



Cocalières vineyard

2019 LANGUEDOC BLANC “LES COCALIÈRES” DOMAINE D’AUPILHAC \$38

Sylvain Fadat is not one to shy away from hard work. In an ancient volcanic amphitheater littered with marine fossils and big chunks of limestone, he has done what few vigneronns dare to do nowadays: he spent years clearing the land of boulders and shrubbery before finally planting a vineyard. The white and red produced in the stunning Cocalières site benefit from high elevation—the parcel lies well above the village at 350 meters above sea level—and cooler, northern exposure, yielding wines of incredible purity, finesse, and electrifying minerality. This required not only an enormous financial investment, but also back-breaking labor. The same work was done many centuries ago by the founders of France’s great terroirs such as Savenières and Cornas, who planted the best and most promising parcels irrespective of time and money.

The resulting blend of Roussanne, Marsanne, Rolle, Grenache Blanc, and Clairette is a definite contender for “best white of the South.” The organically farmed fruit from this epic site soaks up its surroundings, offering palpable suggestions of the big stones and aromatic garrigue that surround the vineyard. The juice ferments wild and ages for over a year in neutral casks, completing its malolactic fermentation before an unfiltered bottling. Why one of southern France’s finest whites? Poise, length, sense of place, and aging potential. Older vintages we have tasted show astonishing complexity, reminiscent of honey, almonds, wildflowers, and liquid rocks.



Sylvain Fadat © Gail Skoff



Pair with boudin blanc, roast fowl, light stews, smoked trout toasts, grilled branzino, or fennel gratin.

2014 RIESLING GRAND CRU “GEISBERG”

KUENTZ-BAS \$55

Maison Kuentz-Bas was first established by the Kuentz family in 1795, and the domaine as we know it today was forged through a marriage that joined the Kuentz and Bas families one hundred years later. Situated in the town of Husseren-les-Châteaux, not far from Colmar, its vineyards span an area of ten hectares on the slopes around the village. The *grand cru* Geisberg is an exception, made from an extremely special terroir thirty minutes to the north.







Many consider Geisberg one of the three best vineyard sites for Riesling in Alsace. Its steep slopes, terraced in stone, rise majestically above the gorgeous village of Ribeauvillé. It is also one of the smallest *grands crus* in Alsace, with only a handful of growers working its slopes. We were therefore thrilled when we learned that our own Kuentz-Bas somehow managed to acquire almost a quarter of this hallowed ground. The results have been nothing short of breathtaking. Geisberg Riesling, when worked by a master vigneron, is a thoroughbred of a wine—racy and pure, of great breed and precision—a grandiose sculpture of time and place.



Olivier Raffin © Steve Waters



Pair with sashimi, choucroute, wonton soup, onion tart, pork belly, or white fish with beurre blanc.

					
2019 Languedoc <i>Blanc</i> "Les Cocalières" Domaine d'Aupilhac	25% Roussanne, 20% Marsanne, 30% Rolle, 20% Grenache Blanc, 5% Clairette	Vines planted in 2001 Limestone, clay, basalt	Serve slightly cool 48–52° F	Anise, white flowers, honey, stones Taut, precise, fleshy, saline	Drink now through 2030
2014 Riesling Grand Cru "Geisberg" Kuentz-Bas	Riesling	70-year-old vines Limestone, marl, sandstone	Serve slightly cool 48–52° F	Jasmine, bergamot, meyer lemon, petrol Bracing, pure, vibrant, regal	Drink now through 2030