
OUR DRY BLANCS AND THE SEA

BY HERVÉ DUBOURDIEU
OF CHÂTEAU DUCASSE

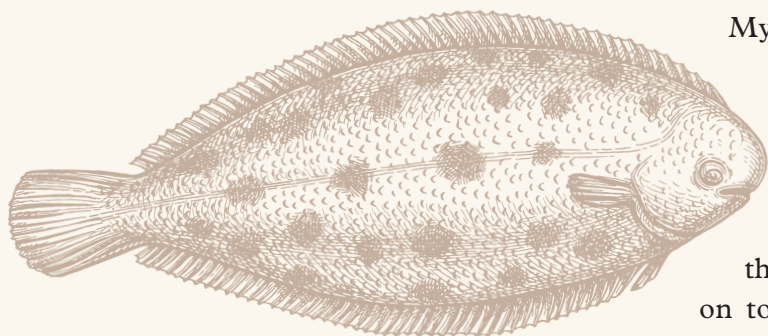
In my family, we always used our wines either in regional Bordelaise cooking or paired with a local dish for Sunday dinners. To go with our dry white wines, we experimented with a lot of fish, as my father was an ocean surf-casting fisherman. He caught noble fish—bass, sole, and turbot. The pairing that most greatly influenced me in my youth was with the

turbot my mother made.

My mother knew the art of cooking to perfection. She would brush the turbot with olive oil and sea salt and then cook it directly on top of a woodstove.

The wild, tasty flesh left an unforgettable impression on me. I was even allowed to have a sip of wine. I thought its minerality was the perfect pairing.

Oysters from the warm Arcachon Bay were another highly coveted family dish. Take a dozen large oysters, open them, remove and discard their shells, and drain them. Add a pinch of grated Gruyère cheese and a dab of butter, and brown in the oven. Serve with buttered rye bread and one hot sausage per person.



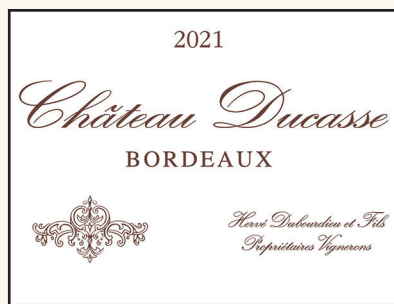
February 2023







ADVENTURES

2021 BORDEAUX BLANC CHÂTEAU DUCASSE

One of our longest-running relationships is with the Dubourdieu family, based southeast of Bordeaux in the commune of Barsac. Kermit started working with Simone Dubourdieu in the 1970s, importing the family's Sauternes along with a "dry white Graves that I discovered at Chez Serge, my favorite Paris bistro. Their wine list is short, the wines impeccable, the prices fair, the food down-to-earth and superb." This spirit continues to embody the wines of Château Ducasse, today managed by Simone's son Hervé, his wife Sabine, and their sons Léon and André. Blended with two parts Sémillon to one part Sauvignon Blanc, the family's Bordeaux blanc is crisp and racy, evoking citrus, stones, and spring flowers. It offers a perfect pairing for raw oysters or fresh goat cheeses. —TOM WOLF

\$20.00 per bottle \$216.00 per case



					
2021 Bordeaux Blanc Château Ducasse	70% Sémillon, 30% Sauvignon Blanc	35-year-old vines, on average Clay, limestone on fissured rock	Serve cold 48–52° F Decant optional	Citrus, stones, spring flowers Crisp, racy, mouthwatering	Drink now
2019 Rosso dei Dardi Alessandro e Gian Natale Fantino	Nebbiolo	Vines planted in 2015 Sandy clay	Serve cool 56–60° F Decant optional	Rose petals, crushed cherries, tender tannin Charming, exuberant, versatile	Drink now

KERMIT LYNCH WINE MERCHANT

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2019 ROSSO DEI DARDI ALESSANDRO E GIAN NATALE FANTINO

The Fantino brothers are among Barolo's revered traditionalists. Working with pristine grapes grown in the prized Dardi section of Montforte d'Alba's Bussia cru, they fashion some of the most classic, honest, and gorgeous wines in Barolo. But for all the praise we lavish on their Barolo bottlings, they demonstrate just as much mastery of Nebbiolo in the young-vine bottling they call Rosso dei Dardi. A famously fickle variety, whose perfect balance of acidity and ripeness is hard to achieve, Nebbiolo is also known to be one of the world's most tannic grapes, making it especially hard to coax into a charming and exuberant young wine. Alessandro and Gian Natale have miraculously done just this, preserving



Nebbiolo's bright acidity and beautiful aromas of rose petals and crushed cherries, but delivering them with a tender tannin that makes this rosso remarkably versatile alongside all kinds of dishes from dumplings to *ribollita*. It even works slightly chilled with some cold cuts or a burger. —TOM WOLF

\$23.00 per bottle

\$248.40 per case

LEFT Gian Natale Fantino. © Gail Skoff
COVER Léon and André Dubourdieu in the cellar. © Château Ducasse