



jenny & françois selections

i m p o r t e r o f n a t u r a l w i n e s



We import all natural/organic/biodynamic or sustainable wines, mostly from France, and also from Italy, Spain and California. Jenny & François travel the back roads of France and beyond to offer you wines that are a true expression of place: an alternative to the uniformization of taste.

“Best New Specialist Importers” - Wine & Spirits

“Boasts an outstanding lineup” - Slate

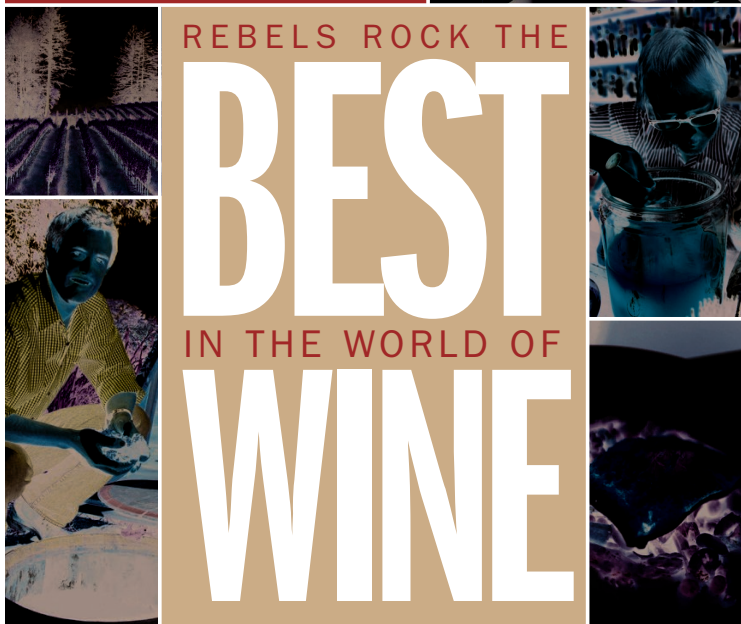
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importer of natural wines



bestnewspecialistimporters

Amid all the consolidation of wine importers and distributors that we've seen in the past few years, a new generation of small importers has emerged, one that's focused particularly on small-production, low-intervention wines. Here are some of the best new names to look for on the back label

by Nicole Drummer

JENNY & FRANÇOIS SELECTIONS



Jenny Lefcourt, a native New Yorker, was working on a PhD in French film in Paris when she met François Écot, a jazz musician who was studying winemaking in Burgundy. They teamed up to start a French wine importing business in 2000.

Specialty: Natural wines from all over France. "Organic wines are more complex in their bouquet, and they have a wider aromatic palate than you see in more commercially made wines," Lefcourt says, but "you're not necessarily going to get the same thing in each vintage." **Top Brands:** Deux Anes (Corbières), Les Vignerons d'Estézargues (Rhône) **Where:** New York, NY; worldwidewine.net

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SPECIAL COLLECTOR'S ISSUE

INSANELY DELICIOUS BARBECUE PORK CHOPS

SAVEUR

Tasting Notes

More carignans (and carignan blends) are becoming available in the U.S. all the time. Of the many fine bottles I've tasted from Languedoc-Roussillon, the ten below are my favorites. (See [THE PANTRY](#), page 115, for sources.) —D.R.

Domaine Leon Barral 2006 (AOC Faugères; \$24). Redolent of dried red fruits with hints of herbs and citrus.

Domaine Rimbart, Les Travers de Marceau 2008 (AOC St-Chinian; \$15). Bouncy with berry and watermelon fruit from a high proportion of carignan.

Domaine des 2 Ânes, Fontanilles 2006 (AOC Corbières; \$16). A carignan-grenache-syrah blend, beautifully balanced, with red fruit and a touch of licorice.

Clos du Gravillas, Le Viêlh Carignan 2005 (\$19). Extremely

pretty, perfectly balanced, with hints of licorice, clove, and leather.

Domaine de Fontainte, La Demoiselle 2007 (AOC Corbières; \$16). This elegant and fruity blend has notes of berries and celery seed, and a firm backbone.

Maxime Magnon, Campagnès 2008 (AOC Corbières; \$26). This carignan-grenache noir-syrah blend smells like a fruity white—until rose, lavender, and pine nut kick in. Zappy and refreshing.

Domaine Rimbart, Le Mas au Schiste 2008 (AOC St-Chinian; \$17). Made from equal parts of carignan, syrah, and grenache, with

gnan, syrah, and grenache, with a gorgeous cherry and leather nose.

Domaine Anne Gros/Jean-Paul Tollot, Les Carrétals 2008 (AOC Minervois; \$60). Dark purple, with a spicy-coffee and lilac nose. Succulent, full, delicious.

Domaine Massamier La Mignarde, Expression Carignan 2006 (\$21). A supple beauty of 100 percent carignan that demonstrates the best of the grape.

Domaine des 2 Ânes, Premiers Pas 2007 (AOC Corbières; \$14). A simple, rustic, mostly carignan wine filled with a lovely berry majesty.

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NUMBER 132
OCTOBER 2010
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48 CALIFORNIA WINES YOU SHOULD TRY NOW

SAVEUR

48 California Wines to Drink Now

Whatever "rules" there were to California winemaking—maximize sugar, age in oak, accentuate fruitiness—are today being thrown to the wind. Vintners are making cabernet and chardonnay in fresh styles and playing with mourvèdre, viognier, and other grapes that are new to the state; they're learning biodynamics and other methods from European growers; and they're celebrating *terroir*. This focus on the personality of wine from specific sites rekindles a love for the land that is age-old in California, and it results in delicious and unique wines. Here are our new California favorites:



Coturri Carignane

2008 (\$20)

Smoky and sun-drenched biodynamic red tinged with fresh-bitten currants.

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TASTING TABLE POURS
 ONLY THE BEST, FROM
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 ADVICE. LET US FILL UP
 YOUR GLASS EVERY DAY
 BY EMAIL.

Back to Wine

Tue, 16 Nov '10

Accident Prone

A mistake gone deliciously right

Throughout history, many accidents—from penicillin to [bacon marmalade](#)—have turned into great discoveries. The latest example is “Ca Bulle!!”—an ingenious bottle by husband-and-wife winemaking team Audrey and Christian Binner.

The Binners are renowned for producing some of the most celebrated natural wines in Alsace. While they were fermenting the 2006 vintage of their Axerrois grapes, something unusual occurred: The wild yeasts used during the fermentation process unexpectedly rebelled, turning what was intended to be a still wine into a lightly sparkling one.

Rather than toss the whole batch as a sacrifice to the risky business of [natural winemaking](#), the Binners realized that their fortuitous fizz wasn't just drinkable—it was, in fact, delicious. And thus, the first and last vintage of “Ca Bulle!!” (which translates to “it bubbles!”) entered the world.

Cloudy in the glass, it offers up a dry mouthful of white flowers, fresh, apricot-y acidity and raw honey flavor, kept lively and fresh by its slight effervescence.

Fortunately, the only place to find it in America is [Astor Wines & Spirits](#). So grab a few bottles—which, incidentally, would make a perfect Thanksgiving aperitif—before Ca Bulle!! is another piece of history.



Bordeaux 2010

Wine & Spirits

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Dominique Libaudre-Dreux/le Vin the old-fashioned way.

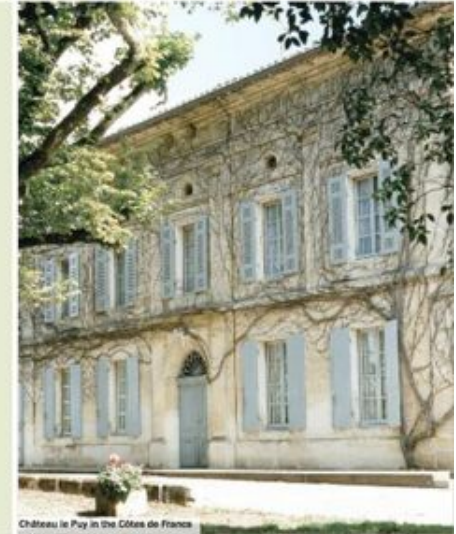
THE ALTERNATE SIDE OF BORDEAUX

right bank naturalists

by Alice Feiring

After several days in the vineyards of Bordeaux's Right Bank, I booked a table at the *Hostellerie de Plaisance*, said to be the best place in St-Emilion. I made an attempt to scrub my fingers, purple stained from the day of tasting, and swapped out my limestone-caked shoes for heels. *La Plaisance* stood across the cobblestoned Place du Clocher, holding the promise of lesser-known gems on its wine list.

I was ushered into a bright, lily-filled room, past laughing, bejeweled diners and a cosseted priest dining in the corner. Sinking into the upholstery, I opened the leather-bound wine list, as thick as *War and Peace*. I was determined to find a Bordeaux. I could afford, and one I wanted to drink.



Château le Puy in the Côtes de France

At **Château le Puy**, the Amoreau family has worked their vines in the Côtes de Francs for four centuries. They even have a collection of Druid stones—their own mini Stonehenge. **Château le Puy** is a biodynamic wine; the second label, **Château Pimpine**, is organic; both are vinified in old, often large, barrels. When I visited earlier that day, le Puy's 2001 **Barthélemy**, a cuvée made with no sulfur, showed some premature aging, but it was luscious, full of plum prunes,

cocoa and very subtle tea scents. Nestled in the firm texture was a nice dollop of nutmeg and food-friendly bitterness.

Château le Puy's vineyard is mostly merlot (85 percent), with the balance planted to cabernet sauvignon and one percent carmenère. And it turns out the wine is famous in Japan. The 2003 was immortalized in *Kami no Shizuku*. In this manga (cartoon), Shizuku Kanzaki must identify certain exalted wines in order to inherit his father's extensive and valuable wine collection. One of them was some low-life wine from the Côtes de Francs,

some outer borough of the Right Bank. **Shizuku**, it seems, is my kind of wine critic.

There were others **Shizuku** could award gold stars to as well—Bordeaux vigneron who tend their gravel, clay and limestone soils to yield wines with authenticity and intensity.



BUYING GUIDE

VIN DE LIQUEUR

90 Château d'Aydie 2007 Maydie Tannat Vintage (Vin de Liqueur): \$30/500 ml. Here's a curiosity, a fortified wine, made in the style of a Port. The acidity and tannins make a definite connection with the grape, while the mineral edge is close to the tannin. It has sweet blackberry juice flavors followed with raspberry. Imported by Wineberry America LLC. —R.V.

89 Domaine Berthoumieu 2007 Tannatis (Vin de Liqueur): \$NA/500 ml. Tannat, with its high tannins, seems to lend itself as well to sweet fortified wines as do the Douro grapes of Port country. This is sweet, but finely, solidly tannic, packed with wild berries and an edge of spice. Imported by Charles Neal Selections. —R.V.

VIN DE PAYS

84 Guy Saget 2008 La Petite Perrière Sauvignon Blanc (Vin de Pays de France): \$13. Ripe Sauvignon Blanc, bringing out pear and apple flavors, topped with cream. There is a bite from an apple skin texture, along with bright, delicate acidity. Imported by Paternak Wine Imports. —R.V.

83 Domaine de Virginie 2007 When Cédric met Cécile Chardonnay (Vin de Pays Vignobles de France): \$10. This wine is a blend of Chardonnay from different regions of France. It is light, fresh and clean, with some attractive white fruit flavors, lifted by some crisp acidity. Imported by Lanson USA Inc. —R.V.

VIN DE TABLE

87 Couly-Duthell NV Blanc de Franc Cabernet Franc (Vin de Table Français): \$26. An oddity—Cabernet Franc made as a white wine. It tastes delicious, with a feeling of sweetness, with soft lychee and spiced apple flavors, balanced acidity and a lively juicy texture. Imported by Folio Fine Wine Partners. —M.L.

85 Domaine des Sablonnettes 2008 Les Copines Aussi Gamay (Vin de Table Français): \$11. The partner to Copains d'Abord, this wine sports a label of women having good time at a party. The wine suits the label.

fresh, fruity and juicy. Imported by World Wide Wines. —R.V.

84 Domaine des Sablonnettes 2008 Les Copains d'Abord (Vin de Table Français): \$11. Literally friends and neighbors (the guys on the label dancing and playing an accordion), this wine is a light, soft blend of Grollet and Cabernet Franc from Anjou. It is light, strawberry-juice flavored, with green acidity. Ready to drink now. Imported by World Wide Wines. —R.V.

83 Domaine des Angers NV Gamay (Vin de Table Français): \$NA. Made by Beaujolais producer Céline Gelin, this sweet and full of ripe, crushed strawberries, a touch of caramel and a roushup aftertaste. More acidity would be welcome, but it works well as an apéritif. —R.V.

TUSCANY
RED WINES
MERLOT

100 Tenuta dell'Ornellaia 2007 Masseto (Toscana): \$460. A perfect wine from a classic vintage, the 2007 Masseto (100% Merlot from a 17-acre vineyard of the same name) opens with an unsharply opulent bouquet of delicious blackberry, cherry, chocolate, vanilla, exotic spice and cinnamon. Masseto excels both in terms of quality of fruit and winemaking and delivers plush, velvety tannins and an extra-long, wipple finish. It will make a special and valuable collection to your cellar. Imported by Folio Fine Wine Partners. Cellar Selection. —M.L.

99 Le Macchiole 2007 Messorio (Toscana): \$320. Here's a "wow" wine you won't easily forget. Messorio is all Merlot, and happily delivers the softness, richness and overall opulence that we love in this noble grape variety. What elevates this particular expression and vintage is the true elegance and sophistication evident here. This is a huge wine, but it's not overagitated and the finish is as long and smooth as they come. Imported by Domaine Select Wine Estates. Cellar Selection. —M.L.

88 Fattoria Petrola 2007 Galatrona (Toscana): \$135. Galatrona is an opulent, gorgeous wine (from the excellent 2007 vintage

that shows the very best of Merlot in Italy). Thanks to a unique growing climate located between Florence, Siena and Arezzo, as well as extremely low vineyard yields, the wine feels soft and velvety and imparts long-lasting flavors of black cherry, lively spice, tobacco and cigar box. The true beauty of Galatrona is that it shows all the passionate enthusiasm of its very talented winemaker. Imported by Vitrus LLC. Cellar Selection. —M.L.

98 Le Macchiole 2006 Messorio (Toscana): \$320. Messorio (a 100% expression of delicious Merlot) is a wine that has already reached elite cult status and for very good reason. The opulence, richness and overall pleasure factor are unbeatable and the wine is sophisticated, elegant and balanced at the same time. The long fade is characterized by vanilla, chocolate, espresso, cherry and blackberry. Imported by Domaine Select Wine Estates. Cellar Selection. —M.L.

97 Tenuta dell'Ornellaia 2006 Masseto (Toscana): \$460. This wine shows growing intensity the longer it stays in the glass and a very silky, polished feel in the mouth. Aromas include red fruit, spice and rosemary; this is a beautiful, balanced wine that will have a long life in your cellar. Imported by Folio Fine Wine Partners. Cellar Selection. —M.L.

96 Castello di Ama 2006 L'Apparita (Toscana): \$169. L'Apparita is a distinct and delicate expression of Merlot with rich layers of black cherry, blackberry, spice, mocha, cedar, exotic spice and polished stone that are seamlessly woven together. The wine hits the palate with the softness and richness of the world's best Merlots and leaves a fading impression of fruit and spice that can be counted in many long, delicious minutes. Hold until 2018. Imported by The Soring Table. Cellar Selection. —M.L.

95 Tenuta dell'Ornellaia 2005 Masseto (Toscana): \$460. Fruit was picked later than normal and the Masseto Merlot does indeed show mature aromas of black cherry, ripe blackberry, earthy iron and polished stone. The intensity and purity are amazing and the wine is sophisticated, soft and very rich on the finish. It is already showing beautiful evolution in the glass. Imported by Folio Fine Wine Partners. Cellar Selection. —M.L.

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FOOD & WINE

JUNE 2010

{BUYING GUIDE}

top natural wine shops

NEW YORK CITY Appellation

Three-quarters of the selection at this cozy shop is organic, biodynamic or sustainably made. **WINE**

TO TRY Earthy 2007 Coturri Testa Vineyards Carignane (\$26). 156 10th Ave.; 212-741-9474 or appellationnyc.com.

CHICAGO Red & White

This Bucktown store stocks only 200 bottles, requiring the owners to be extra-picky. **WINE TO TRY** Citrusy 2007 Nana. Vins et Cie You Are So Cool Blanc (\$23). 1861 N. Milwaukee Ave.; 773-486-4769 or redandwhitechicago.com.

SAN FRANCISCO Terroir

A SoMa natural-wines-only shop, Terroir doubles as a wine bar that will serve any bottle from its shelves.

WINE TO TRY Delicate 2008 Domaine Rimbert Le Chant de Marjolaine Carignane (\$17). 1116 Folsom St.; 415-558-9946 or terroirsf.com.

BOSTON The Wine Bottega

Owner Kerri Platt chooses wines that allow her to be "a storyteller as well as a sommelier." **WINE TO**

TRY Fruity 2006 Fattoria Selvanova Vignantica Aglianico (\$18). 341 Hanover St.; 617-227-6607 or thewinebottega.com.

LEXINGTON, KY Wine+

Market In addition to more than 100 natural wines, the shop sells local produce and cheeses. **WINE TO TRY**

Rustic 2009 Domaine Des 2 Ânes Premiers Pas Corbières (\$16). 486 W. Second St.; 859-225-0755.
—Megan Krigbaum

FOOD & WINE • JUNE 2010

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natural wines
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Bloomberg
MARKETS JUNE 2018



DRINKS

Wines au Naturel

A growing number of vintners go beyond organic, by leaving out coloring, enzymes, and other additives in the cellar. **By ELIN MCCOY** Photographs by JEFF STRICKLAND

On a busy March night, natural-wine importer Jenny Lefcourt and François Lécot are in crowded Manhattan wine bar The Ten Belts with three of their French vintners. “Today, you have a choice: robue wines or real wines from a real place,” says Lefcourt as we sip a rich 2007 Marcel Lapierre Morgon Cuvée MAMVA, a Beaujolais made by one of the heroes of the natural-wine movement.

By now, Lefcourt, 39, means wines made from grapes grown

organically, but also with as little intervention as possible in the winery. France is the epicenter of the trend, and Paris now boasts almost 20 natural-wine bars and bistros. In the past three years, similar bars have opened in London, Los Angeles, San Francisco, Tokyo and New York.

Lefcourt, who speaks in rapid English

Jenny Lefcourt says her company imports “real wines from a real place.”



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Wine-tasting for The New York Times in the restaurant's cellar, East Side.

and French, says natural wine is a handy one-but warns that doesn't constitute a legal status and has no official definition that all producers agree on. Even so, the visitors around our table—Isabelle and David Ducloux of Les Chênes de Beaune in the Langedoc and David Bernatchy of Beauvallon's Chateau Tey Piv—share similar principles. They run small estates with organic vineyards, hand harvest the grapes and count on low yields to obtain depth in their wines. In the cellar, they rely on wild yeasts for fermentation, don't add acid if a wine has low acidity, don't filter out sediments and use as little sulfur dioxide—a preservative traditionally used to prevent oxidation and stabilize the wine—as possible. Some natural wine makers use none at all.

That's the way wines used to be made. Nowadays, many wine-makers routinely "taste engineer" their wines by using laboratory means that deliver specific flavors and aromas. Mega Purple (a standard extract of grape skins) to beef up color; micro-oxygenation to smooth harsh tannins and remove unwanted reductive excess alcohol; The list of additives goes on: yeast nutrients, oak chips, flavor extracts, enzymes and more. The U.S. government permits about 200 altogether. Natural-wine makers say you can taste the difference in their blends. I agree. In the best red wines, the flavors are pure and the aromas more tactile.

Easier that work, at a Jenny & François Sidestones tasting in a downtown restaurant basement, I sampled about 100 wines from France, Italy and Spain and noted up their stories. In front of a poster of two deities, Magali Terrier, who owns Domaine des Deux Aves in the Corbières appellation with her husband, Dominique, poured four wines that were deliciously fruity, intense, bubbled with personality—and only \$12 to \$22. A small book of photos showed the property—which sits on a plain above the Mediterranean—that the young couple received in beer with their convictions. "The wines were bad before," Terrier says. "Now, they're true to their terrain and have energy and life."

The first natural wine I encountered were from the Loire Valley, a hotbed of young growers dedicated to the cause. But just about every region in France has at least a few, as does Italy. And many wines, such as those of the Rhone Valley's David & Sibon, have cult followings.

Not all of the natural wines I've tasted have been good. Some

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Ventures

are decidedly rustic and funky, with weird aromas and flavors that can result when no effort is added and the wines are then shipped. But the best are high-quality starters, with freshness, aroma, complexity and individuality that are surprisingly seductive.

These qualities are what inspired Lefcourt and Escot, 44, to start their company a decade ago, when only a handful of red wines were available in the U.S. Lefcourt, who has a Ph.D. from Harvard University in French literature and cinema, met Escot, a musician and accordion player, when she was in Paris on student grants. They hung out at wine bars and gradually discovered that natural wines were the ones they loved to drink.

On a trip through the Rhone Valley, Lefcourt and Escot drove up a mountain to see Pierre Sabat at Domaine Romanee-Comte, one of their favorite wineries. "We observed in the cold cellar for hours, he opened up wine after wonderful wine," Lefcourt recalls. "Finally, his wife invited us to dinner—and then instead we spent the night. Something clicked."

Back then, red wines were a hard sell outside France, a wine geek's choice. This year has been different, says Lefcourt, who now goes calls every week about their labels. Natural wines aren't mainstream yet, but they're gaining fans every day. Co-owner Eric McRoy is based in New York. [jennyandfrancois.com](#)



BLOOMBERG PICKS

Keeping It Real

2007 Bera Vignaris & Figli Moscato d'Asti (S16) Fresh peaches on the nose. Very fruit flavors and low alcohol.

2009 Les Chênes de Beaune Ha Base (S108) Savory, crisp and dry, with strawberry-cherry flavors.

2006 Domaine des Deux Aves Corbières Fountailles (S14) Spicy and full, with flavors of plum and herbs.

2007 Catherine & Pierre Baston Bourgogne Nuits d'Automne (S28) A smoky, earthy cabernet-type with no added sulfur.

2007 Clos Roche Blanche Cuvée Cuvée (S16) A pale pink red with a touch of minerality that fades fast, slightly cool. **A.M.**



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i m p o r t e r o f n a t u r a l w i n e s

From the Tank is a high quality natural wine that is:

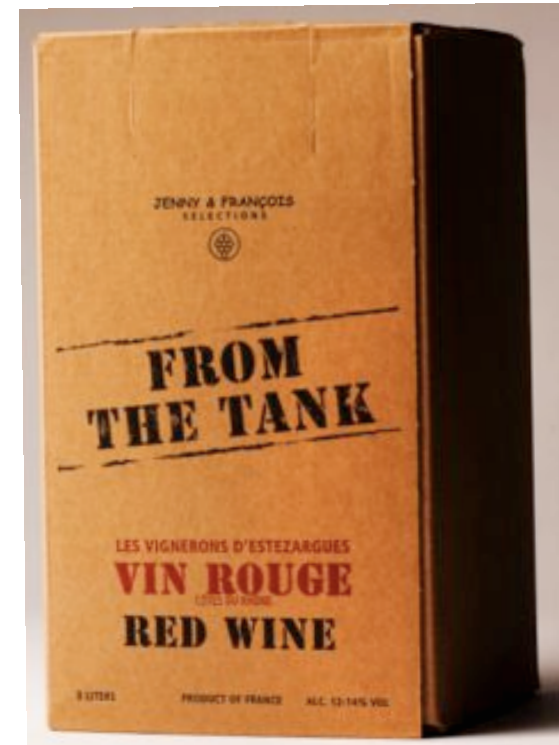
- Economical
- Ecological
- Lightweight and portable
- Vacuum sealed pack keeps wine fresh for a month once opened

Vin Rouge:

- Powerful blend of Grenache, Syrah and Carignan
- Delicious Côtes du Rhône with dark cherry and mineral notes

Vin Blanc:

- Fresh, dry Chardonnay
- Clean and supple with flavors of peach and wet stones



“Round, fruity, earthy Côtes du Rhône” - New York Magazine

“Affordable, tasty and environmentally friendly wines” - Real Simple

“Premium-quality boxed wines earning praise from oenophiles” - Oprah Magazine

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GOOD MORNING AMERICA
Just One Thing

ABC News.com > GMA > America's Consumer > Just One Thing to Go Green

Just One Thing: Boxed Wine: Good for the Heart and the Environment

Tyler Colman, Known as Dr. Vino, Speaks Up About Wine in a Box

By OLIVIA KATRANJIAN
Oct. 14, 2013



Print RSS FONT SIZE: A A SHARE: Email Twitter Facebook + More

Tyler Colman, known as "Dr. Vino," appeared on "Good Morning America" today to discuss what some wine connoisseurs might think of as blasphemy – wine in a box.



That's right, boxed wine is no longer just a flashback to your college days. Not only is it environmentally friendly, but it's also starting to taste better.

Packaging wine in boxes instead of bottles reduces the carbon footprint of wine. Wine is cheaper to transport in boxes because boxes weigh less – in a case of bottled wine, nearly half of the weight comes from the bottles. But according to Colman's blog, in a case of boxed wine, it's 95 percent wine and only 5 percent packaging. Plus, it's easier to store the tasty beverage in a box, and you don't get bits of cork floating in your drink.

MORE VIDEO



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food + drinks

THREE BOXED WINES THAT WILL IMPRESS ANYONE

PLUS: A DIGITAL SOMMELIER, HOW TO TRY NEW WINES WITHOUT LEAVING THE HOUSE, AND A NEW WAY TO CHILL WINE.

BY **ROB WILLEY**

DECEMBER 2010 ISSUE

Les Vignerons d'Estezargues "From the Tank"

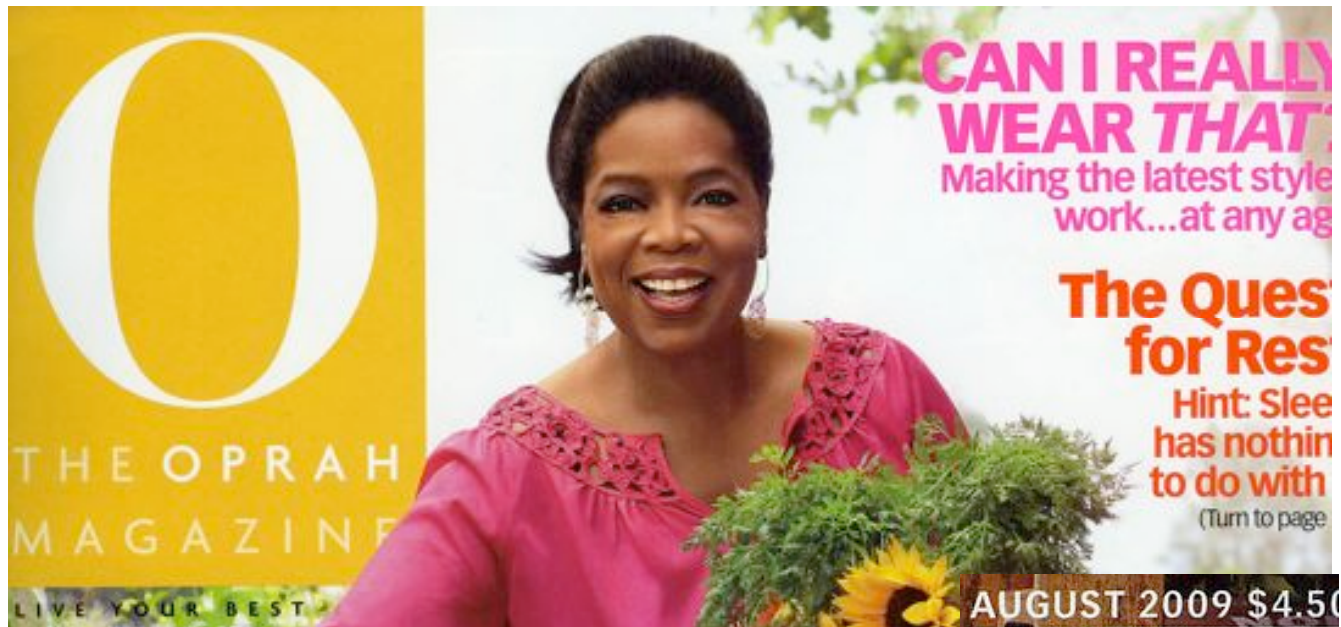


This earthy but approachable Côtes du Rhône—the equivalent of four bottles—comes from a natural-wine-making collective.

\$36; fromthetank.com


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(GREAT POURS)

Thinking Inside the Box

 WINE IN A BOX used to be the equivalent of ham in a can: best avoided outside of a fallout shelter. But a new wave of premium-quality boxed wines is earning praise from oenophiles, who also love the cool, eco-friendly packaging and long shelf life. *O* asked Tyler Colman, author of *A Year of Wine: Perfect Pairings, Great Buys, and What to Sip for Each Season*, for his recommendations. —RACHEL MOUNT



FOR A BACKYARD COOKOUT
**From The Tank
Vin Rouge: Côtes du
Rhône (France,
\$40 for three liters)**
This deep, dark red is produced by a cooperative of family-owned French vineyards. "I'd be very happy to serve this with grilled meats and burgers at my barbecue this summer," Colman says.

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REAL SIMPLE

life made easier every day

The Best Boxed Wines

Dare to think outside of the bottle with one of these affordable, tasty, and environmentally friendly wines.

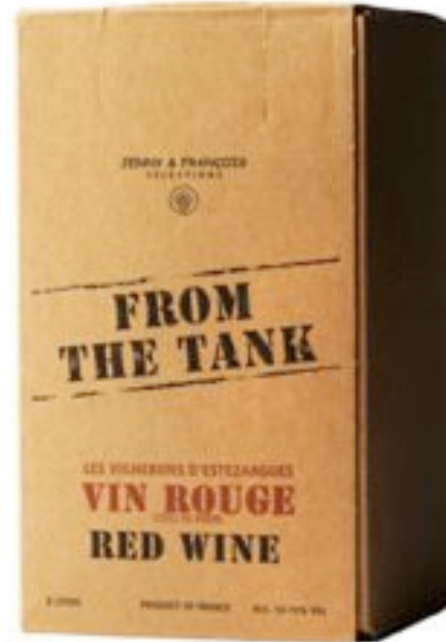
2007 From the Tank Côtes-du-Rhône Vin Rouge

From a wine cooperative of local growers in the south of France comes this high quality, powerful blend of Grenache, Syrah, and Carignan grapes. Delicious from beginning to end, it has dark cherry notes that make it particularly tasty with meat hot off the grill.

To buy: \$40 for 3 liters (equivalent to four bottles), at liquor stores and astorwines.com.

Perfect pairings:

- [Pork Kebabs with Grilled Plums and Couscous](#)
- [Grilled Steak and Fennel with Lemon and Mozzarella](#)



From the Tank

New York Times February 2010

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The New York Times
Thursday, April 15, 2010

Dining & Wine

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Diner's Journal


Notes on Eating, Drinking and Cooking

February 24, 2010, 3:59 PM

The Argument for Boxed Wine

By ERIC ASIMOV

The issue of alternative packaging came up repeatedly at the [Symposium for Professional Wine Writers](#), which I attended in Napa Valley last week. While opinion was mixed on whether this would be an important issue to follow over the coming



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On Saturday, Bagels Fresh From Montreal

Welcome to the New Diner

We've combined all three New York Bitten, The Pour and Diner's Je free-range superblog.

RESTAURANTS April 15, 2010 Off the Menu

Where are all the women in... Wine editor answers question mag's mostly male Best Chef <http://bit.ly/9sSgsi> 6 minutes

FOOD NEWS JOURNAL Americans suffered (slightly) poisoning last year. Seems a

In the last year I've seen a few good wines in boxes that give me hope. From [the Tank](#), a series of wines from the importer [Jenny & Francois \(cedilla c\) Selections](#), are delicious pours for everyday consumption. I also loved a series from another importer, Wineberry America, <http://www.wineberry.com/> which came in wooden boxes rather than paper or plastic.