



June 2026

Chateau d'Avrillé

The Winery

Located in the Loire Valley near Angers, Château d'Avrillé is a family-owned estate with a winemaking history dating back several generations. The estate is known for producing approachable, fruit-driven Loire wines from classic regional varieties including Sauvignon Blanc, Chenin Blanc, Cabernet Franc, and Cabernet Sauvignon. Their wines emphasize freshness, balance, and food-friendly versatility.

Château d'Avrillé Anjou Rouge 2023

Loire, France

The 2023 Anjou Rouge presents a deep garnet hue and inviting aromas of ripe blackberry, cassis, cherry, and blueberry. A blend of Cabernet Franc and Cabernet Sauvignon, the wine delivers generous dark fruit flavors supported by supple tannins and a smooth, rounded texture. Cabernet Sauvignon contributes depth and structure, while the overall profile remains approachable, fruit-forward, and harmonious, with a lingering finish that highlights the wine's balance and elegance.

Château d'Avrillé Anjou Sauvignon Blanc 2023

Loire, France

Bright and vibrant, the 2023 Anjou Sauvignon Blanc opens with expressive aromas of citrus blossom, grapefruit, and crisp green apple. On the palate, lively notes of lemon zest, gooseberry, and fresh orchard fruit are complemented by a refreshing mineral character that carries through to a clean, invigorating finish. Its bright acidity and elegant balance make it a classic expression of Loire Valley Sauvignon Blanc.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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HERB-CRUSTED PORK TENDERLOIN W/ RED WINE MUSHROOM SAUCE

Ingredients

Pork

2 lb pork tenderloin
2 tbsp olive oil
2 tsp kosher salt
1 tsp black pepper
1 tbsp chopped rosemary
1 tbsp chopped thyme
2 cloves garlic, minced

Mushroom Sauce

8 oz cremini mushrooms, sliced
1 shallot, minced
1 tbsp butter
½ cup Château d'Avrillé Anjou Rouge
1 cup beef stock
1 tsp fresh thyme
Salt and pepper to taste

Cooking Instructions

1. Preheat oven to 400°F.
2. Combine rosemary, thyme, garlic, salt, pepper, and olive oil. Rub over pork.
3. Sear pork on all sides in a hot skillet.
4. Transfer to the oven and roast until the internal temperature reaches 145°F.
5. Allow the pork to rest for 10 minutes before slicing.
6. For the sauce, sauté mushrooms and shallots in butter until golden brown.
7. Add the wine and reduce by half.
8. Stir in the beef stock and thyme and simmer until slightly thickened.
9. Slice the pork and serve topped with the mushroom sauce.

Pair with Château d'Avrillé Anjou Rouge 2023