

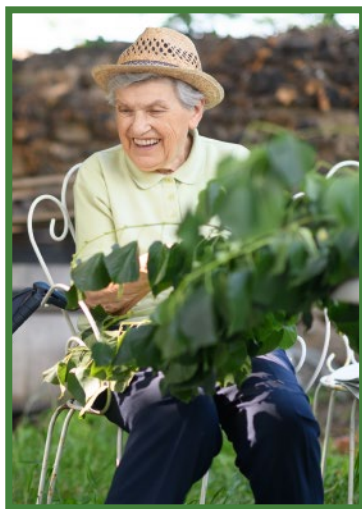


Clémence Marsanne © Jimmy Hayes

2020 SAINT-JOSEPH BLANC
DOMAINE JEAN-CLAUDE MARSANNE \$61

When my colleagues and I arrived at Domaine Marsanne last spring, we were greeted by Jean-Claude’s mother as she sat in the yard sorting freshly cut linden tree blossoms for tea. She beamed as her granddaughter, Clémence, pulled up in a battered work truck to take us on a tour. The day was bright and clear, the vineyards teeming with life after recent rains.

Clémence is the newest generation to hone her craft at this historic domaine. She’s worked alongside her father Jean-Claude for just three vintages *officially*, but she practically grew up on these hallowed slopes. You get the feeling she knows them like the back of her hand, navigating the dizzying switchbacks above the Rhône river with casual confidence. A most charming entrypoint to Marsanne, the grape and *la famille*, the 2020 Saint-Joseph *blanc* is opulent and expressive with notes of apricot, almond, and lemon meringue. Creamy yet chiseled, it’s deliciously versatile at table. —*Madison H. Brown*



Mama Marsanne © Jimmy Hayes



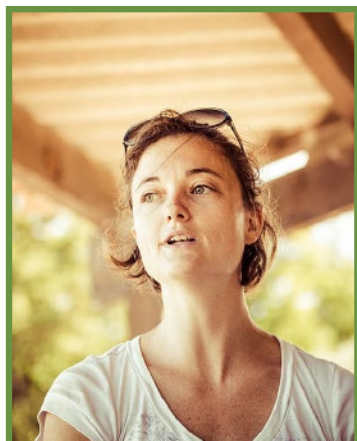
Pairs well with herb-roasted chicken, spiced vegetable tagine, or salade Lyonnaise.

◆ ◆ ◆ **KERMIT LYNCH WINE MERCHANT** ◆ ◆ ◆

2022 CORSE CALVI BLANC “LES MAROTTES D’ANAÏS” DOMAINE MAESTRACCI \$33

The Reginu plateau in northwest Corsica has produced wine and olives for centuries. Just a short distance from the sea, the vines in this region benefit from hot, dry days and cool evenings. It is here that vigneronne Camille-Anaïs Raoust farms primarily indigenous island varieties using biodynamic methods and paying reverence to the island’s particular terroir nestled between Mediterranean waters and towering mountain peaks.







“Les Marottes d’Anaïs” is her newest *blanc*, a result of curiosity and experimentation—a blend of Biancu Gentile and Vermentinu, named after the French word for hobby, *marotte*. The bottle harnesses the superpowers of both varieties: exceptionally perfumed with exotic fruits and a rush of fresh salinity, all evolving as the bottle unwinds. As it warms up in the glass, the wine finds its weight, and the aromas shake loose from the cold with a delicious newfound intensity. Camille’s strength is making quintessential Mediterranean food wines and, as is the case with this micro-cuvée, some that are so delightful they need no accompaniment but good company. —Allyson Nomam



Camille-Anaïs Raoust © Domaine Maestracci



Pairs well with baked sea bass, carrot ginger soup, or saffron risotto.

					
2020 SAINT-JOSEPH BLANC Jean-Claude Marsanne Northern Rhône	Marsanne	Vines planted in 1990, 1995, and 2010 Clay, granite	Serve cool 50–54° F Decant optional	Stone fruit, green almond, citrus blossom Creamy, luscious, mineral	Drink now through 2027
2022 CORSE CALVI BLANC “LES MAROTTES D’ANAÏS” Domaine Maestracci Corsica	50% Biancu Gentile, 50% Vermentinu	Vines planted in 2016 Granite, clay	Serve cold 48–52° F Decant optional	Lychee, sea spray, eucalyptus Generous, saline, lush	Drink now

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