



Thierry Germain © Jimmy Hayes

2018 SAUMUR BLANC "L'ÉCHELIER" THIERRY GERMAIN \$79

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. He would ultimately convert his entire domaine to biodynamic viticulture, which was the equivalent of his wine epiphany. Listening to 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. His goal is to produce wines with purity, finesse, and drinkability. When it comes to his Chenin, he makes bone-dry, high-acid, mineral wines that drink like Chablis young and take on weight slowly over time. His incredibly diverse terroirs are translated with utter clarity and precision.

Chalky and citrusy, with lemon verbena and ripe *oro blanco* grapefruit, l'Échelier is a stunning example of the heights Chenin Blanc can achieve in the hands of a true Saumur master. Aged in large oval *foudres* in Thierry's frigid limestone cellars below his winery in Varrains, then for several more years in bottle, this beauty is ready for prime time. Spectacular! —Dixon Brooke



Thierry's foudres © Jimmy Hayes



*Pairs well with garlic prawns, tabbouleh, potatoes au gratin,
or goat cheese & herb-stuffed chicken breasts.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

2023 SAVOIE CHIGNIN BLANC “VIEILLES VIGNES”

ANDRÉ & MICHEL QUENARD \$24







Savoie is a picture of fairy-tale perfection: snow-capped peaks, rolling hills, and sparkling mountain streams. The village of Chignin is among its top *crus*, and this family-run domaine—now headed by Guillaume Quenard, the fourth successive generation to tackle these daunting slopes—has a history of doing this terroir justice. Jacquère takes on an intensely mineral expression in these “soils” of limestone scree—rocks that have broken off the mountain over tens of thousands of years of erosion. This is particularly true of this cuvée from seventy-year-old vines that have set their roots deep into this stony pile of rubble. The nose is delightfully fruity with nectarine, peach, and citrus, along with a talc-like dusting of minerals. On the palate, you’ll find the same succulent fruit backed by bright acidity and a cool-climate snappiness as pure as melted snow. Few wines are more satisfying as an apéritif than a chilled glass of this Alpine elixir. —Anthony Lynch



Pairs well with smoked salmon, tartiflette, sushi, or warm butter beans.

© Guillaume Quenard



					
2018 SAUMUR BLANC “L’ÉCHELIER” Thierry Germain <i>Loire</i>	Chenin Blanc	70-year-old vines Clay, Turonian limestone	Serve cold 48–52° F	Lychee, quince, chalk, roasted pineapple Lively, complex, fresh	Drink now through 2030
2023 SAVOIE CHIGNIN BLANC “VIEILLES VIGNES” André & Michel Quenard <i>Savoie</i>	Jacquère	70-year-old vines Limestone scree	Serve cold 48–52° F	Honeysuckle, almond, green apple Brisk, aromatic, saline	Drink now

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