



# BIANCO

February 2026

Ostertag's vineyards © Jimmy Hayes

## 2024 VOUVRAY "LA DILETTANTE" CATHERINE & PIERRE BRETON \$32

**A**lthough Catherine and Pierre Breton are known primarily for their Cabernet Francs from Bourgueil and Chinon, they also craft a sparkler as well as a few whites from Catherine's home AOC, Vouvray. In 2002, about a decade and a half after they began making reds, Catherine turned to her parents' domaine to source the Chenin Blanc grapes for these newer bottlings. Today, Catherine and Pierre are joined by their daughter, France, and son, Paul, who directs the production of the estate's white wines.

Reflecting the at times dramatic vintage variation of this slice of the Loire Valley, the Bretons' Vouvrais are reliably representative of the year. In some vintages, La Dilettante is off-dry in style, even while retaining a sturdy spine of acidity and minerality. The 2024, by contrast, is dry, floral, and all lean muscle—complex, precise, and succulent at the same time. —*Tom Wolf*



Pierre and Catherine Breton © Jimmy Hayes



*Pairs well with spinach & feta quiche, sautéed ginger chicken, scalloped potatoes with ham, and all manner of simply prepared fish and shellfish dishes.*

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

## 2021 RIESLING “FRONHOLZ” DOMAINE OSTERTAG \$66

If each generation leaves its mark on a domaine, André Ostertag’s on Domaine Ostertag can’t be underestimated. In the 1980s, after training in Burgundy, he returned to the family domaine his father built with renewed zeal: he lowered yields, brought biodynamic viticulture to his vineyards, and sought nuance in terroir rather than the typicity of a grape variety. His pioneering approach helped to define new expressions of Alsatian wine for the entire region.







André’s son Arthur, who since 2018 has helmed the domaine, did not fall into the position of winemaker by default. Arthur grew up in the city of Strasbourg rather than the vineyards of Epfig. And unlike so many of the tales of succession told on our pages, by the time he entered his late teens, he wasn’t even sure what his dad’s work entailed. But during the summer, he began working in the family’s vines, and to his surprise, discovered an affinity for good old-fashioned physical work outdoors. He caught the vigneron bug and like his father, left Alsace to study and work in Burgundy.

Fronholz is quartz-dominant terroir, and as the stone itself might suggest, it delivers cool, sleek, crystalline wines with focus and clarity, particularly with Riesling grapes. 2021 was a bit rainier in Alsace, conditions that can lead to more tension in the wine. This vintage is exceptionally salty and mineral, with lean aromatics more evocative of stone than fruit—it might fool you for an oyster wine. Let it! *—Jane Augustine*



Arthur Ostertag © Gail Skoff

*Pairs well with scallop crudo, tonkatsu, smoked trout tartines, or coq au Riesling—chicken braised in a creamy Riesling sauce for a bright, tangy take on classic coq au vin.*

					
<b>2024 VOUVRAY “LA DILETTANTE”</b> Catherine & Pierre Breton Loire	Chenin Blanc	40-year-old vines Clay, limestone	Serve cold 48–52° F	Grapefruit, green apple, fresh herbs Bright, delicate, versatile at table	Drink now
<b>2021 RIESLING “FRONHOLZ”</b> Domaine Ostertag Alsace	Riesling	30-year-old vines White sand, quartz, clay, marl	Serve cold 48–52° F	Honeysuckle, citrus zest, wet stone Brisk, polished, saline	Drink now through 2032

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