



CLUB CHEVALIER

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FRENCH ROOTS

French wine is roots wine. Did not white Burgundy launch a thousand Chardonnays (and more) worldwide? And did not the wines of Bordeaux launch thousands of Cabernets and Merlots? And today, renditions of Rhône wines are in vogue as New World vintners plant more and more Syrah, Viognier, Mourvèdre and other Rhône Valley varieties. What would the wine world look like today without having France as its model? France has been the reference point not only for its grape varieties but also for its viticulture and vinification. Even its oak barrels nurture young wines worldwide now. Has there ever been any question? If you wanted the greatest bottles, you looked to France. —Kermit Lynch, *Why France Still Matters, Food & Wine*



KERMIT LYNCH WINE MERCHANT

NV BRUT IER CRU "GRANDE RÉSERVE" Veuve Fourny & Fils <i>Champagne</i>	80% Chardonnay, 20% Pinot Noir	40 year-old vines Chalk, limestone	Serve <i>cold</i> 42–48° F	Green apple, lemon curd, brioche; elegant and mineral	Drink now
2015 RIESLING "RÉSERVE" Meyer-Fonné <i>Alsace</i>	Riesling	Vines planted in 1969 and 2006 Granite, sandstone	Serve <i>cold</i> 46–52° F	Citrus, guava, pineapple; racy, bone-dry, saline	Drink now
2013 CHINON "LES VARENNES DU GRAND CLOS" Charles Joguet <i>Loire</i>	Cabernet Franc	Vines planted from 1962–1976 Silicious chalk, clay	Serve <i>cool</i> 55–60° F Decant 1 hr	Wild raspberries, herbs, fresh earth; lean and delicate	Drink now through 2020
2014 SAINT JOSEPH ROUGE "VIEILLES VIGNES" Lionel Faury <i>Northern Rhône</i>	Syrah	Vines planted from 1937–1976 Granite	Serve <i>cool</i> 57–62° F	Violets, blueberry, black pepper; dense and silky	Drink now through 2026
2014 GEVREY- CHAMBERTIN Domaine Lucien Boillot & Fils <i>Burgundy</i>	Pinot Noir	Vines planted in 1957 Clay, limestone	Serve <i>slightly cool</i> 60–64° F Decant 1–2 hrs	Dark berries, forest floor; masculine, soulful, and deep	Drink now through 2030
2006 POMEROL Gombaude-Guillet <i>Bordeaux</i>	85% Merlot, 15% Cabernet Franc	40 year-old vines Flint, clay	Serve <i>slightly cool</i> 60–64° F Decant optional	Truffles, plum, spices; rich and velvety with a long finish	Drink now through 2026



As with hairstyles, wine-drinking is dictated by fashion—as an unfortunate example, bigger was better in the ‘80s. Nowadays, you might wander into a wine bar and sample a Jura Poulsard, a Loire *pet-nat*, and a sherry-like *rancio* white from the Roussillon. Exotic, yes; delicious, possibly; but are these the classic appellations that built France’s reputation as the finest wine-producing country on Earth? Decidedly not.

Don’t get me wrong: here at KLWM, we love our Irouléguay *blanc*, we drink Bugey-Cerdon for breakfast, and don’t even get us started about Patrimonio—all three colors of it. But in order to appreciate how far we’ve all come as sophisticated consumers, it is impossible to deny the role that France’s truly legendary appellations have played in laying down the groundwork for our quirky, obscure, and sometimes hard-to-pronounce vinous flings. Without the greats like Burgundy, Bordeaux, and Alsace, we Americans wouldn’t have the slightest idea what in the world a Vin Jaune is, or why we should even care.

As a tribute to these historic appellations, this month’s Club Chevalier features wines from six of France’s fabled wine regions. It is a reminder that there is nothing boring about a regal aged Merlot from the Right Bank, and that fine Champagne is unrivaled in its class and delicacy. You’ll see that a grand *cru* goes beyond the objective nature of trendiness: fashionable or not, these classic *terroirs* will continue to embody the noblest of France’s wine traditions, and provide bountiful pleasure in the process. —Anthony Lynch

NV CHAMPAGNE BRUT *1ER CRU* “GRANDE RÉSERVE” • VEUVE FOURNY & FILS \$47

This blend of 80% Chardonnay and 20% Pinot Noir sees partial barrel aging, partial malolactic fermentation, and two and a half years aging in bottle before release. The result is a sleek, elegant Champagne that has roundness along with the astonishing freshness and finesse that are characteristic of all Fourny wines. —Anthony Lynch

🦋 *Enjoy with Kumamoto oysters on the half shell with a squeeze of lemon, smoked salmon croquettes, or gougères. This Champagne’s cleansing acidity stimulates the appetite, while its delicate flavors are well-suited to any number of refined hors d’œuvres.*

2015 RIESLING “RÉSERVE” • MEYER-FONNÉ \$24

I love Alsatian Rieslings because I find them more serious than their German counterparts. Maybe this has to do with sweetness. Don’t get me wrong. I am a big fan of German Rieslings as well, but they can be so fruity and often a touch too sweet for my cuisine. Alsations typically ferment their Rieslings totally dry. Meyer’s version is a mélange of different *terroirs* around his domaine in Katzenthal, and is a precise, dry, minerally Riesling loaded with character. It is difficult to find better. —Kermit Lynch

🦋 *Young, it pairs beautifully with minimally prepared fish or crustacean dishes—toss in a little citrus to align the dish even better with the wine’s acidity. A choucroute garnie or smoked pork knuckle will give you an idea of how it’s consumed in its native Alsace, while the bright, clean flavors of Thai or Vietnamese cuisine taste great with the wine—just don’t overdo it on the spice.*

2013 CHINON “LES VARENNES DU GRAND CLOS” • CHARLES JOGUET \$37

Charles Joguet’s single-vineyard cuvées are an obvious choice if you are seeking to experience the best of what the Cabernet Franc grape and Chinon’s *terroir* have to offer. Each of winemaker Kevin Fontaine’s bottlings is loaded with character—here are my notes from this one:

Premier cru pedigree for this tightly knit, limestone-born Chinon. The word finesse comes to mind. Subtle perfume waiting to blossom; lean and delicate with fine, elegant tannins providing backbone and focus. —Anthony Lynch

🦋 *Serve it with quail, wild mushrooms, or a hearty lentil stew. As it ages, stronger game birds like squab or partridge provide a perfect foil for the bright, earthy flavors. Think simple and rustic—no need to stray too far from the classics of traditional French cuisine. On the side, try some roasted squash and other vegetables lightly sprinkled with thyme.*

2014 SAINT JOSEPH ROUGE “VIEILLES VIGNES” • LIONEL FAURY \$38

This old-vines cuvée is our own unfiltered blend from Faury’s old hillside vines. Think old-school Saint Joseph. Think Trolat. A lot of bottlings of Côte Rôtie and Hermitage will be humbled by this beauty.

Dense, dark, deep, complex, and characterful, this red is one to follow over a few years if you can. There is a core of cassis or black currant fruit and smoky bacon fat. The wine ain’t heavy, but it sure is fun to gnaw on. —Kermit Lynch

🦋 *Think lamb: leg or chop. Grilled meats brilliantly complement its chewy, youthful tannins, while it has a peppery note that begs for a steak au poivre. Tender, smoky ribs are a match made in heaven for a lively young Syrah like this.*

2014 GEVREY-CHAMBERTIN • DOMAINE LUCIEN BOILLOT & FILS \$65

Pierre Boillot is a traditionalist who humbly crafts genuinely soul-stirring Burgundies in his Gevrey-Chambertin cellar. His methods, which include gently bottling his wines by gravity without fining or filtration, yield wines of great finesse with depth, body, and heart. This bottling combines fruit from various sites around Gevrey, and makes for a grandiose introduction to the appellation that can be enjoyed now or cellared for years. —Anthony Lynch

🦋 *This generous Pinot Noir works well with both white and red meats. A simple roast chicken will do the trick, but don’t hesitate to try your hand at meats in sauces for the full Burgundian experience. Braised rabbit is not a bad idea, but a bœuf bourguignon or coq au vin might be the ultimate pairing.*

2006 POMEROL • CHÂTEAU GOMBAUDE-GUILLOT \$72

The young Olivier Techer of Gombaude-Guillet is turning heads with each new release, and this 2006, made by his mother, will give you a good idea of what you can expect should you cellar some of his fine Pomerol. The nose offers everything you’d hope for in a mature Merlot from these esteemed soils—a potent whiff of dank, freshly turned earth, cocoa, plum, and black truffle. It makes a grandiose impression on the palate, rich and broad with sensuous depth and a long, luscious finish. —Anthony Lynch

🦋 *The winemaker suggests serving a flavorful, fatty duck leg to match the rich flavors of his Pomerol. At ten year of age, it has a truffley note you can echo by incorporating black truffle in your cuisine—be creative! A standing rib roast or veal will also work, with a side of mashed or baked potatoes.*