



# hemispheres

## 2023 Fleur de Roche Malbec

### Wine Summary

This French Malbec brings rich, juicy blackberry fruit balanced by freshness and minerality. Harvested early to preserve brightness, it's a refined take on the variety's darker, more intense roots.

### Wine Flavors

- Blackberry
- Mineral
- Fresh herbs
- Plum
- Subtle spice

### Pairing Suggestions

- Cheeses: Aged cheddar, manchego, blue cheese, smoked gouda
- Protein: Steak, pork, venison
- Vegetables: Mushrooms, onions, eggplant, bell peppers
- Spices: Smoked paprika, black pepper, cumin, garlic

### Varietal

Malbec

### Alcohol

13.5%

### Appellation

Vin de France

### Food Pairings

- Grilled steak
- Spicy sausage rolls
- BBQ pulled pork sandwiches





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## 2022 Château Gazin-Morier Bordeaux Rouge

### Wine Summary

A polished Bordeaux blend from 20-year-old vines, showing ripe red berries, fig, and floral notes. Aged in French oak, it offers elegance and structure with a fresh, balanced finish.

### Wine Flavors

- Red berries
- Fig
- Violet
- Blackcurrant
- Star anise

### Pairing Suggestions

- Cheeses: Brie, camembert, comté, gruyère
- Protein: Beef, lamb, duck, pork
- Vegetables: Carrots, wild mushrooms, leeks, parsnips
- Spices: Thyme, rosemary, bay leaf, sage

### Varietal

Merlot-Cabernet Sauvignon  
Blend

### Alcohol

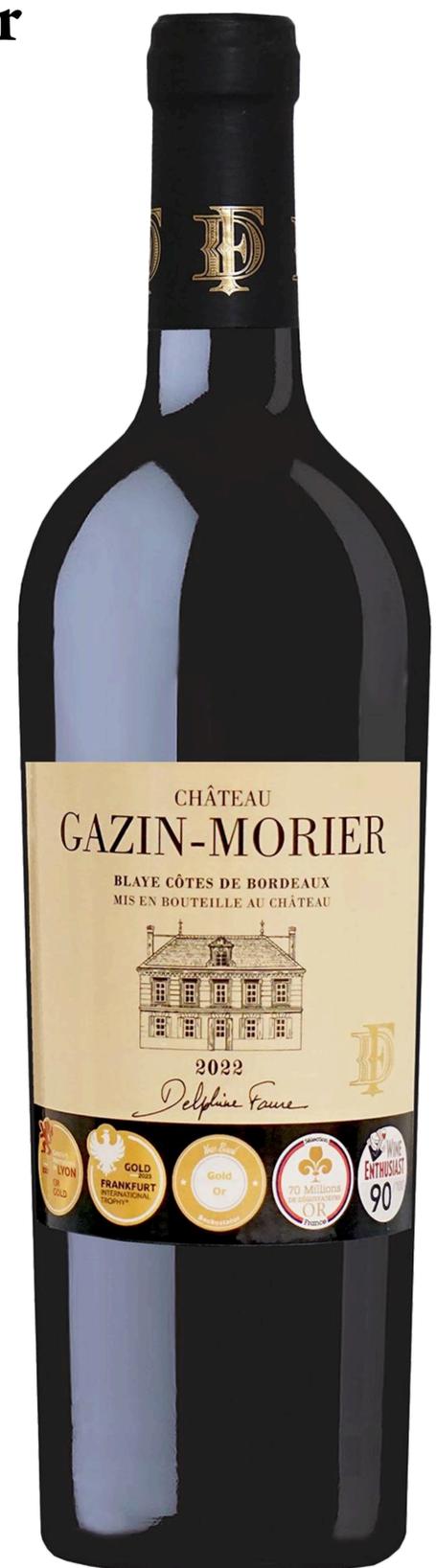
14%

### Appellation

Blaye Côtes de Bordeaux, France

### Food Pairings

- Roast duck with herbs
- Mushroom risotto
- Beef stew





## 2023 Les Baies Fleuries Gamay

### Wine Summary

Bursting with vibrant berry flavor and soft tannins, this youthful Gamay is balanced and smooth. Lightly chilled, it's an easy-drinking wine with a charming, fresh finish.

### Wine Flavors

- Blackberry
- Blueberry
- Spice
- Sweet cherry

### Varietal

Gamay

### Alcohol

12%

### Appellation

Vin de France

### Pairing Suggestions

- Cheeses: Brillat-Savarin, goat cheese, young Gouda, reblochon
- Protein: Ham, chicken, turkey, duck
- Vegetables: Beets, butternut squash, leeks, red cabbage
- Spices: White pepper, nutmeg, herbs de Provence, clove

### Food Pairings

- Charcuterie board
- Parsley ham
- Creamy cheese toast





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## 2023 L'Odalet Marsanne-Roussanne

### Wine Summary

This bright and aromatic white blend from southern France offers apricot, pear, and citrus notes. Its stainless-steel fermentation preserves a clean, fruit-forward profile perfect for food pairing.

### Wine Flavors

- Apricot
- Pear
- Peach
- Citrus
- White flowers

### Pairing Suggestions

- Cheeses: Triple cream, soft goat cheese, camembert, brie
- Protein: Sea bass, chicken, pork, scallops
- Vegetables: Asparagus, fennel, zucchini, artichokes
- Spices: Tarragon, lemon zest, saffron, coriander

### Varietal

Marsanne-Roussanne Blend

### Alcohol

13%

### Appellation

IGP Pays d'Oc, France

### Food Pairings

- Creamy seafood pasta
- Lemon chicken
- Pork with apple glaze





## 2024 Lacalice Selection Florale Rosé

### Wine Summary

From the Black Mountain foothills, this fresh rosé shows raspberry, strawberry, and spice aromas. Lees aging brings a creamy texture to its bright, crisp palate and long finish.

### Wine Flavors

- Raspberry
- Strawberry
- Spice
- Pepper

### Varietal

Grenache Noir

### Alcohol

12.5%

### Appellation

IGP Pays d'Oc, France

### Pairing Suggestions

- Cheeses: Feta, fresh mozzarella, chèvre, ricotta salata
- Protein: Shrimp, chicken, tofu, salmon
- Vegetables: Bell peppers, cherry tomatoes, arugula, grilled zucchini
- Spices: Basil, garlic, red chili flakes, oregano

### Food Pairings

- Garlic shrimp
- Caesar salad
- Vegetable curry





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## 2023 Sous L'Ocean Bordeaux Blanc

### Wine Summary

Made from organic Sauvignon Blanc, this eco-friendly white wine is crisp and refreshing, with citrus, apple, and passionfruit notes. Clean and vibrant, it's perfect for light fare and coastal cuisine.

### Wine Flavors

- Citrus
- Apple
- Passionfruit
- Floral

### Varietal

Sauvignon Blanc

### Alcohol

12.5%

### Appellation

Bordeaux, France

### Pairing Suggestions

- Cheeses: Goat cheese, ricotta, havarti, cream cheese
- Protein: White fish (halibut, cod), scallops, chicken, shrimp
- Vegetables: Green beans, peas, spinach, cucumbers
- Spices: Dill, mint, parsley, chives

### Food Pairings

- Halibut with herbs
- Green risotto
- Pasta with pesto

