



June 2026

**Bordeaux & Loire
REDS**

**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.

**Reserve Grand Marchand Bordeaux Cabernet Sauvignon 2020
Bordeaux, France**

Classic and refined, the 2020 Reserve Grand Marchand Bordeaux Cabernet Sauvignon offers aromas of black cherry, plum, and subtle earthy undertones characteristic of traditional Bordeaux. Medium-bodied and well-structured, the palate reveals layers of dark fruit framed by moderate tannins and balanced acidity. Notes of dried herbs and gentle spice emerge as the wine opens, leading to a smooth finish that emphasizes finesse over power. The result is a polished Cabernet Sauvignon that reflects Bordeaux's enduring reputation for elegance and restraint.

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