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## 2012 VENEZIA GIULIA CHARDONNAY “LA BORA DI KANTE” KANTE \$75

Chardonnay has a long history in Italy, and today it can be found in nearly every region. The country’s best Chardonnays, however, are concentrated in the northeast, where cooler climate and precise winemaking allow for very interesting expressions of the grape. Even in Friuli, it takes on many forms. In the Carso district, around the city of Trieste and hugging the border with Slovenia, abundant gray limestone and a notable influence of the nearby Adriatic Sea are responsible for some truly distinctive whites. Edi Kante’s wines perfectly capture the influence of stone and salt, showing a mouthwatering acidity and typically more minerality than fruit. Kante raises this bottling in neutral oak, then selects the best-tasting barrels and ages them an additional few years before release. His top selection of Chardonnay is labeled “La Bora,” an ode to the eponymous wind depicted on the label wreaking havoc on a Trieste pier. This unique Chardonnay is fresh, saline, and unexpectedly powerful—not unlike an Adriatic storm surge.



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*Pairs well with potato leek soup, sashimi, steamed shellfish, or seafood risotto.*

## PETIT ROYAL CAVES DE SEYSSSEL \$24









The “Royal Seyssel” label, launched in 1901 by the Varichon and Clerc families, was once considered the best sparkling Seyssel on the market. But when the operation was purchased in the 1990s by a Burgundian *négociant*, quality suffered, and in 2007 the owners closed the winery. Dismayed to see what their great local wine had come

to, Gérard and Catherine Lambert teamed up with Olivier Varichon to buy back the Royal Seyssel label and recreate the wine that was once so renowned. The wines of Seyssel indulge in the same traditional methods used for Champagne, with secondary fermentation taking place in bottle and extended aging before disgorgement.

The village of Seyssel, in the French Alps, has a history of viticulture dating back centuries, having built a reputation for floral-scented charmers from the local grapes, Molette and Altesse. Produced in the *méthode traditionnelle* and aged for two years *sur latte*, the Petit Royal is unequaled in the world of sparkling wine: complex aromatics and a yeasty note give this value sparkler an utterly delightful richness and versatility at table.

*Pairs well with mac and cheese, mushroom toasts,  
savory popcorn, or nothing at all.*

					
2012 VENEZIA GIULIA CHARDONNAY “LA BORA DI KANTE” Edi Kante Friuli	Chardonnay	20-year-old vines  Clay, limestone	Serve cold 50–54° F  Decant optional	White peach, citrus blossom, smoke, wet stone  Flinty, saline, mineral	Drink now through 2030
PETIT ROYAL Caves de Seyssel Savoie	60% Molette, 40% Altesse	10- to 25-year-old vines  Clay, limestone	Serve cold 46–50° F  Do not decant	Alpine flowers, dried fruit, wildflower honey, toast  Lively, fresh, bone-dry	Drink now

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@kermitylnc.com](mailto:wineclub@kermitylnc.com).