



Jolivet's vines © Joanie Bonfiglio

## 2023 SAINT-JOSEPH BLANC "CLEF DE SOL" DOMAINE JOLIVET \$52

Our latest discovery from Saint-Joseph comes from the talented hand of young Bastien Jolivet, working his family's vineyards in the hamlet of Saint-Jean-de-Muzols. Bastien inherited the family domaine in 2014 from his father, who sold the grapes from their five hectares to the local cooperative. But Bastien set his sights higher, eager to turn the family's holdings into domaine-bottled, terroir-driven Saint-Joseph. In only his first decade running the winery, Bastien expanded the property to 13 hectares in total, which he works organically. The winery sits at the base of a very steep and terraced hillside where many of his Saint-Joseph vines are rooted. In the rare moments when Jolivet is not outdoors tending his vines, he shows a magical touch in the cellar.



Bastien Jolivet © Joanie Bonfiglio

His white Saint-Joseph is made almost exclusively from the beguiling Marsanne grape, which reaches its loftiest potential in the granite soils of this part of France. Round and generous on first blush and then wound up, energetic, and fine-grained on the finish, this thoroughbred wine is sculpted for the cellar but still provides a lot of immediate gratification. His 2018 was one of the highlights of my travels on the wine route last year.—Dixon Brooke



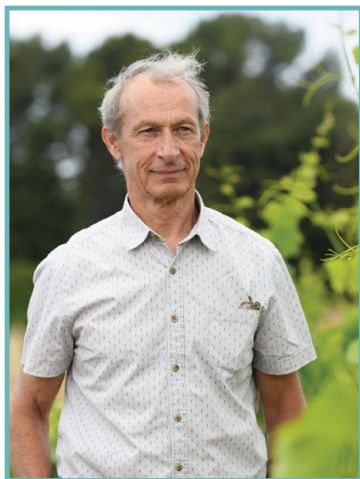
*Pairs well with orange glazed pork, gruyère and chive soufflé,  
sweetbreads, or shrimp dumplings.*

## 2023 BANDOL BLANC

### DOMAINE DE TERREBRUNE \$45

**D**omaine de Terrebrune's wines, whether red, rosé, or white, always feature a distinct finesse, balancing purity of fruit and the region's herbaceous garrigue. How does second-generation winemaker Reynald Delille do it? For starters, he farms organically and hand-selects grapes in the vineyards during harvest. He takes great care with his vines, which also happen to benefit from cooling breezes that drift off the Mediterranean—a glimpse of which can be spotted right from the domaine.

On a recent trip to Paris, I encountered this *blanc* at the iconic Willi's Wine Bar. Stealing away from a September heatwave on a day stretching into ninety degrees, I was especially happy to find it by the glass. In my parched state, it was even more thirst-slaking than I remembered: refreshingly clean with notes of quince and beeswax, perfect with a snack of whitefish crudo.









Reynald Delille © Jimmy Hayes

Months later, back in California and in a much colder February, I had the pleasure of revisiting the wine, and it truly transcended the season: still refreshing and bright stateside, but with more texture and hints of jasmine. In winter, it paired nicely with crispy-skinned chicken and leeks, but it would be hard to go wrong with a bottle this versatile. —Allyson Noman



*Pairs well with citrus & arugula salad, chicken Provençal, seafood risotto, or Peruvian ceviche.*

					
<b>2023 SAINT-JOSEPH BLANC</b> "LA CLEF DE SOL" Domaine Jolivet Northern Rhône	95% Marsanne, 5% Roussanne	Vines planted in 1960-70, 2016, 2023  Granite	Serve cold 50–54° F	Beeswax, baked apple tart, cardamom  Complex, buttery, aromatic	Drink now through 2030
<b>2023 BANDOL BLANC</b> Domaine de Terrebrune Provence	Clairette, Ugni Blanc, Bourboulenc	15-year-old vines  Red clay, limestone, marl	Serve cold 48–52° F	Lemon blossom, quince, yellow pear, fennel  Herbaceous, mineral, layered	Drink now through 2030

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