

VGS

CHATEAU POTELLE  
TASTING HOUSE & GARDEN

**50/50 CUVEE**

**VINTAGE 2015**

**50% FROM SAINT JULIEN, BORDEAUX**

**50% FROM MOUNT VEEDER, NAPA VALLEY**

A completely unique wine, a first of its kind in the wine industry! A delicious red blend composed of 50% Cabernet Sauvignon, 35% Merlot and 15% Petit Verdot.

Having been born and raised in Bordeaux, France but having lived in the Napa Valley for the past 35 years, I wanted to merge these two great wine cultures and create something really unique... a wine from my "two homes".

So, I have partnered with my favorite cousin in Bordeaux to blend a completely appropriate and imaginative wine. I am proud to introduce and offer this one-of-a-kind wine to you!

Aromatically this wine says "I am from Napa" with bright red and black berries, cocoa and spices. Once you take a sip, the Old-World, Classic Bordeaux texture and subtle fruit flavors dominate. We have tasted many Master Sommeliers and winemakers blind on this wine, and each time they are confused, intrigued, perplexed and amazed...we think you will be too!

#### SPECIFICATIONS

Grapes: 50% Cabernet Sauvignon  
35% Merlot  
15% Petit Verdot

Aging: 22 months 100% new French Oak

Appellations: Saint Julien, Bordeaux & Mount Veeder,  
Napa Valley

Cases Produced: 252 custom collectors wooden six pack cases

\$750/six-pack



## VGS: GOOD THINGS SPEAK FOR THEMSELVES

THESE LIMITED PRODUCTION WINES EXPRESS THE STYLE AND CHARACTER OF THEIR SUSTAINABLY FARMED VINEYARDS. EVERYTHING WE DO, BOTH IN THE VINEYARDS AND AT THE WINERY, IS WITH A "SOFT TOUCH" TO PRESERVE AND ENHANCE THEIR QUALITIES.



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## CONFIT DUCK LEG WITH GRANA PADANO & FINE HERBS RISOTTO

### INGREDIENTS:

- 4 Duck Legs
- Kosher Salt
- 1 T Black Peppercorns, whole
- 4 sprigs Thyme
- 4 C Duck Fat (or grapeseed oil)
- 1 Bouquet Garni, tied w/ butchers twine (Thyme, Parsley, Bay Laurel)
- 1 Garlic, whole head, split in half
  
- 2 C Arborio Rice, high quality risotto style rice
- 2 C Sweet White Onion, small diced
- 2 C Grapeseed Oil
- 2 C White Wine, (Save the VGS for drinking)
- 4 C Chicken Stock
- 2 C Water
- 2 T Butter, unsalted
- 2 C Grana Padano cheese, or similar aged parmesan
- 2 C Fines Herbs, including finely chopped parsley, chives, tarragon and/ or chervil

### METHOD:

#### For the Confit Duck Legs:

Season the duck liberally - we mean liberally, nearly buried - with kosher salt, whole black peppercorns and some sprigs of thyme. Allow duck legs to cure overnight in the icebox. The following day, rinse the duck legs off in cold water and pat dry. Once dry, preheat oven to 350. In a Dutch oven pot, place rinsed & cured duck legs, duck fat, bouquet and garlic. Bring the oil up to a bare simmer and place covered pot in preheated oven. Let cook slowly - this technique is confit - in the oven until legs fall from the bone tender – about 2.5 hours. Once cooked, remove pot from oven and let cool.

#### For the Risotto:

In a large Dutch oven pot, bring oil to a simmer over medium heat. Add arborio rice and lightly toast until translucent, followed by diced onion. Sauté briefly to soften onion. Carefully pour in white wine and stir vigorously, reducing wine to a glaze consistency. This is where the technique comes in - Add warm chicken stock 1 cup at time, all the while stirring to create a rich, creamy consistency. Once chicken stock is depleted, use water as necessary until the risotto is tender and fully cooked.

#### To Finish:

Cream the cooked risotto with the butter by cooking over a low heat and stirring with fervor. Upon serving, fold in chopped fines herbs. Remove the confit duck legs from the fat and place atop the risotto, garnishing with a flick-of-the-wrist touch of reserved herbs for a lovely pop of color!

Our 50/50 Cuveé will bring a knockout character of red fruit that will deepen the unctuous duck leg and temper the rich, creamy risotto - a perfect pairing!