

FRUIT CENTER HOLIDAY WINE FEST 2024

HINGHAM - TASTING NOTES

Benoit Moilinie and Rachel Scott / Petit Vin

Baudouin Millet Crémant

Pale gold colored with a fine bead, on the nose this bubbly is bright and vivid, with loads of fresh yellow fruit, apricot and juicy grapefruit. On the palate, this wine is lively and fresh, with more yellow fruit flavors and a hint of orange blossom. Crisp and fresh on the finish, this is a great party sparkler to sip all season long.

Pertignas Sauvignon Blanc

Straw yellow colored in the glass with bright aromas of ripe stone fruits, citrus and herbs. On the palate this white is crisp and zippy, with yellow and white fruit flavors, zippy lime and a touch of minerality. This wine drinks well above its price, making it perfect for stocking the bar for holiday parties or sipping while sending out the holiday cards.

Gitton Montachins Sancerre

Pale straw colored in the glass with intense aromas of ripe citrus, Bosc pear, lime zest and wet stone. On the palate this Sancerre is rich and concentrated, with terrific citrus fruit flavors and a clean, fresh finish. An excellent example of why French white wine is always welcome on our table. A great gift wine or a nice match with oysters and savory appetizers.

Château de Laborde Herve Kerlann Pinot Noir

Clear ruby in the glass with vibrant aromas of strawberry, raspberry, red and black cherry and a hint of warm spice. On the palate, this wine is luscious and juicy, with well rounded red fruit flavors, a hint of black pepper spice and soft, supple tannins. An excellent wine with almost any food you pair it with, we love French reds with our Christmas roasts.

Domaine des Grands Rocs Juliéas

Ruby colored in the glass with hints of violet at the edges. On the nose, this red is fresh and friendly, with aromas of red cherry, baking spice and zippy citrus. On the palate this wine is easy drinking and fresh, with tart red fruit flavors, a slight tannin bite and breezy acidity. An excellent food wine, gamay goes great with vegetarian fare, savory snacks and a loaded charcuterie board.

FRUIT CENTER HOLIDAY WINE FEST 2024

HINGHAM - TASTING NOTES

Neil Deininger / Ruby Wines

Broadbent Vinho Verde

Pale green gold in the glass with a little fizz, this crisp and easy drinking white is always a favorite. Aromas and flavors of pear, stone fruit, juicy citrus and cucumber, this wine is fresh, food friendly and low alcohol, which makes it a perfect pick if you have several holiday parties to hit. A nice match with any kind of seafood or lighter appetizers.

Verizet Macon Lugny

Pale golden colored in the glass with aromas of jasmine, honeysuckle and juicy citrus. On the palate this wine is crisp, with flavors of apple, honey and herbs. A lovely, crisp white with nice texture, this is a terrific wine to take you from appetizers through dinner. It pairs well with anything off the raw bar, savory pastas or poultry dishes.

Vignerons de Buxy Mercurey Bourgogne Rouge

Clear ruby colored in the glass with aromas of ripe raspberry, strawberry and warm spice. On the palate this wine is light and lively, with nice acidity, plenty of tart red fruit flavors and a clean, fresh finish. A versatile red that goes well with savory charcuterie, grilled or roasted meats or seafood dishes.

Giacosa Fratelli Barbaresco

Ruby to garnet colored in the glass with copper edges, this wine opens with classic Piedmont aromas of red fruit, violets and rose petals. On the palate this wine is dry and full bodied, with velvety red fruit and a smooth, silky finish. A worthwhile holiday splurge, Barbaresco is a great gift or an excellent treat to yourself to pair with savory holiday pastas or rich red meat.

Architect Cabernet Sauvignon

Garnet colored in the glass with aromas of red and black fruit and warm vanilla. On the palate this red is plush and fruit forward, with plenty of red berry flavor, black plum and cassis. A lush, layered cab, this will make everyone happy. We think it's a nice, sharply priced gift wine or a perfect match with juicy roasts.

FRUIT CENTER HOLIDAY WINE FEST 2024

HINGHAM - TASTING NOTES

Amy Stone / Cafe Europa

Moillard Crémant de Bourgogne Rosé

Bright pink in the glass with a persistent bead. On the nose, this sparkling rose has bright aromas of strawberry and grapefruit. Fresh and fruit forward on the palate with more red berry flavors, citrus and a hint of toast, this is an easygoing bubbly that everyone loves. A great match with savory appetizers, anything from the raw bar, even sushi rolls.

Fibbiano Vermentino

Pale gold colored in the glass with aromas of lemon balm, lavender and thyme. On the palate this white is soft and approachable, with zippy acidity and plenty of juicy citrus and tropical fruit flavors. A terrific white to pour at parties, we love this wine with seafood, poultry, creamy pastas or crispy fried appetizers.

Domaine Joseph Mellot Sancerre Domaine de Bellecours

Straw yellow in the glass with aromas of tropical fruits, pears and white peach. On the palate this white is fresh and inviting, with nice balance, crisp acidity and a fresh, clean finish. A terrific sancerre for gifting, or for pairing with seafood, poultry or lighter vegetarian fare.

Kranemann Estates Douro Hasso Rouge

Ruby colored in the glass with welcoming aromas of ripe red fruits, flowers and earth. On the palate this red is plush and easy drinking, with red and black fruit flavors and a soft, supple finish. A real crowd pleaser, this is a perfect party red or a great match with roasted pork, beef or poultry.

Fibbiano Casalini Chianti Classico

Ruby colored in the glass with inviting aromas of cherry, raspberry, blackberry and leather. On the palate this wine is smooth and easy drinking, with loads of ripe red fruit flavors and a smooth, persistent finish. A perfect wine for pairing with Nonna's lasagna, stuffed shells or even just pizza delivery.

FRUIT CENTER HOLIDAY WINE FEST 2024

HINGHAM - TASTING NOTES

Rick Messier / Areni Selections

Batiso Prosecco DOC

Bright straw yellow in the glass with rich aromas of citrus, white flowers and toasty brioche. On the palate this Prosecco is lively and energetic, with terrific freshness and a long, lingering finish. A terrific wine to sip as an aperitif, we also love this with savory appetizers, veggie dishes or fresh seafood.

Domaine Chapitre Sauvignon Blanc

Clear gold in the glass with aromas of ripe citrus and juicy grapefruit. On the palate this wine is fresh and easy to enjoy, with more citrus flavors and a zip of minerality on the finish. A terrific white wine to open up for holiday parties, we love this one with savory appetizers, veggie dip, even sushi rolls.

Cantrina Valtenesi 'A Rose is a Rose is a Rose' Chiaretto Rosé

Bright pink in the glass with aromas of red cherries, raspberries, strawberries and rose petals. On the palate this wine is juicy and fun, with more red berry flavor, juicy watermelon and zing of citrus zest. A year round rose for us we love this as a party wine - perfect with savory charcuterie, crispy fried appetizers or anything from the raw bar.

Cantrina Riviera del Garda Gropello Classico

Clear ruby colored in the glass with aromas of wild red berries, cherries and warm spice. On the palate this red is fun, fresh and bright, with lively acidity and a smooth, easy going finish. An unexpected and interesting party wine that pairs well with just about anything from calzones and meatballs to creamy dips.

Domaine L'Olivette Bandol Rouge

Deep garnet colored in the glass with aromas of subtle black fruit and leather. On the palate this wine is rich and layered with flavors of black and red fruit, licorice and spice. Soft and subtle tannins and a lingering finish make this a lovely wine to sip with grilled meats, bison burgers or strong aged cheeses.