

# Love Over Money



**Love Over Money is a collection of wines from different areas and countries that were selected by Boutique Wine Collection for their exceptional quality and value. The brand was developed to offer customers a product they know they can trust for its quality and exceptional value. Love Over Money is to display the authenticity of a wine, region and varietal, a true reflection of the origin while being uncomplicated.**

## **EVOLÚCIÓ Furmint 2022**

Evolúció, founded in 2011, comes from the Tokaj region in Hungary. Tokaj Vineyards are blessed with a wide variety of volcanic soils. This diversity of soils not only retain heat beautifully to ripen grapes evenly, they also develop the rich fruitiness in the final wine and impart a remarkable mineral character. This combination of fruit and minerality is the ideal combination to make exceptional wines with a good aging potential. 85% Furmint and 15% Hárslevelű. Made from a selection of vineyards especially identified to create a well-balanced and food complementing wine. Hand harvested, destemmed, pressed gently, fermented cold in stainless steel tanks without further aging. The furmint was selected for its quality from several vineyards and assembled with Hárslevelű to provide the best-balanced blend from this vintage. Bottled young to retain the freshness and natural richness from the fruits. Intense aromas with green apple, pear, nectarine, pineapple and some floral notes. Unctuous and fruity with notes of apricot, cantaloupe melon, paired with an outstanding acidity and a rich texture. **Organic!**

## **ZAZOU Picpoul de Pinet 2022**

The Zazous were part of a subculture in France during and after World War Two. They were young people who expressed their individuality by wearing garish clothing and listening to jazz music. They rebelled against the conformity and conservatism imposed by the Nazis occupying France during the Second World War. Often men had long greased hair, oversized clothes and thick sole suede shoes while women wore jackets with extremely wide shoulders, short pleated skirts, shoulder length blonde curly hair styles, with sunglasses and bright red lipstick. A rich jazz scene sprang up in Montmartre in the inter-war years. Black Americans musicians felt freer in Paris than they did back home, and they contributed greatly to the Paris Jazz culture. The Zazous probably got their name from a line in a song 'Zah Zuh Zah' by American jazz musician Cab Calloway. Zazou, the wine, founded in 2010, is a take on originality and non-conformity to explore wine outside common boundaries.

Fruit selection begins in the vineyard then again at the cellar. Grapes are harvested at night to preserve the freshness and fruity aromas. Cold maceration, fermentation at low temperature and storage in thermo-regulated vats. Filtration and preparation of wines prior to bottling on the estate. **Sustainable!**

"Picpoul, meaning 'lip-stinger', signifying the high acidity of its must, was cited as a producer of good quality wine as early as the 17th Century." -Jancis Robinson

## **LAKE HOUSE Pinot Grigio 2022**

Lake House is biodynamic, though it isn't labeled as such. We partner with Cantine Sacchetto (our Asolo Prosecco producer) for this project.

Stems are removed during crushing. Fermented with selected yeasts in steel containers at a controlled temperature. Aged in bottle 10 months.



**LAKE HOUSE**  
PINOT GRIGIO

# Boutique Wine Collection

## ROLLY GASSMANN

**Year Founded:** 1670's

**Region:** Alsace, France

**Winemaker/Owner:** Pierre Gassman

**Fun Fact:** The village is not part of the AOC Grand Cru classification system. The main reason for this is that the local producers have been against operating within the AOC Grand Cru system and refused to be part of it. To them taking part in the AOC Grand Cru system would mean that the 21 specific sites would no longer be differentiated and therefore eliminate 10 centuries of heritage through the new classification system from the 70's. To this day this is why there are no Grand Cru in Rorschwihr.

**-Biodynamic, Organic-**

The Rolly family has been making wine in Rorschwihr since 1676. The Rolly Gassmann estate was created in 1967 when Marie-Thérèse Rolly married Louis Gassmann. The family tree goes back to 1611 for the Gassmann from Rodern and 1676 for the Rolly from Rorschwihr. Since 1997 Pierre, Marie-Thérèse and Louis's son, runs the 86acre/35ha wine estate located in Rorschwihr. The estate is nurtured by 15 people working all year around in the vineyards. The vineyards are situated in three municipalities; Rorschwihr, Bergheim and Rodern. The real wealth of the 250 ha village of Rorschwihr, apart from its micro-climates, is found in the diversity of its 21 different types of soils, a remarkable geological mosaic dominated by limestone from the primary and tertiary era. These terroirs were identified from the year 1000 when the wines already had established their own reputation. The most well-known crus are dominated by clay-limestone-marly-sandstone. Rolly Gassmann converted to the biodynamic philosophy around 1997 and Pierre Gassmann is a founding member of the Vignes Vivantes, 'the living vineyards', which is a regional composting body. Wines are only released when the winery feels they have aged appropriately in bottle, sometimes as many as 20 years after bottling. The wines are left to mature for at least a year before they are released. Pierre Gassman, champion of biodynamic cultivation in Alsace, insists on late harvesting and lengthy cellaring after bottling, creating amply sweet yet balanced styles. Harvest is done by hand, as most things at the estate. The philosophy that guides the Rolly Gassmann family is to express the true terroir with little interference with the vines as possible, rigorous selection of grapes, and the most careful handling of both harvest and vinification to produce wines of the highest quality and specificity.



### 2019 Riesling de Rorschwihr

This Riesling comes from a selection of vineyards located within the village of Rorschwihr. Harvested at optimum ripeness, Pierre Gassmann considers that the grapes are ripe when the pip has turned orange brown inside the grape. The grapes are taken to the cellar, gently pressed and taken into individual fermentation tanks where no yeast is added, fermentation is done using indigenous yeast. Each vineyard has its own fermentation tank and is vinified separately. Once fermentation is completed and the wine is left to rest and it is bottled within 11 months from harvest. Fermentation can take a few months to complete depending on the circumstances, bottling normally happens just before the next harvest. The bottles are then laid to rest for a couple of years at least for the less complex wines, more elaborate cuvées will be kept aside for many years before being released, as much as 20 years and more.



### 2019 Pinot Noir de Rorschwihr

The fruits for this Pinot Noir come from the Rodern area. The grapes are picked at optimum ripeness, 32 days long maceration, indigenous yeast, daily remontage for the first three days, thereafter one pigeage a day until racking. There is no wood aging given the age of the foudres used. Aged over 11 months in old foudres before bottling. Bottled in September 2009, aged in the bottle before release.



**Year Founded: 1876**

**Region: Condrieu, France**

**Owner: Michel Picard**

**Winemakers: Samuel Montgermont and Caroline Moro**

**Fun Fact: From north to south, there are eight AOC in the Northern Rhône wine region and J. Denuzière covers six of them.**

**-Organic-**

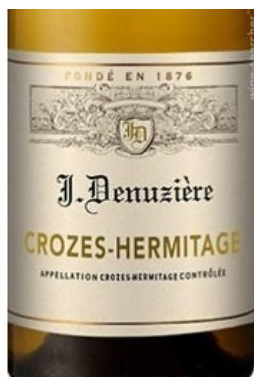
The small family owned 'Vins Paret' company was founded in 1876 in Condrieu. Joanny Paret's business delivered Condrieu wines within a 25km radius around the village on horses and his largest customer was the church. The wine was used for mass. In the 1940's, Pierre Denuzière, Joanny's Paret son-in-law, took over the company and renamed it Vins Denuzière. Under his leadership and followed by his sons Jean and Joseph, Vins Denuzière became one of the largest wine distributors in the region, supplying wine from Lyon all the way down to Valence. The Denuzière family then sold Vins Denuzière to Mr. Michel Picard in 2003. Mr. Picard originates from Burgundy and is a respected negociant from that region. In 2010, the business model was changed from being a wine distributor to producing wines under the estate brand name J. Denuzière. The new company changed its focus and decided to produce high end Northern Rhône wines, under the J. Denuzière brand name. A one hectare vineyard in Condrieu and 1.5 hectares in Cornas were purchased and new partnerships with top winegrowers from other Northern Rhône appellations were also created. Samuel Montgermont and Caroline Moro arrived on the estate in 2013 and were put in charge of production. The first estate release under the J. Denuzière brand name was for the 2014 vintage with a Côte Rôtie and Condrieu. It takes courage, physical strength, know-how and a lot of passion to grow grape vines on hillsides. The holistic approach in the vineyard leads to the artisanal work in the cellar: attention to detail reigns. Reflection on our winemaking process is built upon experience, simplicity and tradition. The date of harvest is carefully chosen plot by plot as it has a great influence on the style of the wines. Our objective is to extract aromatic complexity and finesse. The harvest is entirely manual, and enters the cellar in separate plots. We handle the grapes gently and naturally, always guided by how they taste.



**Caroline Moro, The Winewriter**

Caroline Moro, originally from Burgundy, joined the winery in 2014. Meticulous and passionate, she described herself as a "Cartesian". Yet, she has learned over the years, through her travels in the French and European vineyards to detach herself from her scientific mind to finally trust her intuition. She loves wandering through the vineyard and the terroirs to discover them. Once she truly understands them she begins to imagine the wines that will come into being. In the cellar she uses her artisanal technique aiming at minimum intervention and always driven by the current vintage. Caroline reveals the beauty of the Northern Rhône Valley by handcrafting wines with freshness and elegance. She embodies the J. Denuzière spirit to perfection.





## **2021 J. Denuzière Crozes Hermitage Syrah**

Crozes Hermitage is the largest appellation in the Northern Rhone Valley with 1 683 ha under vines. The appellation was created in 1937. At the time it was restricted to the village whose name it assumed because of its plots that were awarded Hermitage AOC status. It was not until 1956 that the 10 surrounding local authorities were included in the appellation. Previously, the area was planted with orchards (in the center and south) or wilderness (north). It was only once the appellation was extended that the vineyards took hold. It covers a wide variety of soils and exposures; granite, clay etc. J. Denuzière Crozes Hermitage comes from soils made of rocks and pebbles, providing complexity, rich fruits and ample freshness. Hand-picked and destemmed in the cellar. Fermented in stainless steel tanks and open wooden vats over three to five weeks. Bâtonnage is done gently resulting in silky tannins and preserving the natural fruitiness from the grapes. Malolactic fermentation is done in stainless steel tanks and large wooden casks, aged on fine lees for eight to twelve months.



## **2020 J. Denuzière Saint Joseph**

Saint Joseph is the second largest appellation in the Northern Rhone Valley region and produces 90% of red wines, the appellation has 1 231 ha under vines. Erstwhile known as “Vin de Mauves”, the Jesuits gave it its current name in the 17th century. Hand-picked and partly destemmed in the cellar, fermented in stainless steel tanks and open wooden vats for three to five weeks. Traditional methods are used such as bare feet cap-punching to obtain a more delicate extraction. Aged for twelve months on fine lees in tanks and 1 to 3 years old oak barrels.



## **2018 J. Denuzière Cornas**

Cornas produces robust, rich red wines on a surface covering 145 hectares. On the right-bank of the Rhône, the vineyards sit on the Eastern slopes of the Massif Central in Cornas, which means “burnt earth” in old Celtic. The abrupt, south-facing slopes form a natural amphitheatre that protects the vines from cold winds. The Appellation’s territory sits between 125m and 400 meters above sea level, and is contained within the village of Cornas alone. The first written evidence of Cornas wine can be found in the 10th century, when a canon from Viviers mentioned the church in Cornas that was “surrounded by vines”. In 1763, a document describes a “strong wine” that was produced in Cornas. The Appellation was awarded in 1938, and was originally limited to 100 hectares in the single county, but was extended in 1960 and quadrupled in volume. This J.Denuzière Cornas is a small plot of 1.3 hectares located in an area called 'En Sauman'. The vineyard stretches over several small, steep granite terraces, farmed sustainably. Manual harvest using small boxes, destemmed on arrival at the cellar and transferred in open top wooden cone shaped tanks. Cold maceration for forty eight hours before fermentation starts naturally, fermented over three to four weeks long. Pumped over, punched cap daily, allowing for more gentle extraction. Once fermentation is completed, the wine is transferred into 1st, 2nd and 3rd fill 225 and 600 liters oak barrels. Malolactic fermentation will last 15 to 18 months.