

BIANCO

December 2025



© Jimmy Hayes

NV CHAMPAGNE BRUT RÉSERVE GRAND CRU PAUL BARA \$75

A few years ago, I traveled from the city to upstate New York to go pear and apple picking with friends. We traipsed through orchards in the soft glow of autumn, smelling the golden fruits—all of which had reached peak ripeness before the trees would prepare to rest through the winter. Afterwards, we tucked into a friend’s restaurant for dinner, where we were welcomed by a bottle of Bara’s Brut Réserve.

The nose was splendid, redolent of the day: baked apples, with a hint of toasted hazelnut. It lasted through our main courses and paired just as well with brown butter–roasted squash as it did with game bird and chicories. The wine’s depth and complexity, which complements so many dishes, is thanks in part to a thoughtful blending process. Half of the base wine is aged six years on its lees, and the other half is a blend of older-vintage reserve wines. The resulting cuvée tastes rich and luxurious, traveling across the palate like that late-year light: slow and raking. It’s a bottle built to grace any table, but to me, always calls to mind the warmth of meals with dear friends. —Allyson Noman



Stephanie Ducloux, director of Paul Bara © Jimmy Hayes



*Pairs well with mushroom risotto, duck à l’orange,
karaage chicken, or cacio e pepe pasta.*

2024 VALLE D'ITRIA MINUTOLO "RAMPONE" I PÁSTINI \$26

I Pástini is a small, family-run winery in the Valle d'Itria in Puglia. Founded by Gianni Carparelli and his father, Donato, they grow three local white grapes, Verdeca, Bianco d'Alessano, and Minutolo, and the local red grape, Susumaniello, on land their ancestors worked: a beautiful limestone plateau overlooking the Adriatic Sea that is co-planted to ancient (multi-millennia old!) olive groves.







The exotic perfume of this white, made from the rare Minutolo grape, will take you straight to the sunny shores of Puglia, savoring a crisp *aperitivo* in an enchanting seaside village where worries and cares seem to drift right up into the clear blue sky. Minutolo nearly went extinct decades ago, but dedicated local farmers replanted it to ensure its

survival. Crudo is my favorite pairing, but a bowl of Castelvetrano olives will more than do the trick with this salty, invigorating white. —Anthony Lynch



Anthony and winemaker Gianni Carparelli © Jamie Borfiglio

Pairs well with muffaletta, chicken tagine, shrimp scampi, or orecchiette con cime di rapa—an iconic Puglian pasta dish comprised of “little ear” shaped pasta served with sautéed broccoli rabe, garlic, olive oil, anchovies, and chili flakes.

					
NV BRUT RÉSERVE GRAND CRU Paul Bara Champagne	80% Pinot Noir, 20% Chardonnay	35-year-old vines Clay, limestone	Serve cold 48–52° F	Orchard fruit, marzipan, citrus zest Lively, elegant, lush	Drink now through 2030
2024 VALLE D'ITRIA MINUTOLO "RAMPONE" I Pástini Puglia	Minutolo	Vines planted in 2001 Red clay, limestone	Serve cold 48–52° F	Jasmine, lemon verbena, sage Zesty, lip-smacking, saline	Drink now

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