/4 teaspoon (575mg) salt
-1 teaspoon (5 grams) sugar
-6 Tablespoons (85 grams)
-2 or 3 Tablespoons (10-15 grams) water
This makes just over one 9 inch (23-24cm) pie crust

The Pie
-1 cup (200 g) sugar
-1 cup (200g) Karo dark corn syrup (if possible!). If not 3/4 cup honey + 1 cup mollasses or treacle if necessary mixed together!
-1/2 cup (100 g) butter (preferably sea salt)
-4 of the freshest eggs you can find (beaten)
-1/4 cup of darker, drier bourbon (I prefer "Knob Creek for the pie")
-1 teaspoon (5 grams) vanilla extract
-1/4 teaspoon salf (575mg)
-6 ounces (170 grams milk chocolate chips)
-1 cup (200g) finely chopped and pressed pecans

LET'S GET STARTED ...

1. Every great pie begins with a great crust. I like a pie crust that's almost a dessert unto itself. Combine the ingredients in exact quantities to form a ball of dough. Roll it out so that it covers the pie tin.
2. Preheat oven to 325 degrees F (165 C).
3. In a small saucepan combine sugar, corn syrup and butter. Cook over low to medium heat, stirring constantly until the butter melts and sugar dissolves. Cool slightly.
4. In a large bowl, combine eggs, bourbon, vanilla and salt. Mix well. Slowly pour sugar mixture into the egg mixture, whisking constantly. Stir in chocolate chips and pecans. Pour mixture into the pie shell.
5. Bake in pre-heated over for 50-55 minutes, or until set and golden.
6. Serve with ice cream ... if you're local, L'Angélys Vanilla at Super U is delicious!


WINE TIME
@marvswine
And ANOTHER BRILLIANT #newclient meeting w/ THESE
(3!)
RAYMOND BOSSIS
Cognac
XO

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Thank you very much for reading this edition of the Man Vs Wine newsletter from yours truly!

So what's next you ask?

Let me know!

What would you like to see in the next edition?

Want to receive some fun wines with the Man Vs Wine Club??!!

Just drop me a line at
manvswine@gmail.com

Likewise, please don't hesitate to get in touch with me if there's ever anything that I can do to help … wine tours, wine club, events or whatever else you might think of!

Thank Y'all SO MUCH, Merci Beaucoup, Drink well this week and Santé!

Jesse ("Man Vs Wine 🍷)