

Terroir Cellars 2018 L'Ouverture

Our Terroir Cellars L'Ouverture was produced in one of the most famous winegrowing regions in the world, Bordeaux, France. This appellation has great terroir and we wanted to showcase it with this wine. This L'Ouverture displays a deep dark color in the glass with a nose of dark fruits like blackberry and black currant. Later, aromas of pepper, dark chocolate, leather and caramel come forward and a hint of oak is discernable at the finish. It is lush in the mouth and balanced between the fruit, acidity and tannins and can be enjoyed for a few more years.

This polished and structured wine will pair well with dishes like roasted turkey and chicken, pork chops or game meat. Try it with the featured recipe of "Smoky Sausage & Peppers with Apple."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **VARIETAL(S):** 80% Merlot and 20% Cabernet Sauvignon
- **APPELLATION:** AOC Bordeaux, France
- **ALCOHOL:** 14.5%
- **AGEING POTENTIAL:** 5 years
- **SERVE:** room temperature
- **PAIRINGS:** cheeses such as Brie, Camembert or Cheddar

tidbit: The main river that splits the appellation of Bordeaux in half is La Garonne, creating a Left and a Right Bank. On the Left Bank, in places like Médoc, wine is made with a majority of Cabernet Sauvignon, while on the Right Bank, in places such as Saint-Émilion or Pomerol, wine is made with Merlot as the main varietal for their blends.

WINE SHOP AT HOME

\$30.00

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RECIPE PAIRING : Smoky Sausage & Peppers with Apple

INGREDIENTS

2 tablespoons olive oil
1 medium onion, cut into thin wedges (1 cup)
1 medium red bell pepper, cut into thin strips (1 cup)
1 tablespoon McCormick Gourmet™ Organic Paprika, Smoked
1 package (13 ounces) apple chicken sausage, cut diagonally in 3/4-inch pieces
1 apple, such as Golden Delicious or Gala, peeled and thinly sliced
1 cup apple cider
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/2 teaspoon McCormick Gourmet™ Organic Thyme
1/8 teaspoon McCormick Gourmet™ Organic Cayenne Pepper

DIRECTIONS

Heat oil in large skillet on medium heat. Add onions and bell pepper; cook and stir 5 minutes or until onions are softened. Add paprika; cook and stir 1 minute.

Stir in remaining ingredients. Bring to boil. Reduce heat to low; simmer 10 minutes or until apples are tender. Serve over rice, if desired.

Makes 4 servings.

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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