







2018 SAINT-AUBIN 1ER CRU "EN MONTCEAU" DOMAINE LARUE \$49

In 1946, Guy Larue founded his family's estate in the small hamlet of Gamay, in Saint-Aubin, located just behind the famed Montrachet and Chevalier-Montrachet slope. Much like its neighbor Chassagne-Montrachet to the south, Saint-Aubin was historically known for red wine, though the Larues have specialized in the great white *crus* of Saint-Aubin. In 1976, Guy's son Denis assumed the reins of Domaine Larue and was joined by his brother, Didier, in 1982. In 2006, Denis's son Bruno joined the Domaine, thus continuing the family's winemaking lineage.

The Larue holdings are spread between the two villages of Saint-Aubin and Puligny-Montrachet. As the story goes, about halfway up the "little mountain" of Montceau, in the heart of the *premier cru* vineyards of Saint-Aubin—and just beside Didier Larue's vines—grows a solitary cherry tree. It catches the first and last rays of each spring day's sunshine, producing the earliest ripening cherries in the area. Didier fills his pockets and imagines this bounty as an incarnation of the vineyard's lush soil and its excellent exposition: always a good harbinger of what's to come from his vines. No cherries to speak of, but you'll find hints of other orchard fruit, like citrus and peach.



Pair with white fish in beurre blanc, mushroom risotto, scallops, or lemon chicken.

					
2019 Bandol <i>Blanc</i> Domaine de Terrebrune	Clairette, Ugni Blanc, Bourboulenc	15-year-old vines, on average Limestone pebbles in brown clay, blue limestone bedrock, marl	Serve slightly cool 48–52° F	Wild fennel, fresh herbs, sea breeze Saline, stony, delicate	Drink now through 2035
2018 Saint-Aubin 1er Cru "En Montceau" Domaine Larue	Chardonnay	Vines planted in 1963, 2000 Clay, limestone	Serve slightly cool 50–54° F	Citrus, peach, hazelnut Elegant, rich, precise	Drink now through 2035

BIANCO

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2019 BANDOL BLANC DOMAINE DE TERREBRUNE \$49

Reynald Delille's magical *blanc* does a lot of things well. Let's start with the aroma: Imagine yourself strolling down a dirt path alongside one of his vineyards on a beautiful sunny day. Inhale deeply, and you might notice whispers of wild fennel, fresh pine, or salty sea air. It is all there in the bouquet of this charming wine, and if you pay close attention you'll find even more. In its various shades of color, Terrebrune is first and foremost a wine of refreshment, and a wine of great elegance. The white is, of course, no exception.



Even better, if you lay it down for five to ten years, it will ripen until it smells of golden mirabelle plums, and the flavors of Triassic limestone will become ever more pronounced in its distinctive finish. The Clairette grape should get a lot more attention than it does. It brings freshness and acidity to southern blends, it drinks up its surroundings and imparts them with beautiful clarity, and its anti-oxidative qualities lend themselves to long life in bottle.



Pair with garlicky steamed mussels, grain salad with fresh herbs, grilled vegetables, or goat cheese tarte.