

2019 MARSANNAY BLANC “LES LONGEROIES” RÉGIS BOUVIER \$45







Régis Bouvier achieves a rare hat trick in Burgundy: he masters all three colors—red, white, and rosé, all the while keeping his yields reasonably low and coaxing the most out of his high-quality terroirs. Based in Marsannay, an appellation planted mostly to Pinot Noir, he crafts distinct white wines from what little Chardonnay is planted there.

His 2019 Marsannay blanc “Les Longeroies” is a notable success. It is slightly nutty, evokes pretty orchard fruit and fresh citrus, and possesses great acidity with a little grip. The palate is balanced, long, and luscious, giving us an overall very age-worthy white Burgundy that you won’t regret opening now.



Régis Bouvier, harvest 2019 © Régis Bouvier

Pairs well with grilled white fish, washed-rind cheeses, mushroom tarts.

					
2020 CÔTES DE PROVENCE “BLANC DE BLANCS” Clos Saint-Joseph <i>Provence</i>	40% Rolle, 30% Ugni Blanc, 25% Sémillon, 5% Clairette	5- to 90-year-old vines Clay, limestone	Serve cool 50–54° F Decant optional	Orange blossom, ripe peach, wet stone Fleshy, saline, precise	Drink now through 2026
2019 MARSANNAY BLANC “LES LONGEROIES” Régis Bouvier <i>Burgundy</i>	Chardonnay	10-year-old vines Clay, limestone, marl, gravel	Serve cool 50–54° F Decant optional	Honey, white flowers, baked apple Full-bodied, textured, succulent	Drink now through 2028

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitynch.com.

BIANCO

August 2022



© Clos Saint-Joseph

2020 CÔTES DE PROVENCE “BLANC DE BLANCS” CLOS SAINT-JOSEPH \$55

Roch Sassi farms limestone slopes along the banks of the Var river about thirty minutes north of Nice, where commanding peaks tower over the little village of Villars-sur-Var. Like a cross between Provence and Savoie, the climate—and the wines he produces—marry both Mediterranean and Alpine influences. In Roch’s white, a blend of Rolle, Ugni Blanc, Sémillon, and Clairette, you’ll find lovely sun-ripened fruit and a fleshy texture, true to its southern origins.

And yet the precision, freshness, and minerality (and alcohol content!) are more reminiscent of whites from further north, where the Alps exert their cool, crystalline influence on local wines. Roch has a truly unique terroir, and his methods allow it to come through in full. Organic and biodynamic farming, native yeast fermentation, aging in neutral vessels... There is complexity and class, and even the capacity to age and evolve for a few years. This jewel is unlike any Provençal white you’ll encounter, and it will leave you salivating and in awe!



Roch Sassi and his partner, Constance Malenqué © Clos Saint-Joseph

*Pairs well with garlicky noodles, salade niçoise,
fish tacos.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆