

KERMIT LYNCH WINE MERCHANT

NOVEMBER 2023



Clémence Marsanne (see p. 11)

© Jimmy Hayes

A BRAND-NEW VALUE RED • BEAUJOLAIS NOUVEAU
SPARKLING WINE SALE • LA FAMILLE FOILLARD
LES PALLIÈRES • FRANCE'S MOST INFLUENTIAL GOURMAND

A BRAND-NEW VALUE RED

by Anthony Lynch

2022 CÔTES DU RHÔNE VILLAGES SELECTED BY KERMIT LYNCH

Here it is: the very first edition of an exciting southern Rhône red! Our brand-new Côtes du Rhône Villages is a collaboration with Les Vignerons d'Estézargues, a co-op cellar located just across the river from Avignon. Founded in 1965, Estézargues has championed sustainable and organic viticulture and natural wine-making for decades, making it a rare exception in the world of co-ops. They work closely with their growers, emphasizing organic farming, and manage their cellar with a judicious use of low-intervention techniques: nothing is inoculated,

sulfur is kept to a bare minimum, and the wines are bottled without filtration.

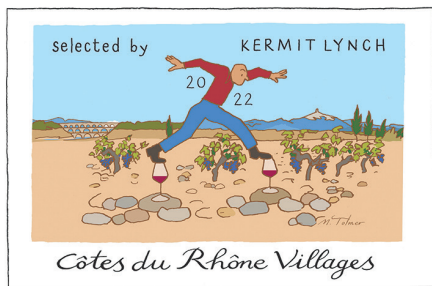
Our cuvée is sourced from *gobelet*-trained vines on the nearby plateau of Signargues, which features the same rocky alluvial soils as Châteauneuf-du-Pape, just across the Rhône. The endless expanse of *galets roulés* (polished river-bed stones) that litter the ground is the ideal terroir for producing wines of great character and typicity in this

iconic sun-baked region. We aimed for maximum drinkability in our blend, and accordingly, you'll find plenty of hedonistic, purple-tinged fruit in this wine, along with a hint of wild herbs and lovely floral notes akin to lavender and violets. A touch of supple tannin and a stony finish provide texture and just enough grit to this smooth-flowing *rouge*. It is a plump, yet delightfully juicy Rhône red that can be sipped casually with a slight chill as an *apéritif* or on movie night, but has enough weight to stand up to burgers, pizza, grilled meats, or anything else you might throw its way.

The label, designed by celebrated French artist Michel Tolmer, hints at our bottling's playful balance, and travelers might recognize the likeness of the nearby Pont du Gard and Mont Ventoux. The pleasure and typicity on offer are the direct result of pristine, organically farmed fruit—mostly Grenache—ripened by Mediterranean sun, ushered along in the cellar with minimal intervention. With great bargains in wine becoming increasingly rare, we are excited to have found you one that is made with the same precision, care, and diligence as our favorite domaine bottlings.

\$18.00 PER BOTTLE

\$194.40 PER CASE



BEAUJOLAIS NOUVEAU

THE OFFICIAL release date of this year's delectable juice is Thursday, November 16, and we hope to have the wine available for purchase on that date.

Here's the on-the-ground update from France on our TWO Nouveaux!

2023 BEAUJOLAIS NOUVEAU DOMAINE DUPEUBLE

Dupeuble's Beaujolais Nouveau has all the aromatics we know and love—that sensation of lofty, delicious fruit, a touch floral, which you can sense as soon as the cork is pulled. The mouthfeel is just rich enough to give it some backbone, with a salivating finish that leads your glass back to the bottle each time. This bright purple hue seals the deal for a classic, and complete, vintage of Beaujolais Nouveau.

—Chris Santini, after blending the 2023
Dupeuble Nouveau in October

\$22.00 PER BOTTLE

\$237.60 PER CASE



2023 BEAUJOLAIS NOUVEAU LA SŒUR CADETTE

Our Nouveau has a relatively rich profile (for a Nouveau)—well balanced, with great acidity. Thanks to the early harvest and rapid fermentation, the wine will have a bit longer *élevage* than most years. Our cuvée has fleshy fruit, a juicy texture, and a lively feel—everything we hope for with a Beaujolais Nouveau. As they say in Villié-Morgon, “A Nouveau must BURST with fruit!” We are doing the best we can to accomplish this mission!

—Valentin Montanet, Vigneron

\$26.00 PER BOTTLE

\$280.80 PER CASE



*Reserve yours by calling (510) 524-1524,
or visit kermitylynch.com to join our email list to be
alerted when the wine is available for purchase online.*

LA FAMILLE FOILLARD

by Tom Wolf

FEW VIGNERONS are more responsible for changing the perception of the Beaujolais than Jean Foillard. If the chaptalized reds and mass-produced Nouveaux that came to define the region at the end of the last century sit at one end of the Beaujolais spectrum, Jean's gorgeous Morgons and benchmark Beaujolais-Villages stand tall at the other, showcasing the world-class potential of Gamay planted in the region's best granite terroirs.

Now in his mid-twenties, Jean's son Alex could have taken the easy route and joined his father's illustrious domaine. Instead, he branched out a few years ago into a very distinct terroir, purchasing one hectare of old vines in Brouilly and producing something intriguingly different enough from Jean's famous Morgons to catch your attention.

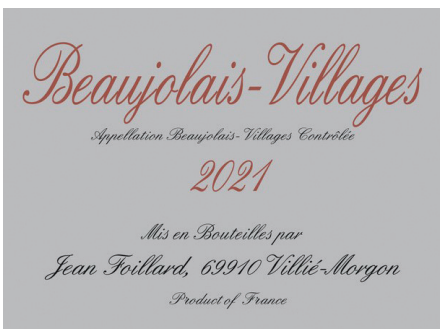


Like father, like son

© Gail Skoff

2021 BEAUJOLAIS-VILLAGES JEAN FOILLARD

For this over-delivering Beaujolais-Villages, Jean sources organic grapes from excellent parcels around his village of Villié-Morgon as well as Lancié, Saint-Amour, and Saint-Étienne-la-Varenne, and ages the wine through an extended *élevage* more akin to that of his renowned Morgons than to other regional bottlings. Accordingly, the wine evolves slowly, becoming more poised and complete. Evoking pomegranate, rhubarb, and black tea, the result is a beautiful initiation to Jean's house style, distinguished by a mesmerizing tension between depth, density, silkiness, and elegance.



\$28.00 PER BOTTLE

\$302.40 PER CASE

2021 MORGON “EPONYM” JEAN FOILLARD

When you consider the provenance of this wine from Les Charmes—the highest-elevation *lieu-dit* in Morgon—along with the cool 2021 vintage and Jean's house style, which draws out the most velvety side of Gamay, it makes complete sense that this red showcases so much finesse. Lithe, floral, and delicate, it was made to be paired with sushi or seared tuna.

\$56.00 PER BOTTLE

\$604.80 PER CASE

2020 BROUILLY • ALEX FOILLARD

Brouilly's La Folie vineyard is so named because it receives so much wind, thereby driving those who farm it mad. The wind also sweeps most of the topsoil off of this incredibly rocky land, rendering the wines from here unusually chiseled and firm for a *cru* that is otherwise known for elegance and suppleness. Even La Folie, however, can't help but yield to the silky touch of a Foillard. Irresistibly floral, deep, and concentrated, this is Brouilly like you've never tasted it.

\$48.00 PER BOTTLE

\$518.40 PER CASE



ANNUAL SPARKLING WINE SALE!

by Jane Augustine, KLWM NEW YORK

MY GATEWAY into sparkling wine was something bubbly from California that my friends and I used to pass around in a circle. It was low-priced and low in alcohol, high in both sugar and carbonation, but it made us feel alive with agency and sophistication. That's the power of bubbles, I guess. Luckily for me, my palate evolved and was further awakened years later when Kermit offered me a position in our office in Burgundy. There, colleagues and I could order Champagne straight from the domaines of Lassalle, Fourny, and Bara, so often that their wines became our house apéritifs. Gone were the days of sweet swill, welcome were those of fine and balanced grower Champagne.

There was one small drawback to living in Beaune: the selection of sparkling wines from regions outside of Champagne and Burgundy, let alone other countries, was limited. But the post also bestowed upon us the privileged generosity, especially around the holidays, of growers from every region in France and Italy who regaled us with end-of-year gifts—often, magnums of something home-grown and sparkling. How fortunate we were, in such a small town, to fill our cellars with artisanal *frizzante* like Davide Vignato's Primo Incontro from the Veneto, or Moretto's savory Pignoletto from Emilia-Romagna. We even earned a reputation among friends and locals for opening the most interesting apéritifs with aromatic appeal: exotic sparklers made from a cornucopia of grapes, like Boxler's Crémant d'Alsace, and delicate Proseccos from Sommariva and Gregoletto. Racy Chenin beauties from the Loire like Thierry Germain's Saumur "Bulles de Roche" and Champalou's Vouvray Brut were the antidote to Burgundy's jaded palates, welcome diversions from an abundance of Chardonnay-based sparklers.

While we all have our own memories with sparkling wine—be it a coming-of-age tale, a life-changing bottle, or a festive celebration—there's always something intriguing in our imports with which to create new ones. So without further ado, and with no shortage of expressions to describe these offerings: *mousseux*, *pétillant*, *frizzante*, or *spumante* . . . dive into our selections and discover what the many regions across France and Italy have to offer.

Now through November 30, visit our retail shop or shop.kermitlynych.com/sparkling and take 20% off sparkling wines from Champagne, Alsace, Liguria, the Loire, and more!

Enter coupon code **SPARKLING2023** at checkout.

A TRIO OF TUSCAN REDS

YOUNG, OLD, AND OFF THE BEATEN PATH

by Tom Wolf

2021 TOSCANA ROSSO “MONTELECCIO” SESTI

From the family’s benchmark Brunello to this Toscana *rosso*, everything Sesti produces is top-class. For this bottling, the reason why is very simple. Elisa Sesti uses grapes from her very special Brunello di Montalcino vineyards and declassifies them to make one of the most charming introductions to Sangiovese imaginable. Turning to her younger vines and decreasing the amount of aging time—one year—in her imposing thirty-hectoliter *botti*, Elisa produces a Tuscan red brimming with bright brambly fruit with a touch of mint and leather.

\$29.00 PER BOTTLE **\$313.20** PER CASE

2018 TOSCANA ROSSO CUNA DI FEDERICO STADERINI

Tuscan Pinot Noir—or Pinot Nero, as it’s called there—has no right to be this good, but Federico Staderini is an uncommon *vignaiolo*. Having taken years of experience as the enologist of one of Brunello’s most illustrious estates and combined them with a historically minded quest to replant vineyard land in eastern Tuscany that had been beloved by the Etruscans, Federico found a sliver of the region ideally suited to this chameleon grape. Fresh, complex, and extroverted, his gorgeous rendition is proof of his experiment’s resounding success.

\$66.00 PER BOTTLE **\$712.80** PER CASE

2014 CHIANTI CLASSICO RISERVA “TERRAZZE” • CASTAGNOLI

It’s a treat to taste a sublime Chianti Classico with nearly a decade of age. Sangiovese that has been farmed with as much devotion as it receives at Castagnoli only gets more perfect over time. Some of the bright fruit has faded a little, but more nuanced, floral, and sanguine notes have emerged in the forefront, making this a dream bottling to open the next time you pan-sear a ribeye or roast a chicken.

\$40.00 PER BOTTLE **\$432.00** PER CASE

LES PALLIÈRES

by Chris Santini, KLWM BEAUNE

IT'S BEEN SAID that Les Pallières is more of an “ambiance” than a microclimate. To get there, it's a bit of a drive from Gigondas village center, heading north, away from the main road, the summer crowds, and the noise. The road follows the Trignon River around some bends and suddenly climbs, up past a few old farmhouses at the base of the hill, and then into that ambiance many



Les Pallières, looking southeast over Les Dentelles de Montmirail

© Jimmy Hayes

have remarked upon at first visit. There's a calmness in the hills, save the occasional passing of the herd of goats who roam the property, with their shepherdess guiding them through. The estate is vast, much more ground given to forests of pine, oak, and maquis than to vine. The vineyards only begin to appear mid-slope, spread out here and there, never in a single massive block, and always planted horizontally, with each row forming a bit of a notch, creating what looks like a giant stairway to heaven. These steep parcels compose the Racines cuvée. Directly in the heart of those parcels lie the old buildings of Les Pallières, including a house, the winery, a chapel, and some older structures used for various endeavors over the course of centuries, from wine to olive oil to silk-worm rearing. Given the distance of the property from town, this cluster of buildings was long a semi-autonomous, self-sufficient hamlet, a hustle of activity and artisans under the watchful eye of the Roux family, hands-on proprietors who weathered wars and revolutions, prosperity and hard times, and managed to keep things going through countless generations, until they had no more heirs of their own to hand down to.



While today the grounds are quiet and calm, you can feel the history and energy of all those who lived, prayed, and toiled here. Continuing up the hill, far above the old buildings, are the parcels of the Terrasse du Diable cuvée—some on the top slope and some on the plateau of the hill, completely surrounded by the Mediterranean forest. As of this writing, the 2023 harvest has been safely brought into the winery. It marks a special milestone, as it's the twenty-fifth vintage that the Brunier / Lynch team has harvested, after taking over from the Roux family to perpetuate the celebrated wines and the ambiance of Les Pallières.

2021 GIGONDAS “RACINES”

Fresh and airy on the nose, with hints of tobacco and licorice. The palate is dense and ripe, yet wonderfully smooth and elegant. Racines seems to tap into the history of Les Pallières, the prestige and the high-toned elegance.

\$58.00 PER BOTTLE

\$626.40 PER CASE

2021 GIGONDAS “TERRASSE DU DIABLE”

The hint of prunes and smoke and the rustic, chalky tannins here put the more pastoral feel of the Pallières ambiance on display. Violets and dark berries dominate the palate, with a pleasant wild side lurking below the surface.

\$52.00 PER BOTTLE

\$561.60 PER CASE

ARTHUR OSTERTAG

by Dixon Brooke

EVERY DOMAINE OSTERTAG creation is a work of art, an individualistic expression of an iconoclastic vigneron's vision executed from vine to bottle, accompanied by a beautiful and original label.

2021 VIEILLES VIGNES DE SYLVANER

Arthur Ostertag has not disappointed with this fantastic new release of a long-standing KLWM favorite—always one of the greatest expressions of the Sylvaner grape in Alsace. Arthur told me that the small grape bunches had thick skins and less juice in 2021, which has given us a golden wine with ample concentration that remains fresh and stimulating. Its luscious aroma and lovely luminosity make for an image-breaking Sylvaner! I love a glass with an appetizer of smoked fish.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2020 MACÉRATION “LE BAL DES MASQUÉS”

Arthur continues his experimentation with the Gewurztraminer grape with this fourth rendition of his skin-fermented white wine that is playfully accompanied by a comic-strip label series. Expect a coppery color, an incredibly complex aroma that includes strawberry, tomato, and sweet pepper, and a well-structured palate with a red wine tannin. You can get really creative with the food pairing possibilities with this bottling, although it also makes for an interesting apéritif solo.

\$44.00 PER BOTTLE **\$475.20** PER CASE

2019 RIESLING GRAND CRU “MUENCHBERG”



This is the reference wine of the entire Ostertag lineup, from an isolated *grand cru* in northern Alsace that is also the site of a monastery. It is a deep and cerebral wine, a long ager, from a vineyard with a complex mix of soil types. There is a lot of concentration and depth, an impression of a wine solidly built, sure of itself, and serene, with many layers to explore and new discoveries lurking around every corner. This 2019 is ready to enjoy now if you are so inclined but will further develop beautifully in your cellar.

\$84.00 PER BOTTLE **\$907.20** PER CASE

THE NORTHERN RHÔNE

by Madison Brown

2020 SAINT-JOSEPH BLANC JEAN-CLAUDE MARSANNE

Clémence Marsanne (pictured on the cover) is the newest generation to hone her craft at this historic domaine. She's worked alongside her father Jean-Claude for only three vintages *officially*, but she practically grew up on the hallowed slopes surrounding her village of Mauves and knows them like the back of her hand. A most charming entry point to Marsanne, the grape and *la famille*, the 2020 *blanc* is opulent and expressive with notes of apricot, almond, and lemon meringue. Creamy yet chiseled, it's deliciously versatile at table.

\$61.00 PER BOTTLE

\$658.80 PER CASE

2021 SAINT-JOSEPH ROUGE "LES RIBAUDES" LIONEL FAURY

Vigneron Lionel Faury drives a Ford Ranger, has an eyebrow piercing, and is a world-champion water jouster. On his off days you'll find him out grilling by the pool. He's effortlessly cool and happens to be cooking up some of the hottest wines in the northern Rhône. Despite his brawny veneer, Lionel prefers to make supple reds with soft tannin and ample freshness. A testament to his house style, the 2021 Les Ribaudes is vibrant and balanced with juicy dark fruit, a hint of peppery spice, and earthy minerality imprinted by its granite terroir. A charismatic Syrah as multifaceted as its maker.

\$41.00 PER BOTTLE

\$442.80 PER CASE

2020 CÔTE RÔTIE "LES ROSES" BARRUOL / LYNCH

The lion's share of the fruit for the 2020 vintage comes from a single *lieu-dit*, Rosier, a narrow vineyard valley with rare geological makeup known as *Bonnevaux L'Amballan*. The roots here dive deep through thin sheets of fine-grained shale and clay deposits, soaking up minerals like a tonic along the way. The resulting fruit is highly concentrated and capable of producing intensely aromatic, age-worthy wines. True to form, the nose of Les Roses is pure poesy, all fruit, flowers, and fodder—black currant, rose petal and violet, antique leather. Layered and textural, this tightly bound opus will open and unfurl itself with time, be it an hour in a decanter or decades in the cellar.

\$90.00 PER BOTTLE

\$972.00 PER CASE

THREE CHABLIS, FROM PETIT TO PREMIER

by *Dustin Soiseth*

2022 PETIT CHABLIS ROLAND LAVANTUREUX

The Petit Chablis from Roland Lavantureux is like a Bourgogne *blanc* from Antoine Jobard or Jean-Marc Roulot—a delicious, meticulously crafted wine that offers a taste of the magic found in the domaine’s more exclusive wines, with all the refreshing minerality and stoniness that is the hallmark of cool-climate Chardonnay grown on limestone. A sketch by da Vinci isn’t the Mona Lisa, but it still comes from the master’s hand.

\$38.00 PER BOTTLE **\$410.40** PER CASE

2022 CHABLIS “SÉLECTION VIEILLES VIGNES” FAMILLE SAVARY

This is usually my favorite wine in the Savary lineup, sitting as it does in a sweet spot between the Chablis AOC and *premier cru* bottlings. The 2022 is a touch softer and rounder than previous vintages, which is lovely when you crave the verve of a well-made Chablis, but with a bit more ripeness and fruit. There’s a splash of stone fruit to go along with the green apple and citrus notes, and a brisk yet feathery finish.

\$38.00 PER BOTTLE **\$410.40** PER CASE

2021 CHABLIS 1^{ER} CRU “BUTTEAUX” HENRI COSTAL

A full year in stainless steel, with just a brief layover in used barrels before bottling, creates a particularly pure, crystalline expression of the outstanding Butteaux vineyard, one unencumbered or unduly influenced by toast or char. The wine is nutty and complex, each swirl dense with chalky citrus notes, structure, and élan. It is a wine that you can slowly ponder if you so wish, but pondering is by no means a prerequisite for enjoyment.

\$60.00 PER BOTTLE **\$648.00** PER CASE



SOUTHERN ITALY

by Anthony Lynch

2022 LOCOROTONDO “ANTICO” • I PÁSTINI

When it comes to wine, Puglia is probably best known for big, inky reds that soak up the southern sun and pack a serious wallop on the palate. Unbeknownst to many, the region has another specialty: crisp, low-alcohol whites from aromatic native grapes. In Locorotondo, a small white wine appellation on a limestone plateau between the cities of Bari and Brindisi, nimble, herbal Verdeca shares the stage with the creamier Bianco d'Alessano and a bit of citrusy, gently floral Minutolo for this charming blend. The whole is a refreshing thirst-quencher with hints of lemon and white pepper, and a lively sea spray finish.

\$21.00 PER BOTTLE

\$226.80 PER CASE

2019 ELORO NERO D'AVOLA “SCIAVÈ” RIOFAVARA

Deep in southern Sicily, the Nero d'Avola grape is responsible for one of the rarest and most precious feats achievable in fine wine. Ripened in baking dry heat all summer long, it reaches full-throttle power with dense black fruits, hints of wild game and mint, and thick, chewy tannins. All the while, it retains vital acidity and a cool, fine-grained texture that mirrors the white chalk slopes on which it's grown, within view of Mediterranean waters. A beastly hunk showing tasteful restraint, the Sciaavè is a natural partner to grilled lamb, roasted eggplant, nonna's meatballs, and pastas coated in chunky, slow-cooked tomato sauce.

\$37.00 PER BOTTLE

\$399.60 PER CASE

2016 IRPINIA CAMPI TAURASINI “RE'NA VOTA” • TERRE DEL VESCOVO

Aglianico grown high in the sparsely populated mountain villages of Irpinia, east of Naples, produces red wines that rank among Italy's most intense and austere. This example—a declassified Taurasi from Montemarano, one of the top *crus* for Aglianico in Campania—has been somewhat tamed through seven years of aging, first in large cask and then in bottle. Today the tannin is sleek and chalky, providing a firm backbone to the racy blackberry, sour plum, violet, and bitter cocoa suggestions. Rustic in the best sense, this biting red demands similarly characterful fare. Try it with aged sheep's milk cheeses, hearty stews, or a thick, dry-aged ribeye seasoned simply and singed by woodsmoke.

\$29.00 PER BOTTLE

\$313.20 PER CASE

FRANÇOIS-RÉGIS GAUDRY

FRANCE'S MOST INFLUENTIAL GOURMAND

by Tom Wolf

ON A WARM NIGHT in early June, I stepped out of Le Peletier Metro station in Paris's ninth arrondissement, five minutes away from learning the answer to a question I'd mulled over for weeks. A month earlier, I'd invited François-Régis Gaudry to meet for an apéro or dinner, but I'd left the location up to him. After all, as the host of "On Va Déguster," a nationally broadcast radio program about food across France and author of *On Va Déguster Paris* (out now in the U.S. as *Let's Eat Paris!*), Gaudry knows the dining scene in Paris better than almost anyone. Now, I was about to discover which gem in the city's crown of restaurants France's most influential gourmand had chosen for our rendezvous.

It only took a minute upon sitting down at a table outside Lolo Cave à Manger on rue du Châteaudun for Gaudry to confess, "I don't actually eat dinner, usually." He must have seen the stunned look on my face because he quickly pulled out his phone and swiped through half a dozen photos of that day's lunch, a seemingly endless parade of dishes, some of them swimming in cream or butter. Because of his métier, this is how most weekday lunches go, and as a result, he considers his evenings a respite from consumption, a period of recovery that often extends until 10 a.m. the following day. To my surprise, whatever fleeting disappointment I felt that I would not sample the menu of a restaurant hand-picked by the country's preeminent expert on French and Parisian dining was replaced by relief. For the previous two weeks, as my colleagues and I traversed France and Italy, vigneron served us heaping plates of charcuterie, Comté, and the seasonal white asparagus, as though we were training for the Tour de France and needed to stockpile calories. After such intense eating and countless bottles of wine, I was happy to forgo an extended meal, even if my companion had an unrivaled Rolodex of Paris's—and France's—best culinary addresses.

To know Gaudry's work, though, is to know that he finds the home-prepared plates of charcuterie, Comté, and white asparagus as fundamental to French cuisine as any Parisian restaurant. After all, in the thirteen years since he started hosting "On Va Déguster"—a sort of "Wait Wait . . . Don't Tell Me!" meets "No Reservations," on French public radio—Gaudry has dedicated an episode to each of these three staples of the French table. If creating an hour's worth of entertaining radio content around such everyday ingredients as asparagus sounds like an impossible feat, guess again. Assembling a panel each week of producers, chefs, and other culinary experts, Gaudry balances blind tastings, panelist banter, recipe suggestions, wine pairings, field reporting, and more to bring France's virtuals to life in a way that would make Alice Waters or Michael Pollan smile.

Throughout my two-week-long adventures with my colleagues, “On Va Déguster” popped up unexpectedly on multiple occasions, reaffirming that its audience of a staggering two million weekly live listeners is not limited to Parisian foodies. At Château Thivin, on Beaujolais’ Côte de Brouilly, Gaudry’s fun and comprehensive “encyclopéguide”—part encyclopedia, part guide—*On Va Déguster la France* peeked out from a stack of books in the dining room. And when I asked Valentin Montanet, a Vézelay vigneron who’d served us our second delicious dish of white asparagus topped with an exquisite mousseline, if he was familiar with the radio host and his program, he replied that he and his family listen to it every Sunday while cooking or doing household chores. “His show reminds listeners that good produce and products form the foundation of French cuisine, and these products come from people who put their hearts into their work. On top of that, his show shines a light on vignerons, vigneronnes, and appellations that sometimes fall outside the mainstream. That’s largely thanks to his panelists, who do a very good job.”



© Tom Wolf

Michel Tolmer, the renowned illustrator who designed the label for our new Côtes du Rhône Villages at the beginning of this month’s newsletter, also listens to “On Va Déguster” every week and echoed this point about Gaudry’s great taste in panelists and subjects. One of the program’s wine *chroniqueurs*, Jérôme Gagnez, for instance, is such a thoughtful and curious commentator that upon being challenged as a “Bordeaux basher” many years ago, Gagnez dove so deeply into the region’s wines that he eventually packed up his things in Paris and moved to the famed wine city on the Garonne River.

As I parted ways with Gaudry around 9 p.m. and walked back to my hotel, the city was still filled with light and the sidewalks teemed with Parisians enjoying a glass of wine or a meal. Crossing through the second arrondissement and into the third, I thought of the home-made pâtés I’d eaten chez Benoît Cantin in Irancy and Alain Pascal in Bandol; Agnès Henry’s vast vegetable garden, also in Bandol; the divine chèvre the Bruniers made from their herd of goats in Gigondas; and, of course, the tender spears of white asparagus prepared by Valentin and his family. As perfectly suited as Gaudry is to his job—with his voracious interest in every aspect of regional French foodways—the success of “On Va Déguster” is also a reflection of a uniquely gourmand people, who remain devoted to the table.

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