



OCTOBER 2019-FEBRUARY 2020
NETJETS PREMIUM

WINE LIST

All wines are provided by
ZACHYS WINE AND LIQUOR

16 East Parkway
Scarsdale, NY 10583

1.866.922.4971
cs@zachys.com
zachys.com

NETJETS



WHITE

*2017 LOUIS JADOT
POUILLY-FUISSÉ*

“This is supple and infused with peach, apple, vanilla and wet stone flavors. Beautifully balanced, offering powerful apple notes on the extended finish.”

– Bruce Sanderson, Wine Spectator



RED

*2017 TOSCANA ROSSO INSOGLIO
DEL CINGHIALE CAMPO DI SASSO
TENUTA DI BISERNO*

“Rich, boisterous and super-expressive, the 2017 captures all of the natural radiance of this warm, dry year in its soft curves and voluptuous personality. Succulent red cherry, raspberry jam, mocha, spice and leather all build as the 2017 shows off its alluring personality.”

– Antonio Galloni, Vinous



CHAMPAGNE

*BILLECART-SALMON
BRUT RÉSERVE NV*

“Plenty of ripe strawberries and wild raspberries on the nose here. Really attractive and vibrant in the mouth with fresh wild strawberries. It also shows a fleshy, fresh-fruit texture. Drink now.”

– James Suckling



WHITE

*LOUIS JADOT MÂCONNAIS AND
BEAUJOLAIS WINES POUILLY-FUISSÉ
2017*

VINTAGE SUMMARY

In southern Burgundy, at the northern border of Beaujolais, lies the Pouilly-Fuissé appellation. At the top of the hierarchy of Mâconnais wines, this area is in the heart of the great appellations that produce white wines: Fuissé, Pouilly-Loché, Pouilly-Vinzelles, and Saint-Véran. The judicious, subtle use of oak allows Louis Jadot's Pouilly-Fuissé to retain its complexity and structure.

HARVEST NOTE

The 2017 vintage for Burgundy was strong; however, there were some challenges. Vines flowered late and were affected by frost resulting in yields below the regional average. Despite that, the grapes were in a perfect state of health fostered by increased levels of rain in August and by the harvest in early September. They were picked when at excellent ripeness levels.

TASTING NOTE

Aromas and flavors of toasted nuts and citrus grace this harmonious, medium-bodied wine.



RED

*TENUTA DI BISERNO INSOGLIO
DEL CINGHIALE TOSCANA IGT 2017*

VINTAGE SUMMARY

This wine is from a nearby estate, Tenuta Campo di Sasso, composed of 3 plots of 46 hectares, situated southwest of Biserno and close to the town of Bibbona. The soils are very different from the ones of Biserno, made up of mostly sand and a little clay. The first vintage was in 2003—a famously hot summer, which helped both to produce a great syrah and to put the wine on the map. The wine is made from 32% syrah and the remainder is a blend of cabernet franc, merlot, and petit verdot.

HARVEST NOTE

2017 was a warm and dry year for the region, from little rainfall during winter to a summer with insignificant scattered millimeters of rain during the four-month period from early May to early September. It was a year of adverse weather phenomena in many parts of Europe with frost, hail storms, and torrential rain, and many wine regions suffered a reduction in production volume. Tenuta di Biserno and Tenuta Campo di Sasso were fortunate in the sense that apart from the dry and warm to hot conditions, our vineyards escaped all damaging weather events.

TASTING NOTE

A medium intense nose of dark fruits, blackberries, some floral notes, and a hint of spicy oak in the background. A light to medium rich body with a fine structure and balance.



CHAMPAGNE

BILLECART-SALMON

APPEARANCE

With reflections of straw yellow, this cuvée is recognizable by the finesse of its slowly rising bubbles and its persistent and plentiful mousse. Overall, it portrays a luminous radiance of sparkling youthfulness.

AROMA

A distinct and precise intensity with an ethereal character, followed by a natural and radiant freshness. With the presence of a perfect primary example (floral and fresh fruits), highlighted by a volatility of very pure and lightly biscuit aromas.

PALATE

A subtle pleasure with a delicate texture under the charm of white fresh-fruit flavors (apples, crunchy pears). With a beautiful fluidity of a delicious lightness uniting gourmand flavors of springtime.

TASTING

The ideal partner for every occasion. It is perfect as an aperitif and can be enjoyed with a wide variety of dishes.