



August 2023

**Domaine Bellevue
Touraine, France**

Domaine Bellevue Chardonnay 2022

\$18

Special Reorder Price \$15.30 (15% off)

Touraine, France

A well-rounded, fine Chardonnay with good intensity. Fresh with peach and pear notes. Soft, creamy finish with hints of citrus and coconut. Excellent with poultry, pork, and mild cheeses.

Domaine Bellevue Tradition Rouge 2020

\$20

Special Reorder Price \$17.00 (15% off)

Touraine, France

Aromas of blackberry, cherry, violets, and baking spices with a hint of earthiness. Medium body with gentle tannins and a fresh finish. Classic Cabernet Franc flavors of green peppercorn and a bit of black cherry - an easy drinking crowd pleaser. Malbec-Cabernet Franc blend.

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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ROASTED ROSEMARY CASHEWS

Ingredients

1 1/4 pounds cashew nuts
2 tablespoons coarsely chopped fresh
rosemary leaves
1/2 teaspoon cayenne

2 teaspoons dark brown sugar
2 teaspoons kosher salt
1 tablespoon melted butter

Cooking Instructions

Step 1 Preheat the oven to 375 degrees F.

Step 2 Place the nuts on an ungreased baking sheet and bake for about 10 minutes until they are warmed through. Meanwhile, combine the rosemary, pepper, sugar, salt and butter in a large bowl. Toss the warm nuts with the rosemary mixture until the nuts are completely coated. Serve warm.

Pair with **Bellevue Tradition Rouge 2020*