



View from Cantina Favaro's vines © Joanie Bonfiglio

2024 ERBALUCE DI CALUSO "TREDICIMESI" CANTINA FAVARO \$47

For decades, we've imported the great reds of Piemonte, and we are thrilled to have finally found their white wine counterpart. Benito Favaro and his sons, Camillo and Nicola, are masters of Erbaluce, one of the most traditional white varieties native to Piemonte. In fact, the DOC for Erbaluce di Caluso was the first white wine to receive that status in the region in 1967. The Favaro family are true *garagisti*. In the northern reaches of Piemonte, at the foot of the Alps, they craft their wines under their home in a subterranean cellar just next to their vineyards. They work organically in the vines to coax the maximum expression out of their land.

The Favaros' Erbaluce is a benchmark for the appellation, capable of aging beautifully. Both generous and chiseled, it evokes orchard fruit, citrus, and has an irresistibly saline finish that make it a perfect pairing for flavorful fish and vegetable dishes. —*Tom Wolf*



Benito and Camillo Favaro © Joanie Bonfiglio

*Pairs well with baked fish in lemon cream sauce, lobster rolls,
sugar snap pea salad, and spaghetti alle vongole.*

◆ ◆ ◆ **KERMIT LYNCH WINE MERCHANT** ◆ ◆ ◆

2023 BOUCHES-DU-RHÔNE BLANC “BAUME-NOIRE” CLOS SAINTE MAGDELEINE \$52

About a decade ago, Kermit stared up at the steep limestone terraces rising up from Clos Sainte Magdeleine’s seaside domaine in Cassis and knew that this terroir would be perfectly suited to Vermentino, the variety behind some of his favorite white wines made just across the Mediterranean. Though used predominantly in white blends throughout southern France, in Corsica Vermentino is vinified and bottled alone, producing chiseled, mineral, and complex whites that, at their best, draw comparisons to Chablis.



Inspired by Kermit’s suggestion, vigneron Jonathan Sack set to planting a hectare of Vermentino, using *sélection massale* vines from Clos Canarelli at Corsica’s southern tip. Also inspired by Provençal heroine Dominique Hauvette’s pioneering use of concrete eggs to age her white wines, Jonathan decided to employ similar vessels—sandstone amphorae—to age this Vermentino with the goal of preserving and enhancing as much of its inherent elegance, minerality, and aromatic brilliance as possible. —Tom Wolf



Clos Sainte Magdeleine’s seaside vineyards © Jamie Bonfiglio



Pairs well with sea bream carpaccio, asparagus tart, herb-crusted grilled chicken, and pesto pasta salad.

					
2024 ERBALUCE DI CALUSO “TREDICIMESI” Cantina Favaro <i>Piedmont</i>	Erbaluce	Vines planted in 1992 and 2001 Morainic clay, sand	Serve cold 46–50° F	Orchard blossom, white peach, wet stone Complex, saline, crisp	Drink now through 2035
2023 BOUCHES-DU-RHÔNE BLANC “BAUME-NOIRE” Clos Sainte Magdeleine <i>Provence</i>	Vermentino	Vines planted in 2013-2014 Limestone	Serve cold 48–52° F	Provençal herbs, acacia, sea spray, grapefruit Pure, stony, zesty yet succulent	Drink now

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