

2019 SAUMUR MOUSSEUX “BULLES DE ROCHE”

THIERRY GERMAIN \$40







Thierry Germain relocated to the Loire from Bordeaux in the early 1990s, and soon fell under the influence of his spiritual father, Charly Foucault of Clos Rougeard. Thierry would ultimately convert his entire domaine to biodynamic viticulture, which was the equivalent of his wine epiphany. Listening and observing his plants, allowing them to guide him, revolutionized his way of thinking. Thierry harvests on the relatively early side to preserve fresh, vibrant fruit.

From the Chenin of Saumur, he crafts this gorgeous sparkling wine with a distinctly rich and golden style, all natural, as it contains no added dosage. Contrary to the many lean, piercing *brut zeros* out there, this wine has decadent, honeyed fruit and a nice dollop of buttery brioche. Its bright acidity keeps everything in perfect balance.



Thierry Germain © Gail Skoff

Pair with trout rillettes, cotija quesadillas, or crudités.

					
2018 TERRE SICILIANE BIANCO “LATO SUD” Grottafumata <i>Sicily</i>	70% Carricante, 30% Catarratto (Co-planted with Minnella, Grecanico, Terribile, Inzolia, Coda di Volpe)	40- to 100-year-old vines Volcanic	Serve cool 50–54° F Decant recommended	Peach, wildflower honey, coastal sage Textured, exotic, gently bitter	Drink now through 2025
2019 SAUMUR MOUSSEUX “BULLES DE ROCHE” Thierry Germain <i>Loire</i>	90% Chenin Blanc, 5% Cabernet Franc, 5% Chardonnay	60-year-old vines Clay, limestone	Serve cold 48–52° F Do not decant	Meyer lemon, brioche, apricot Layered, fresh, lively	Drink now through 2025



Vines on volcanic slopes at Grottafumata © Dixon Brooke

2018 TERRE SICILIANE BIANCO “LATO SUD” GROTTAFUMATA \$49

Grottafumata, named after the prevalent “smoky caves” near the estate’s olive grove, is both a grower of organic olive oil on the western slopes of Mount Etna and a micro-producer of wine from Etna’s historically important “south side,” or *lato sud*, near the town of Zafferana. Not wanting to deal with the bureaucracy of the Etna DOC, Mauro Cutuli and Mariangela Prestifilippo chose to declassify their gorgeous, golden, wildflower-scented nectar. The blend consists mainly of old-vine Carricante and Cataratto, fermented on the skins for four days in a nod to Etna tradition. The 2018 clocks in at a very affable 11 percent alcohol, presenting a subtly smoky aroma complemented by notes of yellow fruit, herbs, and wild broom. The ashy black volcanic sand in which the vines grow is home to abundant wild mint, onions, spinach, and other edible vegetation that Mauro likes to forage and cook into an ultra-local pasta.



Mauro and Mariangela © Grottafumata

Pair with pesto di pistacchio, creamy vegetable soups, or bucatini with fennel, raisins, and anchovies.