

# WINEENTHUSIAST IMPORTER CONNECTION™

## About Wine Enthusiast Importer Connection

Wine Enthusiast Importer Connection is a program designed to make the connection between importers and producers easier. Producers who are not currently imported in the United States can submit their products for a fee to be reviewed by expert tasters at our headquarters in New York. Each review will include a numeric rating, a detailed review, the full name of the product, detailed contact information for the producer, a suggested retail price tier (as reflected by a scale of one to four dollar signs \$-\$\$\$\$) and the product's alcohol, in abv, as reported by the submitter. All ratings and reviews of products that receive a score of 80 points or higher will be published in our [searchable database](#). Importers who are interested in a product can contact producers directly for more information and to discuss potential business relationships.

## About the Scores

Ratings reflect what our reviewers felt about a particular product. Beyond the rating, we encourage you to read the accompanying tasting note to learn about a product's special characteristics.

<b>Classic</b>	98–100:	The pinnacle of quality.
<b>Superb</b>	94–97:	A great achievement.
<b>Excellent</b>	90–93:	Highly recommended.
<b>Very Good</b>	87–89:	Often good value; well recommended.
<b>Good</b>	83–86:	Suitable for everyday consumption; often good value.
<b>Acceptable</b>	80–82:	Can be employed in casual situation.

*Products deemed Unacceptable (receiving a rating below 80 points) are not reviewed.*

Symbol	FOB Winery	SRP (USD)
\$	< 4 euros	< \$10
\$\$	4–10 euros	\$10-25
\$\$\$	10–20 euros	\$25-50
\$\$\$\$	> 20 euros	> \$50

## Tasting Methodology and Goals

All tastings are performed blind. Typically, products are tasted in peer-group flights of 4–8 samples. Pricing tier, production size, provenance and grape variety are not factors in assigning scores. When possible, products considered flawed or uncustomary are retasted.

## Submitting Products for Review

Producers who are completely devoid of U.S. representation (excluding Puerto Rico) may submit products for review. Products submitted by producers that have any current U.S. representation, even in just one state, will be deemed ineligible for tasting, and the submission fee will not be reimbursed. There is a \$370 charge per wine for submitting products. In addition to the \$370 submission fee, producers will be responsible for any international shipping costs, import taxes, and U.S. customs filing and handling fees incurred, which will be billed separately by our preferred clearing house, The American Spirits Exchange Ltd. Once cleared and received, all products will be reviewed and published in the Wine Enthusiast Importer Connection newsletter as well as online in the searchable [Wine Enthusiast Importer Connection database](#). Submissions received without authorization and a completed online application will not be reviewed. Additional inquiries should be addressed to [IC@wineenthusiast.net](mailto:IC@wineenthusiast.net)

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Find all Importer Connection reviews on our fully searchable database at [Importer-Connection.com](http://Importer-Connection.com)

**FRANCE**  
**WHITE WINES**

**Contact Company:** Preieure La Chaume  
**Contact Name:** Christian Chabirand  
**Contact Email:** contact@la-chaume.com  
**Contact Phone:** 33 6.08.51.70.44

**89 La Chaume 2015 Prima Donna White (Val de Loire).** Pale amber in color, this blend of 60% Chardonnay, 30% Pinot Noir and 10% Chenin Blanc displays dried fruit aromas of raisin, fig and date, heightened by notes of apricot, baked apple and honeysuckle. What it lacks in fruit concentration on the palate is made up for in complexity, as hints of dried- and baked-fruit flavors lead to a nutty, if just a bit short, finish.  
**abv:** 13.5% **Price:** \$\$

**Contact Company:** Domaine du Grand Châtelier  
**Contact Name:** Patrick Lebas  
**Contact Email:** patrick.lebas4@wanadoo.fr  
**Contact Phone:** 33 6.67.60.33.46

**87 Domaine du Grand Châtelier 2016 Haut Fief Sur Lie (Muscadet Sèvre et Maine).** Ultrapale yellow in color, slightly muted aromas of citrus, lime zest and white flowers emerge with a bit of time in the glass. The palate displays good acidity, with just a pinch of classic yeasty notes on the finish.  
**abv:** 12% **Price:** \$

**RED WINES**

**Contact Company:** Preieure La Chaume  
**Contact Name:** Christian Chabirand  
**Contact Email:** contact@la-chaume.com  
**Contact Phone:** 33 6.08.51.70.44

**90 La Chaume 2011 Orfeo Red (Val de Loire).** A few years of bottle age has treated this blend of 60% Merlot, 25% Cabernet Sauvignon and 15% Négrette kindly, allowing for a balanced integration of the focused black- and red-cherry core, oak flavors and supple tannins. As inviting on the palate as it is the nose, delightful lavender, tobacco and cedar flow gently over the cherry fruit and campfire-roasted almonds. Finishing with just a dusting of bittersweet cocoa, this is ready to drink.  
**abv:** 13.5% **Price:** \$\$

**Contact Company:** Château Lamartre  
**Contact Name:** Alexis Durand  
**Contact Email:** contact@adwinetrade.com  
**Contact Phone:** 33 6.83.22.34.99

**87 Château Lamartre 2012 Étrange Rumeur (Saint-Émilion).** This wine was initially quite muted, offering snippets of dried cherry fruit alongside shy floral and mineral notes. However, after a bit of aeration, it noticeably changed as the

delicate red and black cherry tones grew in intensity and the chalky tannins emerged, providing a pleasant mouthfeel, structure and all-around balance.  
**abv:** 13.5% **Price:** \$\$\$

**Contact Company:** Maison Cabaret  
**Contact Name:** Pierre Servant  
**Contact Email:** p.servant@maisoncabaret.vin  
**Contact Phone:** 33 6.71.37.61.39

**84 Rouge Peyre 2015 Cabaret Rouge Merlot (Pays d'Oc).** As the name would suggest, this is a sultry wine, with alluring aromas and flavors of black cherry, blackberry, forest floor, ground espresso bean and hints of vanilla. Nothing overly complex here, but it possesses a decent enough balance and mouthfeel to keep you engaged.  
**abv:** 13% **Price:** \$\$

**Contact Company:** Deesse  
**Contact Name:** Liqun Chen  
**Contact Email:** emilie.chen@deesse-wine.com  
**Contact Phone:** 33 6.50.01.16.69

**83 Aphrodite 2015 Mythologie Red (Vin de Pays d'Oc).** While the nose is certainly intense, this wine comes on a bit strong with its massive fruit and new oak. It's a bit rough on the palate, as the tannins are gritty and not quite in balance with the medicinal red-cherry and ripe-berry flavors. Possessing a concentrated fruit core, the aggressive, dusty tannins and lack of integration throws it off the rails a bit.  
**abv:** 14% **Price:** \$

**ITALY**  
**ROSÉS**

**Contact Company:** Azienda Agricola Nardella  
**Contact Name:** Dario Nardella  
**Contact Email:** vinoli@agrinardella.it  
**Contact Phone:** 39 3.80.47.41.89.8

**84 Azienda Agricola Nardella 2016 Sant'Antonino Rosato (Daunia).** Pale salmon in color, somewhat dull aromas of faint strawberry, pomegranate and almond are the highlights of this Rosato. While the palate offers some fresh red-fruit and nutty flavors, the finish turns a bit bitter and tart, bordering that fine line of pleasant astringency.  
**abv:** 12.5% **Price:** \$\$

**Contact Company:** Caiaffa  
**Contact Name:** Marco Caiaffa  
**Contact Email:** info@caiaffavini.it  
**Contact Phone:** 39 3.29.34.49.55.5

**83 Caiaffa 2016 Vino Biologico Troia Rosato (Puglia).** Aromas of red raspberry and sour cherry are overshadowed by earthy, wet tobacco-leaf undertones that are prevalent from start to finish. While exuding some balance of

acid, baked red fruit and slight tannins, the funky and overtly herbal nature of this wine overwhelm.

**abv:** 12.5%

**Price:** \$

## DAUNIA RED WINES

**Contact Company:** Azienda Agricola Nardella

**Contact Name:** Dario Nardella

**Contact Email:** vinoli@agrinardella.it

**Contact Phone:** 39 3.80.47.41.89.8

**86 Azienda Agricola Nardella 2015 Apluvia Pinot Noir (Daunia).** An Old World-style Pinot, dried red cherry, raspberry and cranberry fruit rise above an herbal, medicinal layer. Bone dry on the palate, some floral flavors enter the mix, but the muted tannins dull out the finish a bit. This one should improve over the next 2–3 years, so try after 2019.

**abv:** 13.5%

**Price:** \$

**Contact Company:** Cantina La Marchesa

**Contact Name:** Marika Maggi

**Contact Email:** cantinalamarchesa@gmail.com

**Contact Phone:** 39 3.29.09.46.86.8

**86 Cantina La Marchesa 2012 Il Nerone della Marchesa (Daunia).** This expressive wine features aromas of ripe cherry, tobacco, tar and rose petals that are somewhat fettered by a burnt tire note that streams throughout. It's a bit light on the palate, with surprisingly gritty tannins, yet it boasts a healthy dollop of cherry and raspberry fruit, finishing dry and cherry flavored.

**abv:** 13.5%

**Price:** \$\$

**Contact Company:** Cantina Sociale San Severo Società Cooperativa

**Contact Name:** Lucio Pistillo

**Contact Email:** info@anticacantina.it

**Contact Phone:** 39 8.82.22.11.25

**85 L'Antica Cantina 2016 Capitolo Uva di Troia (Daunia).** Medium ruby in color, this wine offers bright red cherry, baked plum and rose petal aromas with a slightly reductive, balsamic note. On the palate, the fruit appears slightly stewed and overripe, turning somewhat herbal and stalky. Solid acidity and mellow tannins provide a pleasant mouthfeel that leads to a soft, dry finish. Drink now.

**abv:** 12.5%

**Price:** \$

## OTHER RED WINES

**Contact Company:** Podere La Pace

**Contact Name:** Simone Maggioni

**Contact Email:** simone@poderelapace.com

**Contact Phone:** 32 4.74.99.67.89

**90 Podere La Pace 2014 Red Label (Maremma Toscana).** Generous amounts of ripe red and black cherry, blackberry and currant aromas meet

a healthy dose of smoked cedar and vanilla. The wine is full in body, yet fresh, picking up some black pepper spice towards the finish. It's a well-balanced wine that will improve through 2020.

**abv:** 13.5%

**Price:** \$\$

**Contact Company:** Podere La Pace

**Contact Name:** Simone Maggioni

**Contact Email:** simone@poderelapace.com

**Contact Phone:** 32 4.74.99.67.89

**88 Podere La Pace 2014 Black Label (Maremma Toscana).** This blend shows dark fruit highlighted by secondary aromas of cocoa, coffee and bitter cranberry. The flavors turn a touch sour on the palate and the tannins are not quite in check with the acidity and fruit, but there is still enough concentration and well-integrated oak to make this an enjoyable and ageable wine over the short term. Enjoy before 2020.

**abv:** 14.5%

**Price:** \$\$\$

**Contact Company:** Caiaffa

**Contact Name:** Marco Caiaffa

**Contact Email:** info@caiaffavini.it

**Contact Phone:** 32 9.34.49.55.5

**85 Caiaffa 2016 Vino Biologico Primitivo (Puglia).** This wine's intense aromas lean toward the baked side, with stewed rhubarb and cherry pie intertwined with herbal and capsicum characteristics. Olive tapenade and almond arrive on the palate, with ample acidity, medium tannins and fruit flavors that lead to a soft, medium-length finish.

**abv:** 14%

**Price:** \$

## NEW ZEALAND WHITE WINES

**Contact Company:** Left Field

**Contact Name:** Michael Kirstein

**Contact Email:** MichaelK@villamaria.co.nz

**Contact Phone:** 415.685.6508

**89 Left Field 2017 Flying Squidmill Sauvignon Blanc (Nelson).** Classic and enticing aromas of grapefruit, gooseberry and lime zest jump out of the glass. The palate is weighty, gaining depth on the midpalate. Mouthwatering acidity and lovely tropical fruit carry through to the crisp and somewhat lengthy finish.

**abv:** 12%

**Price:** \$\$

**Contact Company:** Left Field

**Contact Name:** Michael Kirstein

**Contact Email:** MichaelK@villamaria.co.nz

**Contact Phone:** 415.685.6508

**85 Left Field 2016 Lizard Fish Chardonnay (Hawke's Bay).** The oak influence is obvious and slightly overdone on this entry-level Chardonnay.

While some buttery baked-apple and -pear flavors are detectable, they are concealed by prominent smoke and wood tones, as well as slightly gritty tannins.

**abv:** 13%

**Price:** \$\$

## **ROSÉ**

**Contact Company:** Left Field

**Contact Name:** Michael Kirstein

**Contact Email:** MichaelK@villamaria.co.nz

**Contact Phone:** 415.685.6508

**87** **Left Field 2017 Moon Shell Moth Rosé (Hawke's Bay).** Almost neon pink in color, vivacious strawberry and red-cherry fruit are complemented by pretty floral aromas that lead to a similar flavor profile, with just a hint of peppery spice. Striking acidity and soft tannins help balance out this overall enjoyable rosé.

**abv:** 12.5%

**Price:** \$\$

## **RED WINE**

**Contact Company:** Left Field

**Contact Name:** Michael Kirstein

**Contact Email:** MichaelK@villamaria.co.nz

**Contact Phone:** 415.685.6508

**85** **Left Field 2016 Flamingo Recluse Pinot Noir (Marlborough).** Produced in a classic New Zealand style, this rustic and terroir-driven Pinot offers notes of bitter red cherry and pomegranate alongside funky and earthy components. Fairly high acidity and supple tannins lend themselves to a silky mouthfeel, but the finish comes up short.

**abv:** 13%

**Price:** \$\$