

Blanc de Blanc, Sparkling Wine

Jefferson first tasted Champagne during his time as Minister to France (1787-1789), noting the charm and liveliness of the region's wines. Champagne quickly became one of Jefferson's favorites—lively, elegant, and perfect for celebration. Household records show he imported hundreds of bottles to Monticello, often serving it while entertaining dignitaries. As a Founder, he believed wine fostered “contentment and goodwill,” a fitting sentiment for a young nation striving toward unity.

Tasting Notes:

Bright green apple and fresh citrus notes with layers of brioche, and delicate mousse — a tribute to the wines he first studied amid the rolling vineyards outside Épernay and Reims.

Viognier, Semi-sweet White Wine

While traveling through the Rhône Valley in 1787, Jefferson admired its expressive, aromatic whites. He wrote that “light and high-flavored wines” had become “a necessity of life,” capturing his belief that wine was part of a civilized and enlightened society. Today, Viognier is a signature white wine in Virginia — a fitting bridge between the Old World inspiration Jefferson admired and the New World viticulture he hoped America would one day master.

Tasting Notes:

Perfumed stone fruits, notes of honeysuckle, and a hint of tropical fruit — honoring his preference for aromatic, expressive whites.

Rosé, Dry Rose Wine

Though Jefferson didn't pen a specific line about rosé in his letters, pale wines (“vin gris”) were common on French tables in the 18th century and were part of the cultural wine landscape he absorbed while in Paris and traveling France. Rosé would have been familiar — especially from Provence or southwestern regions — and fit seamlessly into the relaxed table service he encouraged at Monticello. Jefferson believed wine encouraged conversation and civic engagement — essential values of a new republic.

Tasting Notes:

Rosé represents the approachable, convivial style Jefferson believed should be enjoyed by all Americans, offering bright sun-ripened strawberry, delicate cherry blossoms, and a refined, graceful fruit character.

Meritage, Red Blend

Jefferson's deep affection for Bordeaux is among the most documented parts of his wine life. During his visit on May 25–26, 1787, he toured Château Haut-Brion, praised its remarkable quality, and shipped cases home. Bordeaux remained a cellar staple for decades at Monticello, frequently listed alongside his other prized French imports. These clarets (Bordeaux red blends) were often served to diplomats and statesmen, turning his table into a place of diplomacy and dialogue—shaped in part by the wines he admired abroad.

Tasting Notes:

Bold red fruit aromas of black cherry and blackberries, with rich currant and a balanced structure — echoing the classic claret blends Jefferson adored.